

Hobo Stew

Hobo Stew: First Night Delight (Must be made and frozen before trip - Designed for first night consumption)

½ lb - Hamburger (Best) or Grnd Turkey (Okay) or Garden Burger (Uhg!!)
1 small - Sliced Red Potato
1 medium - Sliced Carrot
½ small - Sliced Onion
Liberal Amount of Cresent Season Salt (Essential)

Spread ½ of meat out on a large piece of tin foil (Enough to make several wraps - I will explain later). Cover meat with vegi's, sprinkle liberally with Season Salt, cover vegi's with remaining meat. Wrap tin foil around the whole thing. ** Be generous because you are probably going to use a stick to get this thing out of the fire ** Stick the whole thing in the freezer and freeze solid. The day of the trip take it out and put it in your pack. (Be careful to understand the laws concerning heat transfer) You want the sucker to be thawed when you set up camp the first night. ** Note: This can be the most tricky of all the directions** When you get a fire going or if a fire runs against your environmental grain - Camp Stove - Throw the sucker in there or on there as the case may be. Color is the indicator of doneness, if the tin foil is black so are its contents, try for a light brown and lots of steam. Unfold it or just cut a hole in the top and use the tin foil as your plate. Afterwards burn the tin foil or if you are more adventurous leave it outside your tent to see what large or small animals you can attract. Wrap the whole "Mary-A"

Hobo Stew is a camping tradition with my family. We have enjoyed it even after our dog rolled in a dead salmon, We have enjoyed it burnt, we have enjoyed it raw, we have enjoyed it at home for that camping experience in the security of your own home, we have enjoyed it even when nobody else enjoyed it. I can say one thing for Hobo Stew - WE ENJOY IT!!!!

Brad Backlin
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05/30/97

~ Handy Ideas for No-Pot Meals ~

The following collection of Foil Dinner Recipes was received from the Scouts-L electronic roundtable. It is reprinted as received. One additional suggestion that was made, source now lost, was to identify your personal foil package by using a squeeze bottle of ketchup or mustard to write your initials in mustard or ketchup on the outside of the package. Also, from experience, I can tell you that a good bed of hardwood coals is indispensable, and a pair of oven mits is very desirable.

George Hay Kain, III - Assistant Scoutmaster, Yorkshire Troop 25, York, PA

Date: Wed, 24 Jan 1996 11:05:26 -0500
From: KIM KOWALEWSKI <kim.mad@CBO.GOV>
Subject: A Collection of Foil Dinner Recipes (part 1)
Compiled by
Kim J. Kowalewski
Cubmaster, Pack 1009
Bowie, MD
These recipes were sent to me in response to my plea for help with an upcoming Fall Camporee. Enjoy!

VARIATIONS ON THE HAMBURGER FOIL DINNER

From: Jim Sleezer
Just a touch of garlic salt makes a lot of difference. If you look at the labels in the stores, you will see that onion and garlic are part of almost everything! It doesn't take much to make it great. I like to use cabbage leaves to wrap it all in before I wrap in foil. A little catsup helps for some boys. I also add a few slices of onion. Around here, we never seem to have enough. The kids all go for seconds!

From: Don E. Robinson, M.D.
We add Cream of Mushroom soup to our "hobos." It adds taste as well as additional moisture. A couple of tablespoons will do just fine. Yum-yum.

From: George N. Leiter II
Just skip the butter and add some soup. Cream of mushroom or something like that. When cooked slow it is wonderful.

From: Cheryl Singhal
How about BBQ sauce, Worcester sauce, or even Italian dressing? Spices ... a measuring teaspoon of Italian seasoning or of curry powder or of chili powder wouldn't hurt it either.
You might be able to combine BBQ and chili powder; or Italian dressing and Italian seasoning; I don't recommend mixing Worcestershire and curry powder though.

From: Ben Alford
We have spiced up our "hunters pack" aluminum foil dinners by adding Heinz 57 sauce. It is the boys' secret ingredient. It really makes a big difference. We've had boys finish one dinner and return to make seconds and thirds until all the ingredients are gone. I remember some were just cooking the left-over onions or potatoes as long as they had the Heinz 57 left to spice them up.

From: Jeff L. Glaze
Instead of hamburger, try Pork Loin, or Boneless Chicken Breast! Also vary the vegetable ingredients to include slices of tomato, and/or bell peppers. BBQ sauces may be included also. If you use chicken, try pineapple slices with mild BBQ sauce. Ground turkey can be used instead of ground beef, and is "more healthy".

From: Alan Wolfson
I have had good luck asking the kids what they would like in their foil dinners. You'd be amazed at the great ideas they come up with. If, however, your den is

gastronomically challenged :-), there are some things you can do to liven up those meals: I've substituted Mrs. Dash, garlic pepper, Montreal seasoning, or any other favorite general-purpose seasoning for the pretty dull salt and pepper usually found in a foil dinner. We've added celery, green beans, and onions into our dinners for some additional variety. I've also had some good experiences substituting chicken for the beef, and making a pseudo stir-fry dinner using stir-fry oil instead of butter and spices.

From: Mark Wilson

Also, consider replacing the hamburger with stew meat, cubed steak, or chicken or turkey breasts cut into stew meat sized cubes. As to spices, consider adding a part of a clove of fresh garlic. Smash it first. You might also consider adding soy sauce, teriyaki, or plain old steak sauce. Try adding small dough balls of biscuit mix for dumplings.

From: James H. McCullars

In addition to the ingredients you mentioned, I always use onion, bell pepper, radishes, Lowry's Seasoned Salt (and/or Lowry's Seasoned Pepper), and Worcestershire sauce. In addition, I sometimes will use barbecue sauce and if someone thinks to bring some along, sweet potatoes (try it!). I have also seen other people use soy sauce, Tabasco, etc.

From: Juel A. Fitzgerald

Instead of salt and pepper, use seasoning salt and pepper. This makes it a whole lot less bland. Of course you could add Worcester sauce AFTER you are done cooking for those who like that.

From: Jeff Agle

One of my favorite additional ingredients in a foil dinner is a dash (maybe a big dash) of Wyler's bouillon granules. These add significantly to the flavor. I typically use Seasoned Salt instead of just plain salt. You also left out one of the main flavor ingredients, Onions. Anything in the onion family can add lots of flavor, try scallions or green onions if the boys are a little squeamish about yellow onions. Garlic (salt, powder, crushed) can add a nice flavor.

CORNISH HEN

From: Michael C. Horowitz

At home, parboil (3 mins) a Cornish hen. oil it up, salt and pepper and wrap in foil. Cook as you would a foil pack (15 min/side). Do another pack of just thin sliced potatoes and onion, salt/pepper with a bit of olive oil. Makes an OUTSTANDING meal. BTW, differentiate your foil pack by wrapping a length of foil in with the folded seam; never an argument over who's pack it is - Mike

PIZZA POCKET

From: Don Izard

I have seen a pizza pocket dinner, made with those packages of 'flat' dough (those tubes from The Dough Boy). You take the flat dough, and fill the center with pizza sauce, pepperoni, cheese, with optional mushroom, olives etc. Fold it over to enclose the 'goodies' and wrap in 2 layers of foil. 'BAKE' 10 minutes on each side, and you might have a pizza pocket.

SEAFOOD DINNERS

From: Jim Sleezer

For variety, try peeled shrimp or scallops, snow peas, strips of red pepper, sliced mushrooms, thin slice of ginger root. This cooks rather quickly, usually in less than 10

minutes depending on size of shrimp or scallops. Kids seldom like it . . . it's too different. Shark chunks cook up well with a thin slice of lemon.

HAM DINNERS

From: Jim Sleezer
I have done chunks of ham, sweet potatoes (par boiled), pineapple. As soon as it comes out of fire, I add a few mini marshmallows on top.

From: Mark Michalski

Upside Down Ham:

Ham pieces or steak, Pineapple slices (or tidbits) dash of teriyaki sauce (or marinade) and mixed vegetables to taste. Ham & Potatoes Au Gratin: Cubed Ham, chopped Potato, Onions, Grated cheese of your choice.

CHICKEN DINNERS

From: Scott Miller
Try using boned chicken instead of hamburger. Cooking time is the same, add a small amount of water or soy sauce to replace the water found in hamburger.

From: Peter Van Houten
One of the best foil meals I had included a combination of chicken breasts, shrimp, snow peas, celery, and bean sprouts. Similar to a stir-fry. The meat was place on the bottom (btw the chicken had been slightly cooked prior to going), with the vegi's on top. I had a couple of dashes of Teriyaki sauce, some spices (tarragon and others from a pre-mix spice jar). Only exception was that I didn't turn it over, I let the vegi's cook in the heat from the meat. They were still slightly crunchy, almost steamed.

From: golden cliff
Lemon Chicken
Take a whole chicken. Brush with melted butter. Take a whole lemon, slice, squeeze juice over chicken. Sprinkle generously with Lemon & Herb spice. Put leftover lemon peel & pulp inside chicken with slices of onion. Wrap in foil. Cook until done. 40-60 minutes. We also cook potatoes & onions in other foil packs. For dessert. Take a banana, slice in lengthwise in the peel. Insert butter and brown sugar into the slit. Wrap & bake.

From: R. Edward Fickel
Try boneless chicken breasts, green peppers, onion, carrots, potatoes (I think), mushrooms, in a cream of mushroom sauce. They are cooked the same way as your foil packs, but are gourmet quality!!

From: Wayne Hill
One that we tried is the chicken with instant rice and cream of celery soup (undiluted). I thought it was good and it cooks up quick. You can also try baked Apples with sugar, butter, and cinnamon. Bisquick mix is good for individual biscuits just coat the foil with butter or oil before you plopp the biscuit dough on the foil keeps it from sticking. Baked potatoes are good and you can put cheese, butter, etc. on after they are cooked. One other point in case you are not aware, use hard wood for making your charcoal resinous wood like pine or cedar doesn't make long lasting charcoal.

FOIL FAJITAS

From: Mark Michalski
Marinated Fajita Meat (Beef or Chicken), Onions, Green Peppers. Serve on tortillas with cheese, salsa, etc....

STUFFED POTATOES

From: Mark Michalski
Core small to medium potato, insert a small pre-cooked sausage or weiner. Wrap in foil, set in hot ashes to bake. Takes 45-90 minutes to cook. Remove and slice top and add cheese, chili or fixins of your choice.

HOBO POPCORN

From: Mark Michalski
In center of 18" x 18" square of heavy or doubled foil, place one teaspoon of oil and one tablespoon of popcorn. Bring foil corners together to make a pouch. Seal the edges by folding, but allow room for the popcorn to pop. Tie each pouch to a long stick with a string and hold the pouch over the hot coals. Shake constantly until all the corn has popped. Season with salt and margarine. Or soy sauce, or melted chocolate, or melted peanut butter, or melted caramels or use as a base for chili.

PORTABLE CHILI

From: Carol Eichinger
Cook up a pot of chili (homemade or canned). Buy individual size bags of Doritos or something similar. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese. And you have portable lunch time nachos/tacos. This was in my Crafting Traditions Magazine.
End of part 1
Date: Wed, 24 Jan 1996 09:33:43 -0500
Date: Wed, 24 Jan 1996 11:01:34 -0500
From: KIM KOWALEWSKI <kim.mad@CBO.GOV>
Subject: A Collection of Foil Dinner Recipes (part 2)
FOIL DINNER RECIPES
Compiled by
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HELPFUL HINTS

From: Jess Olonoff

Do NOT, REPEAT NOT use cheese in your recipes, unless put on after cooking. The cheese will warm and separate and the oil will catch fire or cook the food faster than expected. We had a few very unhappy Cubs expecting Cheeseburgers, but receiving, well something else if you can imagine. It may cost a bit more too, but try to keep your meats lean and let the veggies add the moisture necessary.

Also, have some extra bread and cheese slices available as there will inevitably be an accident or two (broken foil-food in fire), and a few boys who will not be to happy with the final product. Don't forget **extra utensils** as you'll be moving a lot of packages around.

DINNERS WITHOUT FOIL

From: Jim Sleezer

How about baking muffins in half an orange with the pulp removed (and we hope eaten). Eggs in onion half with all but outer few layers removed. Meat loaf (I use recipe on Quaker Oats oatmeal box) cooked in onion half (mound it up as it shrinks while cooking). Twist on a peeled green stick. Potatoes wrapped in "clean" mud and baked in fire. Skin comes off with mud. How about chicken and dumplings. Envelope of chicken & vegetable soup, about half the regular water, a small (6 oz) can of chicken. Bring to a boil. Drop spoonfuls of biscuit dough on top (use drop biscuit recipe). Cover tightly and cook over low heat for about 10 minutes or until dumplings are done. I also like to make stone soup. Everyone brings their favorite vegetable to toss in the pot with a few seasonings. Add some bullion for extra flavor. (Bullion can also be added to foil dinners to add a bit more flavor—go gently until you find the right amount.)

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FOIL COOKERY HANDBOOK

From: Jess Olonoff

With Thanks to The Indian Nations Council Pow-Wow Book

Foil Cooking Hints

Use two layers of light-weight, or one layer of heavy duty aluminum foil. Foil should be large enough to go around food and allow for crimping the edges in a tight seal. This will keep the juices and steam in. This wrap is know as the "drugstore" wrap.

Drugstore Wrap

Use heavy foil three times the width of the food. Fold over and roll up the leading edges. Then roll sides for a steamproof seal. A shallow bed of glowing coals that will last the length of cooking time is necessary.

Cooking Times:

Hamburger: 8-12 minutes, Carrots: 15-20 minutes

Chicken pieces: 20-30 minutes, Whole Apples: 20-30 minutes

Hotdogs: 5-10 minutes, Sliced potatoes 10-15 minutes

FOIL DINNER

Lay slices of potatoes, onion, and carrots on a sheet of heavy-duty foil then place hamburger patty on top. Cover with slices of potato, onion, and carrots. Season with butter, salt and pepper. Cook 20-30 minutes over hot coals, turning twice during cooking.

RECIPES

ALUMINUM EGGS (FOIL BREAKFAST)

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.

CARDBOARD BOX OVEN

A cardboard box will make an oven. Cut off the flaps so that the box has four straight sides and bottom. The bottom of the box will be the top of the oven.

Cover the box inside and out **COMPLETELY** with foil, placing shiny side out. To use the oven, place the pan with food to be baked on a footed grill over the lit charcoal briquettes. The grill should be raised about ten inches above the charcoal. Set the cardboard oven over the food and charcoal. Prop up one end of the oven with a pebble to provide the air charcoal needs to burn - or cut air vents along the lower edge of the oven.

Control the baking temperature of the oven by the number of charcoal briquettes used. Each briquette supplies 40 degrees of heat (a 360 degree temperature will take 9 briquettes).

Experiment! Build an oven to fit your pans - or your menu: Bake bread, brownies, roast chicken, pizza or a coffee cake.

Construct a removable oven top or oven door. Punch holes on opposite sides of the oven and run coat hanger wire through to make a grill to hold baking pans. Try the oven over the coals of a campfire.

EGG ON A RAFT (VAGABOND STOVE)

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.

AZTEC TOOTHPICKS

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.

FRENCH TOAST (VAGABOND STOVE)

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.

VIENNA TOAST

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

Canned biscuits
Cooking oil
Cocoa
Jello

Sugar (white, brown, powdered, w/wo 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.

SAUSAGE BALLS

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.

NELSON'S STEW

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

1-1/2 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.

TACO CASSEROLE

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

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.

PASTA ITALIANO BAKE

1 lb. ground beef
¼ cup chopped onion
¼ 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.

end of part 2

Date: Wed, 24 Jan 1996 09:32:19 -0500
From: KIM KOWALEWSKI < kim.mad@CBO.GOV >
Subject: A Collection of Foil Dinner Recipes (part 3)

FOIL DINNER RECIPES

Compiled by
Kim J. Kowalewski
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Bowie, MD

These recipes were sent to me in response to my plea for help with an upcoming Fall Camporee. I needed some suggestions for variations on the "classic" hamburger foil dinner. Enjoy!

CORN CASSEROLE

1 can whole corn with juice
1 can cream style corn
½ 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.

CHICKEN BREASTS

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

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)

BBQ PORK CHOPS DUTCH OVEN

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 gooey)

EASY MEAT LOAF

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.

TASTY BEEF ROAST

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

2 lbs ground beef
1 teaspoon salt
1 large onion, chopped
1 can tomato soup (10 ¾ oz.)
2 cans enchilada mild sauce (10 oz.)
1 can water (10 oz.)

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.

FRESH TOMATO SAUCE PICANTE

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
½ teaspoon salt
½ 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.

TAMALE PIE

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.

EASY SAUSAGE PIZZA BAKE

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

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.

HANOVER BRISKET

4 or 5 lb. brisket

1 can of consommé

1 (10 oz) bottle (lite) soy sauce

¼ 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.

CINNAMON-RAISIN ROLL-UPS

2 cups Bisquick baking mix
½ cup raisins (can omit)
½ cup dairy sour cream
3 tablespoons milk
2 tablespoons margarine, softened
¼ cup packed brown sugar
¼ cup finely chopped nuts
½ 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.

HERB BUBBLE RING

½ cup grated Parmesan cheese
1 tablespoon parsley flakes
½ cup dried basil leaves
½ teaspoon garlic powder
½ teaspoon paprika
3 cups Bisquick mix
¾ cup dairy sour cream
¼ cup milk
¼ 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 ¼ inch apart in layers in oven. Sprinkle any remaining cheese mixture over top. Bake until golden brown, about 20 minutes.

end of part 3

From: KIM KOWALEWSKI <kim.mad@CBO.GOV>
Subject: A Collection of Foil Dinner Recipes (part 4)

FOIL DINNER RECIPES

Compiled by
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Cubmaster, Pack 1009
Bowie, MD

These recipes were sent to me in response to my plea for help with an upcoming Fall Camporee. I needed some suggestions for variations on the "classic" hamburger foil dinner. Enjoy!

SOUR CREAM ONION SQUARES

1 large onion, sliced
2 tablespoons margarine

1 egg
¾ cup dairy sour cream
¼ 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.

BISCUITS

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

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 ¼ 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.

IMPOSSIBLE PECAN PIE

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

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.

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.

IMPOSSIBLE PUMPKIN PIE

- ¾ cup sugar
- ½ cup Bisquick baking mix
- 2 tablespoons margarine
- 1 can (13 oz) evaporated milk
- 2 eggs
- 1 can (16 oz) pumpkin
- 2 ½ 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

- 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.

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end of part 4 -- the last part

For more ice cream ideas, see Yorkshire Troop 25's How to Make Ice Cream in a Can

Date: Thu, 9 May 1996 15:54:36 -0500
From: Marc Solomon <msolomon@TEK1.TEKNIQ.COM>
Subject: Re: Spoon Fudge
Lisa Varner wrote: > > Ok Marc, I think you better share the recipe! My scouts are salivating at the thought of making their own sweet treat!
I cannot take credit for this recipe. Last year when I was looking for recipes for this event, Check Bramlett sent me the recipe. Here it is:
SPOON FUDGE

Ingredients:

- 1 - Gallon size ZipLoc™ plastic bag 1 lb. powdered sugar 1 cube butter (1/4 lb.)

- 1 - 3 oz. cube of cream cheese
- ½ tsp. vanilla
- ¼ to ½ cup of cocoa

Place all the ingredients in the ziploc bag and squeeze out all the air. Squish and “moosh” the bag until all the ingredients are well mixed and there is a creamy consistency. Add any favorite flavors or other stuff (raisens, M&Ms, peanut butter, etc.) Take out a spoon and enjoy!

YiS,

Chuck Bramlet, ASM Troop 323

Thunderbird District, Grand Canyon Council, Phoenix, Az.

Homemade Croutons

- 1 loaf of day old French bread
- Oregano
- Basil
- Garlic powder
- Pepper
- Paprika
- Butter

Cut loaf lengthwise into 3 or 4 layers so that each layer is approx. ¼ to ½ inch thick. Butter both sides, one side if crust is on the other. Top with oregano, basil, garlic powder, pepper & paprika. Cut into 1” cube. Bake at 350 degrees tossing often in oven until golden brown. Cool. Keep leftover in Ziploc bag.

Foiled Burgers

- 1 lb Ground beef
- 4 Squares heavy duty foil (16x16 inches)
- 4 Carrots; chopped
- 1 cn New potatoes; sliced (16oz)
- 2 sm Green peppers; chopped
- Dehydrated onion flakes
- Worcestershire sauce
- Salt & pepper to taste

Separate the meat into 4 portions. Place each portion in the center of a aluminum foil square. Top with equal portions of chopped carrots, potatoes and bell peppers. Season with dehydrated onion flakes, Worcestershire sauce, salt and/or pepper to suit your taste. Seal the foil, check for leaks. Place on the coals for 10 to 15 minutes per side.

** Dallas Morning News - Food section - 7 June 1995

Campfire Cooking - Recipes

Recipe of 1998

Judy Days

jdays@hotmail.com

Here is an neat to eat treat for campers everywhere! This is a Girl Scout trick:

Omlettes-in-Bag

You will need: 1-2 eggs per person a little milk for each any add ins you might like: cheese,ham,onions,you get the idea. a large freezer zip-lock bag Pita Bread(optional) What you do: Bring a pan of water to boil Each person puts 1-2 eggs in a bag and adds a little milk.They can then add any other items they like that you have. Squeeze the stuff in the bag to mix it. BE SURE

IT IS CLOSED TIGHTLY!!!!!! Place bags in boiling water and cook until done, about 3-5 minutes. viloa' instant omlettes you can eat right from the bag, or put in a pita bread for a breakfast sandwich. The best part... no pan to clean!