

Spamnicks

(use: Appetizer or Cracker Barrel)

1 can Spam

Several slices Cheese (any variety)

Crackers (any flat, square or oval)

GEAR

1 Skillet

Vegetable oil

1 Spatula

1 Kitchen knife

Camp stove or bed of coals and three rocks for skillet

1. Open can of spam and shake contents WHOLE onto cutting board. Leave in this orientation (long side face down, taller dimension up).
2. Slice ¼-inch slices straight down, at right angles to the long side. Result looks like large dominos. Cut the dominos cross-wise into chips that look mostly square. These are your Spamnicks. Count them.
3. Quarter slices of cheese to get at least the number of Spamnicks.
4. Set up the same number of crackers as Spamnicks.
5. Heat skillet on stove to a medium heat (not 'high!') *then* add a little oil and coat the bottom lightly.
6. Lay Spamnicks in the skillet and heat through. They can get a little brown, but they WILL burn if you ignore them.
7. Flip once to heat the other side. They need to be hot to melt the cheese.
8. Remove Spamnicks from skillet, placing them on crackers.
9. Immediately top with a quarter slice of cheese.
10. Serve hot.

Moo and Oink

(use: Appetizer or Cracker Barrel)

1 pound frozen Meatballs (1/2-inch size) (Moo)

1 pound package Hotdogs (Oink)

1 small jar Grape Jelly

1 or 2 jars Seafood Cocktail sauce (same total ounces as jelly)

GEAR

1 Skillet or Pan

1 Kitchen knife / cutting board

1 Serving Spoon

1. Empty grape jelly and cocktail sauce into skillet or pan.
2. Cut hotdogs into ½-inch rounds
3. Add meatballs into pan.
4. Add hotdogs into pan.
5. Heat to a simmer, stir to mix sauce and jelly and to coat the Moo and Oink.
6. Serve hot.
7. Remaining sauce can be used a dip for chips.

Chicken Corn Soup

(use: Hot Lunch or Entrée)

6 cups Chicken Stock	<u>GEAR</u>
2 cups Chicken (cooked and chopped up)	1 Dutch oven
2 cans Kernel Corn (drained)	1 can opener
1 cup Egg Noodles (thicker is better), crunched	1 1-cup measuring cup
Parsley (to taste)	1 Cooking spoon
Ground Pepper (to taste)	1 Ladle
Liquid Smoke (to taste)	

1. Pour Chicken Stock into Dutch oven.
2. Add chopped, pre-cooked chicken (canned or fixed at home) to Dutch oven.
3. Open cans of corn and drain cans of liquid. Add to Dutch oven. Properly dispose of liquid from can.
4. Add Liquid Smoke, if you want a smoky flavor. Leave out if you want a restaurant flavor.
5. Heat to simmer.
6. Add noodles. Cook for length of time the noodle directions say.
7. Serve.
8. Allow patrol members to add parsley and ground pepper if they want any.

Shepherd's Pie

(use: Entrée)

	<u>GEAR</u>
2 pounds hamburger (pre-browned, save any juice)	
2 onions, peeled and chopped	1 Dutch oven
1 teaspoon Rosemary (herb)	1 Kitchen knife / cutting board
1 teaspoon Garlic (dry, minced) (herb)	1 1-Teaspoon Measuring Spoon
8 'servings' Instant Mashed Potatoes	1 1-cup Measuring Cup
Milk (for potatoes, about ¾-cup)	1 Can Opener
Butter/Margarine (for potatoes, about ½ stick)	1 Serving spoon
2 cans Brown or Mushroom Gravy	
2 cans Mixed Vegetables (Corn, Carrots, Peas)	
Liquid Smoke (to taste)	
Shredded cheese (optional topping)	

1. Prepare 8 servings of instant mashed potatoes. This will be about a half a regular sized box (16 total servings). It will use potato flakes (buds), milk, and butter. Do not use any additional salt. Set aside for now.
2. Add hamburger to Dutch oven.
3. Add Liquid Smoke if you want to. Three teaspoons is a good start.
4. Add chopped onions to Dutch oven.
5. Add spices (rosemary and garlic) to Dutch oven.
6. Open cans of gravy and add to Dutch oven.
7. Open cans of vegetables and drain cans of liquid. Add vegetables to Dutch oven. Properly dispose of liquid from can.
8. Stir to mix contents of Dutch oven.

9. Stir mashed potatoes to fluff and make smooth. Place on top of contents of Dutch oven and spread evenly across the surface. Make sure there is still at least two inches to the top rim of the Dutch oven.
10. Cover Dutch oven with its lid and place on a bed of coals (count is diameter of Dutch oven –minus- three, or for a 12-inch Dutch oven $12 - 3 = 9$ coals).
11. On the lid of the Dutch oven, place coals (count is diameter of Dutch oven –plus- three, or for a 12-inch Dutch oven $12 + 3 = 15$ coals) evenly along the upturned flange of the lid.
12. This will cook your food at 325 to 350 degrees, if you replace coals as they burn and get smaller.
13. Bake for 30 minutes.
14. Serve and let patrol members top with cheese, if wanted. They may also want extra Liquid Smoke.

TFS (Two Fat Scoutmasters) Chili

(use: Entrée)

2-1/2 pounds hamburger
 2 medium yellow onions
 1 teaspoon garlic (dry, minced)
 2 cans kidney beans, drained
 3 cans diced tomatoes with juice
 4 tablespoons Chili Powder
 Liquid Smoke (to taste)

GEAR

1 Dutch oven
 1 Can opener
 1 Kitchen knife / cutting board
 1 Serving spoon
 Vegetable oil
 1 Ladle

1. Start your Dutch oven over a bed of coals to heat it up.
2. Peel and chop the onions.
3. Drain the liquid from the kidney beans. Properly dispose of liquid from beans.
4. To the heated Dutch oven, add some vegetable oil to coat the bottom.
5. Add the chopped onions and garlic and stir for about three minutes or the onions become translucent. Add hamburger and brown (or add hamburger you previously browned at home). Stir in with onions and mix.
6. Add beans.
7. Add tomatoes and their juice.
8. Add Liquid Smoke, if desired. A Tablespoon is a good amount to start with.
9. Add chili powder and stir well.
10. Simmer 30 minutes over a bed of 9 coals. Add or subtract coals to keep the simmer going.
11. Serve. Traditional go-with is Cornbread.
12. Additional toppings include shredded cheese, Parmesan cheese, Tobasco sauce, cooked noodles, chopped raw onions or oyster crackers, any alone or in combination.

Dump Cake

(use: Entrée)

1 18-ounce Cake mix (any)
 2 cans Fruit Pie Filling (apple, cherry, peach, etc.)
 1 stick (1/4 pound) Butter or Margarine
 Cinnamon sugar sprinkle (optional)

GEAR

1 Dutch oven
 1 Can opener
 Aluminum foil (optional) or Vegetable oil
 1 Serving spoon

1. EITHER line the Dutch oven with aluminum foil – OR – use some vegetable oil to lightly coat the bottom and two inches up the side of the Dutch oven.
2. Open the cans of fruit (one kind, or mix kinds) pie filling and pour onto the bottom of the Dutch oven. Smooth evenly with spoon.
3. Spread the cake mix evenly over the top of the fruit. Cut the butter into thin pats and place in an even pattern on top of the cake mix.
4. Cover Dutch oven with its lid and place on a bed of coals (count is diameter of Dutch oven –minus- three, or for a 12-inch Dutch oven $12 - 3 = 9$ coals).
5. On the lid of the Dutch oven, place coals (count is diameter of Dutch oven –plus- three, or for a 12-inch Dutch oven $12 + 3 = 15$ coals) evenly along the upturned flange of the lid.
6. This will bake the oven at 350 degrees.
7. Bake for about 10 minutes, then check to see if the fruit is bubbling up through the cake mix. When it is, remove the oven from the fire, but leave coals on the top until batter has browned.
8. Serve with a spoon. Optionally top with cinnamon sugar, if you want to.

TRAIN WRECK BREAKFAST

1 lb bacon
1 large onion, chopped
1 32oz bag O'brian potatoes
12 eggs, beaten-
1- 1/2 lbs grated cheddar cheese
1/2 lb pepper cheese, grated
OPTIONAL: 1 jar salsa

Pre heat Dutch oven. Cut bacon into small pieces and cook bacon and onion until clear. Remove mixture and add O'brian potatoes. Do not rain bacon drippings. Fry until golden brown. Stir bacon mixture back in, then add eggs. Cover and cook until eggs are almost solid. Sprinkle with cheese and continue cooking until eggs are set and cheese melted. Optional: Serve with salsa.

Notes to Ben:

For baking in T505 Dutch ovens (12-inch diameter): Use 15 hot briquettes on the lid and 9 hot briquettes underneath the bottom.

Need to add to your shopping list:

1 dozen eggs
1 2-pound bag (or 2 1-pound bags) Ore-Ida frozen O'Brien Potatoes <**O'Brien is important – don't just get 'hash browns'**>
1 jar mild or medium salsa (if you want to do that – your choice)