



# BOY SCOUT TROOP 18

## Recipes 1

### 3 Minute Pizza

1 pkg. pita bread  
1 can spaghetti sauce  
1 cup grated mozzarella cheese

1 pkg. sliced pepperoni  
Any other toppings as desired

Equipment:

aluminum foil

spoon

Instructions: Cut pita in half and spoon spaghetti sauce into pocket spreading evenly. Add mozzarella and pepperoni and any other "toppings" you wish.

Wrap in heavy duty foil and place in coals. Cook for 1 1/2 minutes on each side. (You just want it to get warm and to melt the cheese. For really hot coals this is plenty of time.)

Comment: Serve with salad for a quick meal or it makes a great campfire snack!

### Banana Chips

2 ripe bananas (no bruises!)

Equipment: knife cookie sheet nonstick cooking spray fork plastic bag or covered container

Instructions: Slice the bananas into thin rounds. Spray the cookie sheet with the cooking spray. Spread the banana slices in a single layer over the cookie sheet. Cook slices in a 150 degree oven for 2 hours with the oven door open about 1 inch. Turn the slices over with the fork & bake for about 2 more hours. You will know their done when they are hard & you can't bend them. Store the banana chips in a plastic bag or covered container.

Comment: This should be cooked at home before you go out camping.

### Apple Tort

apples,  
sugar,  
butter or margarine,

cinnamon,  
premade pie crusts (2) 9 inch size.

Equipment: Dutch oven, frying pan, paring knife

Instructions: peel, core, and slice 1, 1-1 1/2 lbs apples, add them to a hot skillet with butter or margarine, and sugar until apples start to caramelize. Do not let them burn add butter or margarine as needed and cinnamon. Once caramelized, dish into a 15" foiled lined Dutch oven. Place both pie crusts overlapping over the top of the apples covering as much of the apples as possible. Place the Dutch oven on top of 12 live briquettes, adding 18 live briquettes on top for about 30-45 minutes, or until pie crust is golden brown. Dump onto plate, slice and serve

Comment: use sugar/cinnamon as desired, apples usually will turn very soft when ready to be placed into the dutch oven (caramelized).

## GOOP

1 pound ground meat, beef turkey, venison, or  
whatever you have on hand  
1 large onion, chopped  
1 can cream of mushroom soup

1 can tomato soup  
2 cups cooked macaroni  
sharp cheddar cheese, shredded

Equipment: Dutch oven

Instructions: Cook ground meat & onion in Dutch oven. Add the soups and macaroni. Stir and bring to a simmer. Cook about 10 minutes and then sprinkle with cheese. Cover and cook until cheese is melted. Serves 6

## Pioneers Drumsticks

### Dough:

Flour  
Yeast  
Salt  
water (20gr of yeast to 300gr of flour)  
(or use biscuit dough)

### Forcemeat:

Any kind of chopped meat  
Salt & Pepper  
your favorite spices  
cornflakes  
egg (optional)

Equipment: A wooden stick. min 5 feet long      A campfire with good coals.

Instructions: Dough: Dissolve the yeast in a cup of water. Mix the water/yeast with flour and salt. Knead it. (or use biscuit dough)

Forcemeat: Mix all the ingredients so that the consistency is very firm.

Put the forcemeat around the top end of the stick; approx. 20-30 cm.

Take the dough and put it around the meat. The most easy way to do it, is to roll the dough in to a long "sausage" with the size of a thumb. Press it flat. Now you roll it around the meat.

Now you have a "Drumstick".

Roast it over coal. Be very patient. A tip: The more meat and dough you put on your stick, the longer the roasting will take. Some times it's faster to make two small "Drumsticks" than one big.

# FOIL RECIPES

## Campfire Muffins

6 Oranges  
2 Pkgs. Muffin Mix, any flavor

### Directions:

Cut oranges in half and scoop out orange segments (it is the hollowed peel shells that you need, but keep the fruit for use with fruit salad or juice). Prepare the muffin mix according to package directions. Fill the orange peel cups half full of batter. Wrap each one loosely with heavy duty aluminum foil. Place in hot coals and make certain the batter side stays up. Cook 5 - 10 minutes, until muffins are done

## Campfire Stew

2 Lbs. Ground Beef  
2 Large Onions, cut in pieces  
Potatoes, cut in chunks, as much as you like!

1 Lb. Baby Carrots  
Salt and Pepper

### Directions:

Cut pieces of heavy duty aluminum foil for several packets. Make little balls of ground beef and place on foil. Add onions, potatoes, carrots and salt and pepper. Wrap up packets very tightly and place on grid over fire. They will take about 30 minutes or longer, depending on the fire.

## Campfire French Fries

4 Potatoes, cut into strips  
1 - 2 Tbsp. Parmesan Cheese  
1 Tbsp. Margarine

2 Tbsp. Bacon Bits  
Salt & Pepper

### Directions:

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Shake a bit to coat. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes.

## Foiled Dinner

1 Lb. Sausage  
4-6 Carrots  
4-6 Potatoes

1 Onion  
Salt, Pepper

### Directions:

Wash and peel potatoes, carrots. Cut carrots into 1/4 inch slices, cut potatoes into 1/2 inch pieces. Take foil and spray with Pam. Place potatoes, carrots, sausage patties, onion, salt/pepper on foil, and seal. Put on grill for 45 min. or until done.

## Incredible Side Dish

Chunk up a Potato, about 1" chunks  
Cut up a Green Bell Pepper in chunks (add the amount you like)  
Cut up an Onion in chunks

Add sliced Mushrooms or whole Mushrooms  
Add the seasoning you like, (usually I add salt, pepper and garlic)  
Add about a tablespoon of Butter or Margarine

### Directions:

Wrap this all up in the foil. Put the foil packs onto the campfire and soon you will have an incredible tasting side for your meat. My mother does not like mushrooms or peppers so I just leave them out. You can hear when the food is done, sizzle, sizzle, usually about 20-30 minutes depending on the size packets you make.

## Lemon Chicken

Fresh Lemons, slice thinly (unless you REALLY like lemons!!)  
Crushed Garlic  
Italian Seasoning  
A smidgeon of Real Butter per pack ( Spread LIGHTLY on tinfoil)

### Directions:

Take a piece of tinfoil - shiny side IN - place 4 lemon slices - to make a square. Lay 2 breasts, side by side, each on 2 of the lemon slices. Sprinkle breasts with Italian seasoning, and crushed garlic (use your own judgment on the garlic.) We like a lot!!!! If you are a true lemon lover, place 2 more slices on top of each breast. (or 1 will work also!!) Or none at all! Pull sides of tinfoil up and roll the sides together back down and then roll the ends in. Place the packs right onto your hot coals!! This works great on a grill, or even an open campfire. Cook for about 40 minutes, turning about every 10 minutes.

### Comments:

For best results use boneless/skinless chicken breasts. We put 2 in each pack ... 1 pack usually per person!!! If you see the packs start to puff up, turn 1 more time and they should be done in about 10 minutes.

## Roasted Onion

Onion

Bouillon Cube (Chicken or Beef)

Pat of butter

Equipment      tinfoil

Instructions      Peel the onion, core out a tablespoon-sized hollow, place the bouillon cube in first followed by the pat of butter. Seal in foil and place in the coals, wait about 30-40 minutes.

## Awesome chicken foil dinners

For each foil dinner:

1 boneless skinless chicken breast

1 potato, washed & sliced

sliced onion

3-4 fresh mushrooms, washed & sliced

6-8 stalks fresh asparagus, tough ends snapped  
off

salt, pepper, etc. as desired

Equipment:      Heavy duty aluminum foil   sharp paring knife   hot coals

Instructions:      Place the chicken breast on a large square of foil. Season chicken and add layers of sliced potato, mushrooms, onions and top with asparagus stalks. Wrap dinner 'butcher-style' and place chicken-side-down on hot coals, turning after about 20 minutes. After another 10 minutes or so, unwrap one dinner and slice chicken to test for doneness. If chicken is fully cooked - dig in!