Pack 690 Camp Cookbook

Breakfast

MOUNTAIN MAN BREAKFAST

Ingredients: (6 servings)

½ pound bacon (or pre-cooked sausage)
1 medium onion
1 2-pound bag of hash brown potatoes
½ pound grated cheddar
1 dozen eggs
1 small jar salsa (optional)

Procedure:

The following requires 6-9 bottom coals and 12-15 top coals:

Pre-heat Dutch oven. Slice bacon and onion into small pieces and brown in the bottom of the Dutch oven until onions are clear.

Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (15-20 minutes).

Scramble the eggs in a separate container and pour the mixture over the hash browns.

Cover and cook until eggs start to set.(10-15 minutes).

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese is melted.

Optional: Cover cheese/egg mixture with a small jar (1 cup) of SALSA. Cover and cook for an additional 3-5 minutes.

Slice and serve. Cooking times will vary with the weather and your state of awake but its almost impossible to mess up.

Submitted by Dave Mihulka

BREAKFAST PIZZA

1 can cresent Rolls	1 cup shredded cheddar cheese
1 lb sausage, browned and drained (or bacon or ham)	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

ham, bacon, and sausage, your preference or all three
Cover and bake using 8-10 briquettes bottom and 12-14 briquettes top for 20-30 minutes until eggs are set.

Procedure:

Stretch the biscuit dough thin and spread it over the bottom of the Dutch oven so none of the oven can be seen. Then pour a small layer of scrambled eggs over the dough.

Add your preference of ham, bacon or sausage or all on top of the eggs. If you use bacon pre-cook it.
Spread the cheese over that and cook for 10 to 30 minutes, depending on how thick your dough is, and the Scouts will eat it up.

Submitted by Rebecca Buffington

EGGS IN A BAG

This is a good one for kids to prepare.

Crack one or two eggs into a quart size ziplock baggie.
Seal it up and give to the kids to mix up.
Open and add cooked sausage or bacon, ham, peppers, cheese, onion, or anything else you like in an omelete.
Add salt and pepper to taste.

Seal bag again, mix, and place in boiling water until cooked

Dinner

Bacon Double Cheeseburger Meatloaf

4 slices bacon
1 1/2 lbs. lean ground chuck or ground round
1 cup firm fresh white bread crumbs
1 cup coarsely shredded sharp cheddar cheese (about 4 oz.)
1 large sweet onion, such as Vidalia, chopped
2 tbsp. regular or low-fat mayonnaise
2 tbsp. India or other sweet pickle relish
2 tsp. dry mustard
3/4 tsp. salt
1/2 tsp. freshly ground pepper
1 egg
1/4 cup ketchup

1. In a medium skillet, cook the bacon over medium heat until it is limp and some of the fat is rendered, 3 to 4 minutes. Remove the bacon from the skillet and reserve it.

2. In a large mixing bowl, use your hands to gently but thoroughly mix together the meat, bread crumbs, 1/2 cup of the cheese, onion, mayonnaise, relish, mustard, salt, pepper and egg. Pat the mixture into a dutch oven. Spread the top of the loaf with the ketchup, then lay the bacon strips over the ketchup. Bake until the loaf is firm and the bacon is crisp, 45 to 50 minutes, sprinkling the top of the loaf with the remaining 1/2 cup of cheese to melt during the last Pork chops and potatoes
5 to 10 minutes of baking. Internal temperature should be 155°F. Remove the coals and let the meat loaf stand in the baking dish for 10 minutes, then cut into squares to serve. Makes 6 servings.

Submitted by Dave Mihulka

Zesty Lemon Spareribs Recipe

8 servings

6 lbs Pork spareribs, cut into serving pieces
1 can (16oz) Frozen Lemonade concentrate, thawed
3/4 cup Best BBQ Sauce(recipe to follow), or store brand

Place pork in a 4-quart Dutch oven. Add enough water to cover the pork. Heat to boiling and then reduce to low. Cover and cook for 1hr 30mins, or until tender.

Remove pork from dutch oven into a rectangular baking dish (9x13") or a resealable freezer baggie. Mix lemonade and bbq sauce. Pour over pork, turning the meat to coat with the marinade. Cover the dish or seal the bag and refrigerate for at least 4 hours, turning the pork often. DO NOT leave in marinade any longer than 24 hours.

Heat coals or gas grill for direct heat. Remove pork from marinade reserving the marinade. Grill pork, meaty sides up, uncovered 4" from medium heat about 30mins. Turn and brush frequently with marinade until glazed and heated through. Discard any remaining marinade.

Best BBQ Sauce
Makes 2 cups

1 cup Ketchup
1/2 cup Chili sauce
1/2 cup packed Brown sugar
2 tbsp Cider Vinegar
1 tbsp Lemon juice
1 tbsp Liquid Smoke

Heat all ingredients to a boiling in a 2-qt saucepan, reduce heat.

Simmer uncovered for 10 mins, stirring occasionally.

Submitted by Dave Mihulka

Dutch Oven Potatoes

10-12 medium baking potatoes
1 lb thick sliced bacon
4-5 large onions, sliced fairly thick
1/2 cup butter/margarine
3 cups grated cheddar cheese

Scrub potatoes and slice thick without peeling. Put in cold water and cover. Slice onions. Fry bacon in bottom of dutch oven. Remove bacon and discard drippings. Drain potato slices and layer in dutch oven alternating with onions, bacon and cheese. Top with butter.

Bake in oven at 325°F for 1-1/2 hours or until potatoes are tender.
Submitted by Dave Mihulka

HASHBROWN CASSEROLE

1 bag frozen cubed hashbrowns
1 onion, diced
1 can cream of chicken soup
16 ounce tub sour cream
2 sticks butter
2 cups shredded cheddar cheese
1 cup corn flake crumbs

Melt 1 stick of butter and mix into hash browns. Add diced onion, soup, sour cream, and cheese, mix well. Put in dutch oven and smooth out evenly. Melt another stick of butter and mix into corn flake crumbs. Spread over the potato mixture. Bake at 400 for 1 hour.

Option: Add cubed ham to make a complete entrée instead of a side dish.

Submitted by Dave Mihulka

Pizza Casserole

1 pound lean ground beef
1 cup chopped onion
1 cup chopped green pepper
1 (14-ounce) jar pizza sauce
1/2 teaspoon garlic salt
1/4 teaspoon pepper
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
1 (8-ounce) package macaroni, uncooked
1 (3 1/2-ounce) package sliced pepperoni
1 cup (4 ounces) shredded mozzarella cheese (I use Cheddar and Monterey Jack)

Cook first 3 ingredients in a large Dutch oven over medium-high heat until meat is browned and vegetables are tender, stirring until meat crumbles; drain. Stir in pizza sauce and next 4 ingredients. Bring to a boil; cover, reduce heat, and simmer 15 minutes, stirring occasionally.

Cook macaroni according to package directions, omitting salt; drain. Add macaroni to meat mixture, stirring well; spoon into a lightly greased 11x7x1 1/2" baking dish; top with peppperoni. COVER and bake at 350°F for 25 minutes or until thoroughly heated. Sprinkle with cheese and bake 5 additional minutes or until cheese melted.

Submitted by Dave Mihulka

SAUSAGE AND APPLE PIE

1/2 lb. Bulk Pork Sausage
1 cup shredded cheddar cheese (4 oz.)
2 Medium apples, thinly sliced (2 cups)
3/4 cup Original Bisquick mix
3/4 cup milk
4 eggs
1/4 tsp ground cinnamon

Heat oven to 325 degrees. Cook sausage in dutch oven over medium heat 6 to 10 minutes, stirring occasionally, until no longer pink; drain. Mix in cheese, and apples.
Stir Bisquick mix, milk and eggs in medium bowl with wire whisk or fork until blended. Pour in dutch oven. Sprinkle with cinnamon.

Bake about 45 minutes or until knife inserted in center comes out clean.

Submitted by Dave Mihulka

CARAMEL APPLE PORK CHOPS

4 (3/4") thick pork chops
1 teaspoon vegetable oil
2 tablespoons brown sugar
salt and pepper to taste
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons unsalted butter
2 tart apples - peeled, cored and sliced
3 tablespoons pecans

Preheat oven to 175°F . Place a medium dish in the oven to warm. Heat a large skillet over medium-high heat. Brush chops lightly with oil, and place in hot pan. Cook for 5 to 6 minutes, turning occasionally, until evenly browned. Transfer to the warm dish, and keep warm in the preheated oven. In a small bowl, combine brown sugar, salt and pepper, cinnamon and nutmeg. Add butter to skillet, and stir in brown sugar mixture and apples. Cover, and cook for 3 to 4 minutes, or just until apples are tender. Remove apples with a slotted spoon, and arrange on top of chops. Keep warm in the preheated oven. Continue cooking mixture uncovered in skillet, until sauce thickens slightly. Spoon sauce over apples and chops. Sprinkle with pecans, if desired.
Submitted by Dave Mihulka

POT ROAST

Ingredients:

3-4 pounds pot roast
3 cups water
3 teaspoons salt
2 teaspoons pepper
1 48-ounce can tomato juice
6 medium potatoes
6 large carrots
1 rib of celery
1 medium onion
3 cloves garlic
3 tablespoons cooking oil
1 cup flour

Preparation:

While the Dutch oven is preheating, peel the potatoes, carrots, and onions and cut them into 2 inch sections and mash the garlic.

In a pan, mix the flour, salt and pepper. Cut excess fat from roast and place roast in the flour mixture. Coat the roast with flour using hands to press flour into meat.

In the preheated oven add the cooking oil. When the oil is hot enough to smoke lightly, add the pot roast and brown until it is dark brown and crusty on all sides. Remove the roast to a holding plate.

Pour out excess fat from the oven and add a rack to the bottom. Put the roast on the rack and add 3 cups of water. Cook ½ hour for each pound of roast.

One-half hour before the roast is done, open the lid and add the vegetables. If more water is needed, add some. Replace the lid and cook the remainder ½ hour. Coals may be added at this time if extra brown potatoes are desired. Gravy may be made by mixing the left over flour mixture with cold water until it is smooth. Add to the broth slowly until the desired thickness is achieved. The broth must be boiling to do this.

SLOPPY JOES

Ingredients:

1 pound ground beef (very lean)
½ cup chopped onion OR 2 tablespoons dry onions (just as good & much easier)
1/8 teaspoon pepper
1 tablespoon flour
1 cup water
2 teaspoons Worcestershire sauce
¾ cup ketchup

Preparation:

In Dutch oven, put in meat and next 3 ingredients. Cook until meat loses red color, stirring occasionally. Drain off any fat. Stir in water, Worcestershire sauce, and ketchup. Cook uncovered for about 20 minutes.

Submitted by Dave Mihulka

CHIP 'N' CHILI CASSEROLE

Ingredients: (6 servings)

1 pound ground beef
1 cup corn chips
1 cup American cheese, grated
1 can chili with beans
1 teaspoon minced onions

Preparation:

Brown ground beef in Dutch oven. Drain fat. Add chili and simmer 5 minutes. Remove mixture.

Place ½ mixture in bottom of Dutch oven. Add ½ corn chips then ½ of cheese. Repeat layers. Cover and bake at 350 degrees F for 20 minutes

SAUSAGE BALLS

Ingredients: (makes 6 dozen)

1 pound sausage (Mild or hot)
1 egg
6 ounces grated cheddar cheese
3 cups Bisquik

Preparation:

Mix all ingredients together. Mixes best with your hands. Pinch off small pieces and form into balls. Cook 10-15 minutes at 350 degrees F in Dutch oven.

SAUSAGE SKILLET

Ingredients: (8 servings)

8 red potatoes
16 Italian-style sausages
2 onions, diced
2 green bell peppers
2 red bell peppers
8 red potatoes, cut in ½" cubes
8 Italian-style sausages, cut into ¼" slices
2 onions, diced
1 bell pepper, cut into lengths
1 red pepper, cut into lengths

Preparation:

In Dutch oven, cover potatoes and sausage with water; simmer, covered, until sausage is fully cooked, about 30 minutes. Drain off water; add vegetables to potatoes and sausage in Dutch oven. Simmer 15 minutes, stirring occasionally. Serve immediately.

DEEP WOODS DEEP-DISH PIZZA

Ingredients:

1 loaf frozen bread dough or 1 package frozen pizza crust dough
2 cups grated mozzarella cheese
1 package pre-sliced pepperoni or 1 pound cooked Italian sausage or your favorite pizza topping
cooking oil
I jar pizza or tomato sauces
½ medium onion
½ chopped green pepper

Procedure:

Let bread dough thaw and partially rise. Meanwhile, grease Dutch oven inside-bottom and sides- with cooking oil. Press risen dough to cover entire bottom of Dutch oven, being careful not to tear dough. Let dough bake until light brown.

Pour and spread sauce evenly over dough, leaving edges clear. Sprinkle cheese as desired onto sauce. Add meat, onions, peppers as decided.
Place covered oven in coals: then cover the lid with coals. Bake for 15 to 20 minutes, checking every 10 to 15 minutes for doneness. Cook until outside crust is brown and cheese is bubbling in center.

Dessert

CHOCOLATE LOVER'S DELIGHT

1 ½ cup water
¼ cup cocoa powder
1 cup brown sugar
1 (10 oz) bag mini marshmallows
6 oz semi-sweet chocolate chips
1 chocolate cake mix; prepared as directed

Line the bottom and sides of a 12" Dutch oven with heavy foil or parchment liner. Mix the water, cocoa powder, and brown sugar together and pour into the Dutch oven. Add marshmallows and spread them out evenly. Pour prepared chocolate cake mix over marshmallows. Sprinkle chocolate chips over cake batter.

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

Submitted by Dave Mihulka

PINEAPPLE UPSIDE DOWN CAKE

Cake Batter	Topping
1 yellow cake mix	4 tbs butter
1 cup pineapple juice	1 cup brown sugar
1/3 cup water	8 pineapple rings
3 eggs	8 maraschino cherries (optional)
1/3 cup oil	

Prepare Cake Topping: Melt butter in bottom of a 12" Dutch oven. Sprinkle brown sugar evenly over butter being careful not to touch the sugar once it has begun to dissolve into the butter. Carefully place pineapple rings on top of the brown sugar, 7 around the outside and 1 in the center. Place a maraschino cherry in the center of each pineapple ring.

Prepare Cake Batter: In a mixing bowl combine cake mix, pineapple juice, water, eggs and oil; mix well. Spoon cake batter carefully over the top of pineapple rings. Spread batter evenly to edges.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 45 minutes or until top of cake springs back when touched.

Let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the lid and the other hand under the oven and carefully lift and flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper. Allow cake to cool slightly before service.

Submitted by Jeff Barker

DUTCH OVEN COBBLER

Ingredients: (serves 10)

2 #2½ cans fruit or pie mix (peaches, apples, pineapple, etc.)
1 box white or yellow cake mix
¼ pound butter

Preparation:

Butter inside of Dutch oven (use only ovens with lipped top because you need to put coals on top of oven). Alternatively, you can line the inside of the Dutch oven with aluminum foil.

Place fruit in bottom of oven. Cover with cake mix and level it. Cut butter into about 10 pieces and scatter over cake mix. It is ready to bake. (Note: If you use peaches, you may need to dispose of about ½ of the liquid. Crushed pineapple has about the right amount of liquid.)

Place about 8 coals under the dutch oven and about 16-20 coals on top of oven. Check after 30 minutes. Baking is often complete at 45 minutes.

Final Note: You can double the recipe in the dutch oven if you have more people to feed. The number of coals for baking remains the same. Watch the baking closely since it is easier to burn the top of the cobbler with the double recipe.

Submitted by Dave Mihulka

BAKED BANANAS

Ingredients:

bananas
chocolate chips

Preparation:

Peel banana and cut a slit lengthwise. Pull open and fill with chocolate chips. Wrap in foil and place in coals for 10-15 minutes or until chocolate starts to melt.

Try caramel or butterscotch chips for a different taste.

Submitted by Sara Darr

Note from Dave Mihulka: Try adding mini marshmallows, honey and cinnamon. Experiment with other fillers like jams, or apple slices.

MONKEY BREAD

Ingredients:

4 cans biscuits
1 cup sugar
1 cup brown sugar
4 tablespoons cinnamon
1 stick margarine

Preparation:

Cut biscuits into quarters. Mix sugar and cinnamon in bag. Drop quarters into bag and coat well. Place in Dutch oven. Melt margarine and pour over quarters. Bake 350 degrees F for 35 minutes.

Submitted by Brandon Mihulka

APPLEY FRITTERS

Cook time about 17-20 minutes
Get dutch oven to about 400 which is about 10-12 briquettes on the bottom and I use about 16-18 briquettes on the top.

1 box of Krusteaz Cinnamon Roll pull aparts
1/2C butter
3/4C lukewarm water
1 egg
2 cans of Apple pie filling

Directions

Use cooking spray or dutch oven liner to keep from sticking.
Make the dough according to the directions on the box.
Make the topping according to the box.
Spread the dough over the bottom and the sides of the dutch oven making it so you have about 3 inches going up the sides. The higher the better. Thinner is better. Make sure not to create holes through the bottom.
Pour pie filling into the dough bowl you just made.
Pour about 1/2C of topping over the filling. Do NOT pour directly onto the dough.
Using thumb and forefinger, pinch a small section of the side of the dough and pull it down to the center of the filling.
Take the topping mix and rub it onto the top of the section you just pulled down. Continue pulling down the side over the top all the way around using the paste inbetween each fold. Lather it on. Folds should be over lapping. Try to make the folds so that over half of each fold overlaps. There should be several folds made as you go around. Left over topping is to be spread over the top at this time.
put the heat to it and cook for about 17-20 minutes.

Let it stand and cool a little before trying to dig in.

The icing that comes in the box is put on after cooking.
More butter, sugar and cinnamon can be mixed and used for icing
Submitted by Al Capell

PUMPKIN DELIGHT

Crust
1 yellow cake mix; reserve 1 cup of mix
1 egg
½ cup butter

Filling
1 (30 oz) can pumpkin
3 eggs
3 tsp pumpkin pie spice
1 cup milk
¾ cup brown sugar

Topping
1 cup cake mix
¼ cup sugar
1 tsp cinnamon
3 tbs cold butter

Prepare Crust: Mix together cake mix, egg, and melted butter. Press into bottom and 1 1/2" up sides of a well greased 12" Dutch oven.

Prepare Filling: In a bowl combine all filling ingredients and mix well. Pour filling into Dutch oven to fill crust.

Prepare Topping: In a small bowl combine cake mix, sugar, and cinnamon. Stir to mix. Cut in butter until coarse crumbs are formed. Sprinkle over top of pumpkin filling.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 1 hour.

Serve with vanilla ice cream or whipped cream as topping

Submitted by Mack Darr

Cooking Tips

Cooking tip:

Most people have seen the trick of cutting open the individual sized cereal boxes to make a bowl. It saves dirtying a real bowl, but at camp, most people would be using paper or plastic disposable bowls, so this is actually slightly more work. Do it anyway. Your kids will love it and if you do it every time you camp, you are creating a memory for them.

Submitted by Dave Mihulka

Cooking tip:

When planning your menu, consider using left-overs in the next meal. For example, cook bratwursts for dinner and use the leftover sausages in your scrambled eggs the next morning.

Submitted by Jeff Barker

Cooking tip:

Use disposable grill screens available at Wal-Mart instead of foil on charcoal grills at campgrounds and picnic areas. They are much easier to work with.

Submitted by Dave Mihulka

Cooking tip:

Try adding cinnamon or vanilla to your pancake mix for a slightly different taste.

Submitted by Rylan Darr

Cooking tip:

Publix Supermarket has pancake mix in an aerosol can. This can make your breakfast preparation a lot easier. Note: This only makes about 6 pancakes.

Submitted by Al Capell