

Troop 1001
Boy Scouts of America

Campout Cookbook

Troop 1001 Campout Cookbook

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Meal Lists

Class A - No Meat Breakfast

Cold Cereal & Milk
Doughnuts
Early American Pan-Cakes
French Toast
Fruit Bars (no recipe)
Granola Bars (no recipe)
Instant Oatmeal (no recipe)
Pancakes
Pop Tarts (no recipe)

Class B - Meat Breakfast

Bacon
Breakfast Burrito
Eggs
Ford's Eggs Benedict
Hoppelpoppel
Sausage
Any Class A with a Meat Entree.

Class C - Light Meal

Deviled Eggs
Egg Salad Sandwiches
Grilled Cheese Sandwiches
Lunch Meat Sandwiches (no recipe)
Peanut Butter & Jelly Sandwiches (nr)
Submarine Sandwiches (no recipe)
Tuna Salad Sandwiches

Class D - Medium Meal

Bacon, Lettuce & Tomato Sandwiches
Chili & Fritos & Cheese (no recipe)
Hamburgers
Hot Dogs / Smoked Sausage
Sloppy Joes / Manwich's

Class E - Heavy Meal

Battalion Alarm Chili Pie
Cheeseburger Macaroni, Chili Macaroni,
Stroganoff, Beef Taco, Nacho Cheese, Beef
Noodle, or Spaghetti
Chicken, Rice, & Cream of Mushroom Soup
Chili & Beans
Dinty Moore Stew and Rice
Dutch Oven Meat Loaf
Fajitas
Foilpack Beef
Foilpack Chicken
Guadeloupe Chili Pie
Kabobs

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One-Pot Hamburger Meals
Pizza
Shepherd's Pie
Spaghetti
Stove Top Dressing
Squaw Corn
Sweet 'N Easy Beans
Tacos, Burritos, Tostadas
Texas Trail Beans
Tuna Tetrazini, Au Graten, Cheesy Noodles or
Fettuccini Alfredo

Class F - Cracker Barrel

Chips & Dip
Cookies

Class G - After Campfire Snack

Amish Funnel Cakes
Monkey Bread
Peach Cobbler
Peach/Pineapple Cobbler
Pineapple Upside-Down Cake

Class H- Soup, Salad, Vegetable

Any Vegetable
Cole Slaw
Fruit Salad
Raman Soup
Tomato Soup
Tossed Salad
Miscellaneous

Suggestions

Drinks

Coffee
Fruit Drinks
Hawaiian Punch
Hot Chocolate
KoolAid
Lemonade
Milk
Orange Juice
Sunny Delight
Tea
Water

Soup

Beef
Chicken Noodle
Ramen Noodles
Tomato

Troop 1001 Campout Cookbook

Bread

Biscuits, Buttermilk
Biscuits, Drop
Bread, French
Bread, White
Bread, Whole Wheat
Buns, Hamburger
Buns, Hoagie
Buns, Hot Dog
Cornbread
Rolls, Cinnamon
Rolls, Dinner
Tortillas, Corn
Tortillas, Flour

Vegetables

Asparagus
Beans, Baked
Beans, Green
Beans, Lima
Beans, Red
Beans, Refried
Beets
Broccoli
Cabbage
Carrots
Cole Slaw
Cauliflower
Corn
Peas, Black-Eyed
Peas, Sweet Green
Potatoes, Baked
Potatoes, French Fried
Potatoes, Hash Browns
Potatoes, French Fried
Spinach
Rice, White
Rice, Wild
Squash
Turnip Greens

Fruit

Apples
Applesauce
Bananas
Canned Fruit
Grapes
Oranges
Strawberries

Troop 1001 Campout Cookbook

Recipes

Class A - No Meat Breakfast

Cold Cereal & Milk

Serves: 6

Cuisine: American

Meals: breakfast

Courses: main

Ingredients

6 box Individual Cereal

1 cup Milk

Utensils

Individual Bowl

Cooking Instructions

Pour cereal and milk into bowl.

Troop 1001 Campout Cookbook

Doughnuts

Serves: 6
Cuisine: American
Meals: breakfast
Courses: side

Ingredients

2 pkg. 7.5 oz Canned Biscuits
Powdered Sugar
Cooking Oil

Utensils

4-qt Pan
Paper Towels

Propane Stove and Propane or Charcoal
Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Cut Biscuits in half. Fry in hot oil. Drain on paper towels. Sprinkle Powdered Sugar on Doughnuts and serve.

Troop 1001 Campout Cookbook

Early American Pan-Cakes

Serves: 8

Cuisine: American

Source: Cookbook (1663) Ford Weicht, Troop 228, Abilene TX

Meals: breakfast

Courses: main

Ingredients

6 Eggs

2 cups Whipping Cream

1/2 cup Sugar

1/4 tsp. Nutmeg

3 cups Flour

3 tsp. Baking Powder

1 tsp. Salt

2 oz Melted Butter

Utensils

Mixing Bowl

Griddle

Spatula

Propane Stove and Propane

Cooking Instructions

Beat eggs, sugar, and nutmeg together. Add cream to mixture. Sift flour, baking powder and salt into bowl. Add previous mixture and melted butter.

Cook as you would regular pancakes.

Troop 1001 Campout Cookbook

French Toast

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: breakfast

Courses: main

Ingredients

6 eggs

18 slices Bread

1/2 cups Milk (optional)

1/4 tsp. Pepper

1/4 tsp. Salt

Syrup

Margarine, Butter or Shortening

Utensils

Griddle or 10-in Skillet

Spatula

2-qt Pan

Propane Stove and Propane

Cooking Instructions

Beat salt, pepper, milk, and eggs until smooth in pan.

Heat griddle or skillet over medium heat or to 375 degrees. Grease griddle with margarine if necessary. (To test griddle, sprinkle with few drops water. If bubbles skitter around, heat is just right.)

Dip bread into egg mixture. Cook about 4 minutes on each side or until golden brown.

Troop 1001 Campout Cookbook

Pancakes

Serves: 4

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: breakfast

Courses: main

Ingredients

2 Eggs

2 cups Bisquick

1-1/3 cups Milk

2 tbs. Vegetable Oil

Margarine, Butter or Shortening

Syrup

Utensils

Griddle or 10-in Skillet

2-qt Pan

Spatula

Propane Stove and Propane

Cooking Instructions

Beat eggs with hand beater in pan until fluffy. Beat in remaining ingredients except margarine just until smooth. For thinner pancakes, stir in additional 1 to 2 tablespoons milk. Heat griddle or skillet over medium heat or to 375 degrees. Grease griddle with margarine if necessary. (To test griddle, sprinkle with few drops water. If bubbles skitter around, heat is just right.) For each pancake, pour scant 1/4 cup batter onto hot griddle. Cook pancakes until puffed and dry around edges. Turn and cook other sides until golden brown.

Troop 1001 Campout Cookbook

Class B - Meat Breakfast

Bacon

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: breakfast, brunch

Courses: side

Ingredients

16 oz Bacon

Utensils

10-in Skillet

Paper Towels

Long Fork

Propane Stove and Propane

Cooking Instructions

Place separated slices of bacon in cold skillet. Cook over low heat 8 to 10 minutes, turning bacon to brown evenly on both sides. Dry on paper towels.

Troop 1001 Campout Cookbook

Breakfast Burrito

Serves: 6

Cuisine: Mexican

Source: Steve Moseley

Meals: breakfast

Courses: main

Ingredients

2 lb. Sausage (hot, mild, or mixed)

8 oz Velveta (plain or Mexican)

12 Eggs

24 6-inch Flour Tortillas

Onion (optional)

Salsa

Tiger Sauce (Optional)

Utensils

10-in Skillet

Spatula

Propane Stove and Propane

Cooking Instructions

Brown Sausage in skillet over medium heat.

Add Onion and Sauté (if desired).

Beat Eggs. Add to Meat in skillet.

When Eggs are almost done, add cheese and cook until cheese melts.

Serve on heated tortillas.

Troop 1001 Campout Cookbook

Eggs

Serves: 6

Source: Betty Crocker's Cookbook

Meals: breakfast

Courses: main

Ingredients

12 Eggs

12 tbs. Milk (optional)

1-1/2 tsp. Salt

Dash of Pepper

2 tsp. Margarine or Butter

Utensils

10-in Skillet

2-qt Pan

Spatula

Propane Stove and Propane

Cooking Instructions

Scrambled:

Stir eggs, milk, salt and pepper thoroughly with fork for a uniform yellow, or slightly for streaks of white and yellow. Heat margarine in 10-inch skillet over medium heat. Pour egg mixture into skillet. As mixture begins to set at bottom and side, gently lift cooked portions with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook 3 to 4 minutes or until eggs are thickened throughout but still moist.

Fried:

Heat margarine, butter, or bacon fat (1/8-inch deep) in heavy skillet over medium heat. Slip egg carefully into skillet. Gently turn eggs over after 3 minutes and cook 1 to 2 minutes longer or until yolks are thickened.

Poached:

Heat water (1-1/2 to 2 inches) to boiling; reduce to simmering. Break each egg into custard cup or saucer. Hold cup or saucer close to water's surface and slip egg into water. Cook about 5 minutes or until whites are set and yolks thickened. Remove eggs with slotted spoon.

Hard Cooked Eggs:

Place egg(s) in saucepan. Add enough water to come at least 1 inch above eggs. Heat rapidly to boiling; remove from heat. Cover and let stand 18 minutes. Immediately cool eggs in cold water to prevent further cooking. Tap egg to crack shell. Roll egg between hands to loosen shell, then peel. If shell is hard to peel, hold egg in cold water.

Troop 1001 Campout Cookbook

Ford's Egg Benedict

Serves: 6

Cuisine: American

Source: Ford Weicht, Troop 228, Abilene TX

Meals: breakfast

Courses: main

Ingredients

6 English Muffins

12 Slices Bacon

12 Eggs

1 lb. Velveeta Cheese

2 cups Sour Cream

1 tsp. Dijon Mustard

Utensils

Small Saucepan

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Propane Stove and Propane

Cooking Instructions

Place sour cream, Velveeta (cut into small pieces) and mustard together in small saucepan. Heat over low heat, stirring frequently until cheese is melted and mixed well.

Cook Bacon and toast English Muffins.

Poach Eggs in boiling water in a cast iron skillet or Dutch Oven.

Cover each half of muffin with a slice of bacon and a poached egg. Top with generous serving of cheese sauce.

Troop 1001 Campout Cookbook

Hoppelpoppel

Serves: 6

Cuisine: German

Source: Ford Weicht, Troop 228, Abilene TX

Meals: breakfast

Courses: main

Comments: A truly tremendous breakfast feast. Takes a long cooking time.

Ingredients

4 Cans Sliced New Potatoes

12 Eggs

16 oz Bacon

1 small Onion

Salt

Pepper

Mushrooms (Optional)

Utensils

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Slice Bacon into 1-inch pieces and place in large Dutch Oven. Fry Bacon until about half done and add chopped onion. When bacon is cooked, add potatoes and stir. Mushrooms may be added if desired. Scramble the eggs and add to the potatoes after they are cooked. Add salt and pepper as desired. Add lid to the Dutch Oven and cook until eggs set.

Troop 1001 Campout Cookbook

Sausage

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: breakfast

Courses: side

Ingredients

1 lb. Sausage

Utensils

Skillet

Propane Stove and Propane

Cooking Instructions

Fresh sausage should be thoroughly cooked at low to moderate temperatures. It is ready to eat when the center is no longer pink, but turns gray.

Troop 1001 Campout Cookbook

Class C - Light Meal

Deviled Eggs

Serves: 12

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch

Courses: side

Comments: With their mayonnaise binding, be sure to keep Deviled Eggs chilled-in a cooler on very long trips-or in the refrigerator until just before serving at home.

Ingredients

6 hard-cooked Eggs, peeled

3 tablespoons Mayonnaise, Salad Dressing or Half-and-Half

1/2 tsp. dry Mustard

1/8 tsp. Salt

1/4 tsp. Pepper

Paprika

Utensils

Mixing Bowl

2-qt Pan

Propane Stove and Propane

Cooking Instructions

Hard Cooked Eggs:

Place egg(s) in saucepan. Add enough water to come at least 1 inch above eggs. Heat rapidly to boiling; remove from heat. Cover and let stand 18 minutes. Immediately cool eggs in cold water to prevent further cooking. Tap egg to crack shell. Roll egg between hands to loosen shell, then peel. If shell is hard to peel, hold egg in cold water.

Deviled Eggs:

Cut eggs lengthwise in half. Slip out egg yolks and mash with fork. Mix in mayonnaise, mustard, salt and pepper. Fill egg whites with egg yolk mixture, heaping it lightly.

Troop 1001 Campout Cookbook

Egg Salad Sandwiches

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch

Courses: main

Ingredients

9 hard-cooked Eggs, chopped

3/4 cup Mayonnaise or Salad Dressing

1-1/2 medium stalk Celery, chopped (about 1/2 cup) (Optional)

3/8 tsp. Salt

3/8 tsp. Pepper

12 slices of Bread.

Utensils

2-qt Pan

Mixing Bowl

Propane Stove and Propane

Cooking Instructions

Hard Cooked Eggs:

Place egg(s) in saucepan. Add enough water to come at least 1 inch above eggs. Heat rapidly to boiling; remove from heat. Cover and let stand 18 minutes. Immediately cool eggs in cold water to prevent further cooking. Tap egg to crack shell. Roll egg between hands to loosen shell, then peel. If shell is hard to peel, hold egg in cold water.

Egg Salad Sandwiches:

Mix all ingredients. Spread on bread.

Troop 1001 Campout Cookbook

Grilled Cheese Sandwiches

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch

Courses: main

Ingredients

24 slices Processed American Cheese

24 slices white or whole wheat Bread

Margarine or Butter, softened

Utensils

Griddle or 10-in Skillet

Spatula

Propane Stove and Propane

Cooking Instructions

Place 2 slices of the cheese on each slice of half the bread. Top with remaining bread. Spread top slices of bread with margarine. Place sandwiches, margarine sides down, on griddle or in skillet. Spread tops of bread with margarine. Cook uncovered over medium heat about 5 minutes or until golden brown. Turn and cook 2 to 3 minutes or until golden brown and cheese is melted.

Troop 1001 Campout Cookbook

Tuna Salad Sandwiches

Serves: 4

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch

Courses: main

Ingredients

1 can (9-1/2 ounces) Tuna in water, drained
1/2 cup Mayonnaise or Salad Dressing
1 medium stalk Celery, chopped (about 1/2 cup)
1 small onion, chopped (about 1/4 cup)
1/4 tsp. Salt
1/4 tsp. Pepper
1 tsp. Lemon Juice
8 slices Bread

Utensils

Mixing bowl

Cooking Instructions

Mix all ingredients. Spread on bread.

Troop 1001 Campout Cookbook

Class D - Medium Meal

Bacon, Lettuce, and Tomato Sandwich

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: breakfast, brunch

Courses: side

Ingredients

16 oz Bacon

2 Tomatoes

Lettuce

12 slices of Bread

Mayonnaise

Pepper

Salt

Utensils

10-in Skillet

Paper Towels

Long Fork

Propane Stove and Propane

Cooking Instructions

Place separated slices of bacon in cold skillet. Cook over low heat 8 to 10 minutes, turning bacon to brown evenly on both sides. Dry on paper towels.

Slice Tomatoes.

Wash lettuce and let dry on paper towels.

Serve on bread.

Troop 1001 Campout Cookbook

Hamburgers

Serves: 4

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch, dinner

Courses: main

Ingredients

1 lb. ground Beef

3 tbs. finely chopped Onions, if desired

3 tbs. water

1/2 tsp. Salt

1/4 tsp. Pepper

4 Hamburger Buns, split and toasted

4 slices of Cheese

Condiments:

Dill Pickles

Ketchup

Lettuce

Mayonnaise

Mustard

Tomato

Utensils

10-in Skillet

Spatula

Propane Stove and Propane

Cooking Instructions

Mix all ingredients except buns. Shape mixture into patties, each about 3/4-inch thick.

To Grill:

Grill patties about 4 inches from medium coals 7 to 8 minutes on each side for medium, turning once, until desired doneness.

To Pan-fry:

Cook patties in 10-inch skillet over medium heat about 10 minutes for medium, turning occasionally. About 1 minute before hamburgers are done, top each with cheese slice if desired. Broil until cheese is melted. Serve on buns.

Troop 1001 Campout Cookbook

Hot Dogs / Smoked Sausage

Serves: 6

Cuisine: American

Source: Betty Crocker's Cookbook

Meals: lunch, dinner

Courses: main

Ingredients

12 Hot Dogs or

15 oz. smoked sausage

12 Hot Dog Buns

Condiments:

Ketchup

Mayonnaise

Mustard

Sweet Relish

Chopped Onions

Grated Cheese

Utensils

2-qt Pan

Propane Stove and Propane

Grill

Charcoal, Starter, and Matches

Cooking Instructions

Frankfurters or other cooked smoked sausage links do not require cooking; they need only be heated to serving temperature (140 degrees) if they are to be served hot. Do not pierce with fork.

To Simmer:

Drop frankfurters into boiling water; reduce heat. Cover and simmer 5 to 10 minutes (depending on size) until hot.

To Grill:

Place over medium heat 5-10 minutes. Turn as necessary.

Troop 1001 Campout Cookbook

Sloppy Joes / Manwich's

Serves: 6

Cuisine: American

Meals: lunch, dinner

Courses: main

Ingredients

16 oz Ground Beef

15-1/2 oz Manwich Mix

6 Hamburger Buns

Utensils

10-in Skillet

Spatula

2-qt pan

Propane Stove and Propane

Cooking Instructions

Brown hamburger in skillet.

Add Manwich and to browned meat and heat to boil.

Serve over buns.

Troop 1001 Campout Cookbook

Class E - Heavy Meal

Battalion Alarm Chili Pie

Serves: 6

Cuisine: Mexican

Source: Steve Moseley

Meals: dinner

Courses: main

Ingredients

Chili:

3 lb. Hamburger

2 15 oz Chunky Chili Tomato Sauce

1 10 oz Rotel Diced Tomatoes and Green Chilies

4 tbs. Chili Powder

1 Onion

Cornbread:

2 pks Mexican Cornbread Mix

2 Eggs

1-1/3 cup Milk

Utensils

2-qt Pan

Spatula

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Optional:

10-in Skillet

Propane Stove and Propane

Cooking Instructions

Chili:

Chop Onion. Brown Hamburger. Drain Fat. Add Chopped Onion and cook until clear. Add Tomato Sauce, Rotel Tomatoes and Spices. Place cover on Dutch Oven. Place Dutch Oven on 18-20 briquettes, and simmer for 20-30 minutes, until juice is almost absorbed.

Cornbread:

Break eggs into 2-qt pan. Add milk and beat until frothy. Add Cornbread mix and stir until blended. Cover Chili with cornbread mixture. Place lid on Dutch Oven. Put Dutch Oven over 6-8 briquettes, and place 12-15 briquettes on top of Dutch Oven. Bake until Cornbread golden brown on top, and a straw comes out clean.

Optional:

Ground Beef may be browned in skillet and onions sautéed while charcoal is getting ready.

Troop 1001 Campout Cookbook

Cheeseburger Macaroni, Chili Macaroni, Stroganoff,

Beef Taco, Nacho Cheese, Beef Noodle, or Spaghetti

Serves: 4

Cuisine: American

Meals: dinner

Courses: main

Ingredients

1 lb. Ground Beef

1 box Hamburger Helper: Choices include: Cheeseburger Macaroni, Chili Macaroni, Stroganoff, Beef Taco, Nacho Cheese, Beef Noodle, Spaghetti.

Milk as required by recipe

Butter as required by recipe

Water as required by recipe

Utensils

10-in skillet

Spatula

Serving spoon

Measuring Cup

Propane Stove and Propane

Cooking Instructions

Prepare per instructions on box.

Troop 1001 Campout Cookbook

Chicken, Rice, Mushroom Soup

Serves: 6

Cuisine: American

Meals: dinner

Courses: main

Ingredients

12 boneless Chicken Breasts

4 10 1/2 oz Cream of Mushroom Soup

1 can Peas

3 cups Instant Rice

3 cups Water

3/4 tsp. Salt

1 tbs. Butter or Margarine

Utensils

10-in skillet or

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

2-qt pan

4-qt pan

Spatula

Measuring Cup

Propane Stove and Propane

Cooking Instructions

Brown chicken breasts in Skillet. 10-12 minutes. Cover with soup and cook for 5-7 minutes.

Boil water in 4-qt pan. Add salt and butter or margarine. Add rice, remove from heat and cover for 5 minutes.

Optional: (Heat Peas in 2-qt pan. Add to cooked rice.)

Serve chicken and soup over rice (& peas).

Troop 1001 Campout Cookbook

Chili with Beans

Serves: 4

Cuisine: American

Meals: lunch, dinner

Courses: main

Ingredients

1 lb. ground Beef

1 large Onion, chopped (about 1 cup)

1 tbs. Chili Powder

1/2 tsp. Salt

1 tsp. dried Oregano leaves

1 tsp. Cocoa (optional)

1/2 tsp. Red Pepper Sauce

1 can (16 ounces) whole Tomatoes, undrained

1 can (15-1/2 ounces) Red Kidney Beans, undrained

Utensils

4-qt pan

10-in skillet

Propane Stove and Propane

Cooking Instructions

Cook ground beef, onion and garlic in 4-quart saucepan, stirring occasionally, until beef is brown. Drain. Stir in remaining ingredients except beans. Break up tomatoes. Heat to boiling; reduce heat. Cover and simmer 1 hour, stirring occasionally. Stir in beans. Heat to boiling; reduce heat. Simmer uncovered about 20 minutes, stirring occasionally, until of desired thickness.

Troop 1001 Campout Cookbook

Dinty Moore Stew and Rice

Serves: 4

Cuisine: American

Meals: lunch, dinner

Courses: main

Ingredients

40 oz Dinty Moore Stew

2 cups instant Rice

2 cups Water

1/2 tsp. Salt

1 tbs. Butter or Margarine

Utensils

2-qt Pan

4-qt Pan

Measuring Cup

Propane Stove and Propane

Cooking Instructions

Heat Dinty Moore Stew in 2-qt pan.

Boil water in 4-qt pan. Add salt and butter or margarine. Add rice, remove from heat and cover for 5 minutes.

Serve Dinty Moore Stew over rice.

Troop 1001 Campout Cookbook

Dirt Burgers

Serves: 6
Cuisine: American
Meals: dinner
Courses: main

Ingredients

2 lb. Ground Beef
6 Potatoes
3 Onions
6 sliced Carrots
1 head of cabbage

Condiments

Salt
Pepper
Ketchup or Steak Sauce

Utensils

Heavy Duty Aluminum Foil
Charcoal, Starter, and Matches
Tongs

Cooking Instructions

Slice Onions. Slice Potatoes. Slice Carrots. Cut Aluminum foil into 14-in strips. Put a large cabbage leaf on the center of the foil. The cabbage leaf is to keep the other ingredients from burning and is not intended to be eaten. Put half the onions flat on the center of the cabbage leaf. Put the potatoes and carrots on the onion and salt and pepper to taste. Shape the hamburger patty and put on the vegetables. Put the rest of the vegetables on top of the meat. Salt and pepper to taste. Seal the foil pack. Place on coals. Cook 10 minutes and turn over. Cook for an additional 10-15 minutes.

Troop 1001 Campout Cookbook

Dutch Oven Meat Loaf

Serves: 8

Cuisine: American

Source: Wood Badge Cookbook

Meals: dinner

Courses: main

Ingredients

3 lb. Ground Beef

1-1/2 cups Cracker Crumbs

1 tbs. chopped or flaked Parsley

1 8-oz can Tomato Sauce

1 chopped Onion

1/2 cup Bell Pepper

1-1/2 tsp. Salt

2 Eggs

1/4 tsp. Marjoram

Utensils

Dutch Oven, Dutch Oven Tongs, Charcoal, Starter, and Matches

Cooking Instructions

Mix all ingredients; place in pan. Bake 1 hour in Dutch Oven.

Special notes:

2 envelopes of Lipton soup mix can be used to substitute onion, bell pepper, salt, marjoram.

Serve with: Tobasco Sauce, Catsup, Barbecue Sauce, Salsa or Steak Sauce.

Recommend 16' Dutch Oven.

Use 9 briquettes under the Dutch Oven and 18 briquettes on top. Adjust the time and briquettes upon inspection. Caution - Always use less heat on bottom than on top.

Clear juices from center of meat loaf indicates time to serve.

Troop 1001 Campout Cookbook

Fajitas

Serves: 6

Cuisine: Southwestern

Meals: lunch, dinner

Courses: main

Ingredients

1 1-1/2-pound Chicken Fajita Meat

12 10-inch Flour Tortillas

2 tbs. Vegetable Oil

2 large Onions, sliced

2 medium green or red Bell Peppers, cut into 1/4-inch strips

1 jar (8 ounces) Picante Sauce

1 cup shredded Cheddar or Monterey Jack Cheese (4 ounces)

Guacamole or 2 containers (6 ounces each) frozen Guacamole, thawed 3/4 cup sour cream

Utensils

10-in skillet

Propane Stove and Propane

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Heat tortillas in skillet and wrap in aluminum foil.

Heat chicken in skillet.

While chicken cooks, heat 2 tablespoons oil over medium-high heat. Sauté onions and bell peppers in oil 6 to 8 minutes or until crisp-tender. Cut beef diagonally into very thin slices.

For each serving, place chicken, onion mixture, picante sauce, cheese, Guacamole and sour cream in center of tortilla. Fold 1 end up about 1 inch over beef mixture; fold right and left sides over folded end.

Troop 1001 Campout Cookbook

Foilpack Chicken

Serves: 6

Cuisine: American

Source: Wood Badge Cook Book

Meals: dinner

Courses: main

Ingredients

1 medium Chicken

1 lb. bulk Italian Sausage

1 finely chopped Carrot

1 finely chopped Onion

1 finely chopped stalk of Celery

2 finely chopped Garlic Cloves

Garlic Marinating Sauce

Salt

Pepper

Utensils

String

Foil

Charcoal, Starter, and Matches

Tongs

Cooking Instructions

Debone the chicken, leaving the meat attached to the skin. Combine the other ingredients thoroughly.

Spread the sausage mixture evenly over the meat side of the deboned bird, leaving a 1 inch border around the skin area. Using the backbone area as a guide, fold the two sides of the bird toward the center. With a piece of string, begin at the upper part of the bird and tie the sections closed crossing the front of the bird and returning to the back until the length of the bird is trussed and all seams are sealed.

Lay the trussed bird in a large piece of foil. Create a secure foil pack. Before sealing, pour in the sauce. Put the first pack into another foil pack and secure. Place the bird on the coals for 25 minutes on each side. Let stand for approximately 10 minutes. Remove the string and slice across the width of the bird. Serve slices with remaining sauce.

Troop 1001 Campout Cookbook

Guadeloupe Chili Pie

Serves: 6

Cuisine: American

Source: Dutch Oven Cooking

Meals: dinner

Courses: main

Ingredients

2 lb. Ground Beef

1 medium Onion, chopped

1 tbs. Margarine

15 oz can Chili Beans

1/2 tsp. Chili Powder

1/2 tsp. Salt

8 oz can Tomato Sauce

2 6 oz pkg. Cornbread Mix

Milk as required for cornbread mix

Utensils

Spatula

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Brown ground beef and onion in the margarine in open oven. Add beans, chili powder, salt, and sauce. Cook for 15 minutes in covered oven.

Mix the cornbread according to directions on box. Add cornbread to top of meat and beans.

Place lid on oven. Place on coals, put coals on top of oven. Bake for 20-30 minutes, until cornbread is done.

Troop 1001 Campout Cookbook

Kabobs

Serves: 4

Cuisine: American

Source: BSA Intro to Family Camping

Meals: dinner

Courses: main

Ingredients

1 lb. Beef, cut into chunks

1 Onion, cut into wedges

1 Green Pepper, cut into wedges

8 Cherry Tomatoes

16 Pineapple slices

16 Mushrooms

Utensils

4 Kabob skewers

Grill

Charcoal, Starter, Matches

Cooking Instructions

String ingredients on skewers. Cook over hot coals for about 15 minutes. Turn once. Season to taste.

Rice goes good with kabobs.

Troop 1001 Campout Cookbook

One-Pot Hamburger Meals

Serves: 4
Cuisine: American
Source: BSA Intro to Family Camping
Meals: dinner
Courses: main

Ingredients

1-1/2 lb. Ground Beef
1 chopped Onion
1/2 chopped Green Pepper
10-1/2 condensed Tomato Soup (undiluted)
Salt
Pepper

For Yum Yums

1/2 tsp. Chili Powder
4 Hamburger Buns

For Hunter's Stew

21 oz Condensed Vegetable Soup

For Chili

16 oz Red Beans
Chili Powder to taste

For Chili Mac and Cheese

Add Macaroni and Cheese Recipe

Utensils

10-in Skillet
Propane Stove and Propane
Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Brown ground beef in 10-in Skillet or Dutch Oven. Add onion, green pepper, and Tomato soup. Simmer until hot. Add the other ingredients to make Yum Yums, Hunter's Stew, Chili, Chili Mac and Cheese.

Troop 1001 Campout Cookbook

Pizza

Serves: 6

Cuisine: American

Source: Dutch Oven Cookbook

Meals: dinner

Courses: main, side

Ingredients

1-1/2 lb. Ground Beef

1 pkg. Pizza Mix

1/2 lb. grated Cheese

sliced Olives

Utensils

2 Dutch Ovens, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Brown beef in open skillet and set aside to remain warm. Mix Pizza dough as directed and divide into 8 equal portions. Form these portions into crust pieces about the size of doughnuts but of size enough to allow placing of all 8 crusts into two ovens. Place the ground beef and cheese on the crusts; pour tomato sauce from pizza mix on each crust; then add sliced olives on top. Bake for about 25-30 minutes.

Troop 1001 Campout Cookbook

Shepherd's Pie

Serves: 6
Cuisine: American
Meals: dinner
Courses: main

Ingredients

2 lb. Hamburger
1/2 lb. Velveeta Cheese
1 box instant Mashed Potatoes

Utensils

10-in Skillet
2-qt Pan
Spatula
Propane Stove and Propane

Cooking Instructions

Brown Hamburger in Skillet. Drain grease.

Fix Mashed Potatoes according to box instructions.

Cover Hamburger with sliced Velveeta Cheese. Cover with Mashed Potatoes and simmer for 2-3 minutes.

Troop 1001 Campout Cookbook

Spaghetti

Serves: 6
Cuisine: Italian
Meals: dinner, party
Courses: main

Ingredients

1 tsp. dried Oregano leaves
1 tsp. dried Basil leaves
1/2 tsp. dried Marjoram leaves
1 tsp. Sugar
1/2 tsp. Salt
1 large Onion, chopped (about 1 cup)
1 clove Garlic, crushed
1 can (16 ounces) whole Tomatoes, undrained
1 can (8 ounces) Tomato Sauce
1 pound Ground Beef
4 cups hot cooked Spaghetti

Utensils

8-qt Pan
Propane Stove and Propane

Cooking Instructions

Cook ground beef, the onion and garlic in 10-inch skillet, stirring occasionally, until beef is light brown; drain. Stir in remaining ingredients, except spaghetti; break up tomatoes. Heat to boiling; reduce heat. Cover and simmer about 1 hour, stirring occasionally. Serve over spaghetti and, if desired, with Parmesan cheese.

Troop 1001 Campout Cookbook

Squaw Corn

Serves: 8

Cuisine: American

Source: Bud Allmand - Troop 296 Abilene, TX

Meals: dinner

Courses: main

Ingredients

1 tsp. Chili Powder

3 lb. Hamburger Meat

3 Onions

1 Green Pepper

2 12 oz cans of Tomato Soup

2 12 oz cans of Yellow Corn

1/2 lb. medium Cheddar Cheese

Utensils

10-in Skillet

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Dice onions and pepper.

Cook meat, onion, and pepper in Skillet until meat is brown. Drain well.

Add tomato soup and drained corn.

Place over hot coals and bring to simmer, stirring occasionally.

Add cubed cheese just prior to removal from coals.

Troop 1001 Campout Cookbook

Stove Top Dressing

Serves: 4
Cuisine: American
Meals: dinner
Courses: side

Ingredients

1 box Stove Top Dressing mix
1/2 stick Butter or Margarine
Water

Utensils

10-in Skillet
Spatula
Serving Spoon
Propane Stove and Propane

Cooking Instructions

Prepare per instructions on box.

Troop 1001 Campout Cookbook

Sweet 'N Easy Beans

Serves: 6

Cuisine: American

Source: Dutch Oven Cookbook

Meals: dinner

Courses: side

Ingredients

60 oz Pork and Beans

1/2 lb. Bacon

1 cup Ketchup

1 cup Brown Sugar

1 cup chopped Green Peppers

20 oz crushed Pineapple & Juice

1 small chopped Onion

1-1/4 tbs. Liquid Smoke

Utensils

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Brown onions, peppers, and bacon over hot coals. Add the rest of the ingredients. Place over 4-5 coals with 3-4 coals on top of oven. Simmer for 3-4 hours.

Troop 1001 Campout Cookbook

Tacos, Burritos, Tostadas

Serves: 4

Cuisine: Mexican

Meals: dinner

Courses: main

Ingredients

1-1/2 lb. ground Beef

1 pkg. Taco Seasoning
water

1 head Lettuce, chopped

1 lb. grated Cheese

2 chopped Tomatoes

1 can Refried Beans

chopped olives (optional)

1 pkg. Taco Shells

1 pkg. Tostada Shells

12 8-in Flour Tortillas

Utensils

10-in skillet

2-qt pan

Propane Stove and Propane

Cooking Instructions

Brown ground beef and add Taco Seasoning according to package instructions. Chop lettuce and tomatoes. Warm tortillas, taco shells, and Tostada shells.

Cook Refried beans in 2-qt pan.

Serve meat and selected ingredients on choice of taco, Tostada, or tortilla.

Troop 1001 Campout Cookbook

Texas Trail Beans

Serves: 6

Cuisine: American

Source: Wood Badge Cookbook

Meals: dinner

Courses: main

Ingredients

2 cans Lima Beans

2 cans Pinto Beans

2 cans White Navy Beans (save juice)

6 Onions

2 lb. Ground Chuck

2 tbs. Brown Sugar

2 tsp. Salt

2 tbs. Mustard

1/2 tsp. Black Pepper

2 Fresh Jalapeno (optional)

Utensils

Dutch Oven, Dutch Oven Tongs, Charcoal, Starter, and Matches

Cooking Instructions

Brown the meat, add onions and cook until transparent. Drain meat, add all ingredients and mix thoroughly. Simmer 30-45 minutes. Add some of the bean juice if you need liquid.

Troop 1001 Campout Cookbook

Tuna Tetrazzini, Au Gratin, Cheesy Noodles,

or Fettuccini Alfredo.

Serves: 4

Cuisine: American

Meals: dinner

Courses: main

Ingredients

6-1/2 oz Tuna

1 Box Tuna Helper: Choices include: Tetrazzini, Au Gratin, Cheesy Noodles, Fettuccini Alfredo.

Milk as required by recipe

Butter as required by recipe

Water as required by recipe

Utensils

10-in Skillet

Spatula

Serving Spoon

Measuring Cup

Propane Stove and Propane

Cooking Instructions

Prepare per instructions on box.

Troop 1001 Campout Cookbook

Class G - After Campfire Snack

Amish Funnel Cakes

Serves: 8

Cuisine: American

Source: Ford Weicht, Troop 228, Abilene TX

Meals: snack

Courses: dessert

Ingredients

1-1/3 cup Flour

2 tbs. Sugar

1/4 tsp. Salt

3/4 Tbs. Baking Powder

2/3 cup Milk

1 Egg

Vegetable Oil

Cinnamon

Confectioner's Sugar

Utensils

Strainer

8-qt Pan

Propane Stove and Propane

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Mix dry ingredients in a 1-2 quart plastic container before camping trip. When ready to prepare, add the egg and milk. Heat oil in Dutch Oven until quite hot. Pour in batter in circular motion. When batter starts to turn brown, flip over with tongs. When cooked, remove from Dutch Oven and drain on paper towels. Sprinkle with a mixture of confectioner's sugar and cinnamon.

Troop 1001 Campout Cookbook

Monkey Bread

Serves: 12
Cuisine: American
Meals: snack
Courses: dessert

Ingredients

4 tubes Biscuits
1-1/2 tsp. Cinnamon
3/4 cup Sugar
1-1/2 sticks Margarine
1/4 cup Milk
1/4 cup Brown Sugar

Utensils

Biscuit pan
Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches
2-qt pan

Cooking Instructions

Quarter Biscuits and place in pan.

Troop 1001 Campout Cookbook

Peach Cobbler

Serves: 12
Cuisine: American
Source: Scouting
Meals: snack
Courses: dessert

Ingredients

2 29 oz Sliced Peaches in heavy syrup
18.25 oz Yellow Cake Mix

Utensils

Serving Spoon
Heavy Duty Aluminum Foil
Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Line Dutch Oven with Aluminum Foil.

Pour Peaches into Dutch Oven and bring to boil. Pour 2/3 cake mix into boiling peaches and stir. Sprinkle remaining cake mix over peaches and juice.

Place 6 charcoal briquettes under Dutch Oven. Cover oven and place 14 charcoal briquettes on top of oven. Bake for 20-30 minutes, or until crust browns.

Troop 1001 Campout Cookbook

Peach-Pineapple Cobbler

Serves: 12

Cuisine: American

Source: Steve Moseley

Meals: snack

Courses: dessert

Ingredients

2 29 oz sliced Peaches in heavy syrup

18.25 oz Yellow Cake Mix

1 16 oz Pineapple Chunks

Utensils

Serving Spoon

Heavy Duty Aluminum Foil

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

Cooking Instructions

Line Dutch Oven with Aluminum Foil. Pour Peaches and pineapple into Dutch Oven and bring to boil. Pour 2/3 cake mix into boiling mixture and stir. Sprinkle remaining cake mix over peaches and juice.

Place 6 charcoal briquettes under Dutch Oven. Cover oven and place 14 charcoal briquettes on top of oven. Bake for 20-30 minutes, or until crust browns.

Troop 1001 Campout Cookbook

Pineapple Upside Down Cake

Serves: 8

Cuisine: American

Source: Dutch Oven Cookbook

Meals: dinner, snack

Course: dessert

Ingredients

1/2 cup Brown Sugar

1/4 cup Butter

Maraschino Cherries

1 can Sliced Pineapple

1 Yellow Cake Mix

3 Eggs

Utensils

Dutch Oven, Dutch Oven Pliers, Charcoal, Starter, and Matches

2-qt pan

serving plate

Leather Gloves

Cooking Instructions

Put butter and sugar in a Dutch Oven and melt while stirring over warm fire. Place the pineapple slices in the butter and sugar mixture and place halved maraschino cherries in each pineapple center. In a separate container prepare the cake mix according to instructions on the package. Pour batter over pineapple and place lid on the Dutch oven. Place oven on a 8-10 coals, making sure your Dutch Oven is kept level. Add 12-14 coals on top of oven; cook for approximately 15 minutes. Remove oven from coals, continue cooking with coals on top only for 15-20 minutes or until golden brown. Make sure your cake is completely baked by inserting a toothpick into cake. If toothpick comes out clean, your cake is done. Cool for about 10 minutes, remove from oven and serve.

A helpful hint for removing cake from Dutch Oven is to use a round piece of cardboard covered with aluminum foil; cut to fit inside your Dutch Oven. Set the cardboard round on cake and invert Dutch Oven.