

Camp Cooking

Dave Landers
Troop 166
Longmont, Colorado

A book of recipes created, adapted, compiled, and used by Dave
Original recipes © 2006 by Dave Landers
Other recipes © by their respective owners, as attributed

Main Dishes

Quesadillas

Flour tortillas
Shredded cheddar cheese
Picante sauce or taco sauce

Heat a griddle or Dutch oven or Dutch oven lid. Lay down a tortilla, cover with cheese. Add picante sauce or taco sauce, if desired. You can also add cooked and shredded or chopped chicken, cooked beef, etc. Cover with another tortilla. Cook on both sides till cheese is melted.

Serving size: about 1 per person (2 tortillas)

Beef Stew with Biscuits

2 lb stew meat, 1" cubes
½ c flour
2 tsp salt
½ tsp pepper
3 Tbsp oil
⅓ c water
1 can (1lb-12oz) tomatoes
1 large onion, sliced

- Adapted from MacScouter Dutch Oven Cookbook – www.macscouter.com
- 1 clove garlic, minced
- 6 carrots, cut into 1" pieces (or small bag of baby carrots)
- 3 medium potatoes, peeled, cubed
- 8 oz mushrooms, sliced
- Small green pepper, chopped coarsely (optional)
- Tube of biscuits

Coat beef cubes with a mixture of flour, salt and pepper. Brown in hot oil in the bottom of oven. While oven is still hot, pour water in and scrape brown bits from bottom. Place remaining ingredients (except biscuits) into oven and cover. Simmer 1 to 2 hours or until meat is tender and potatoes are done.

Add biscuits on top of stew and cook till golden brown.

Serves 8.

Winter Dinner

1 lb Chicken tenderloins or breast, diced
1 lb spicy Italian Sausage, cut into 1-inch pieces
2 onions, chopped
1 large can (31 oz) Pork & Beans

- Martin Nolting adapted this from some slow cooker cookbook he has
- 1 can (15 oz) Mexican Style beans
- 1 can (15 oz) Great Northern Beans, drained
- 1 can (15 oz) Red Beans, drained
- 1 cup Ketchup
- 1 cup packed brown sugar

Brown chicken in a little oil. Add remaining ingredients and stir. Cook 3 to 4 hours

Steak and Mushrooms

2 lb round steak
1 lb mushrooms sliced
½ tsp salt
1 c onions, diced
½ tsp pepper

- Adapted from MacScouter Dutch Oven Cookbook – www.macscouter.com
oil or butter
8 oz can tomato sauce
flour
1 Tbsp Worcestershire sauce
1 cup converted rice

Cut meat into strips and coat with flour. Sauté in oil for 5 min. Add onion and mushrooms, cook another 5 min or until onion turn clear. Add remaining ingredients except rice and stir well. Simmer 1 to 1½ hours. Add rice and about 1 cup of water; simmer till rice is tender (20 min).

Serves 8. Multiply this recipe by 1½ to serve 12 (it will still fit in a 12" dutch),

Hot Links with Kidney Beans

1 lb Hot Links
1 Tbsp lemon juice
2 slices bacon, cut into pieces
1 Tbsp Worcestershire sauce
¼ c chopped onion
1 Tbsp brown sugar
1 (8 oz) can tomato sauce

- From MacScouter Dutch Oven Cookbook – www.macscouter.com
2 Tbsp flour
1 tsp salt
2 large (or 6 small) cans kidney beans
½ tsp chili powder
¼ c catsup
1/8 tsp garlic salt

Fry bacon in oven. Sauté onions in bacon fat until light brown. Add tomato sauce into which flour has been blended. Cook until slightly thickened, stirring constantly. Add kidney beans and bean liquid. Blend together the remaining liquid and dry seasonings separately; then combine them and stir thoroughly into bean mixture. Cover and simmer 15 min. Cut hot links into 1" pieces. Add to beans, cover and cook for 8 min longer. This can simmer for an hour or so longer if you want to (or are not ready to eat yet). I like to get the small cans of beans so I can mix in a couple cans of pintos.

Serves 8 - 12.

Taco Soup

1½ lb Ground Beef
4 Tbsp chopped onion
¾ cup Taco Sauce
16 oz can Stewed Tomatoes
16 oz can Kidney Beans, not drained
14 oz can Whole Kernel Corn, not drained

- From my Sister-in-law, Kathy Camp
Small can Black Olives (optional)
2 to 3 tsp Chili Powder
½ tsp Garlic Salt
Shredded Cheddar Cheese
Sour Cream
Corn Chips

Brown ground beef and onion. Drain. Add taco sauce, tomatoes, beans, corn, olives, chili powder, and garlic salt. Mix well. Bring to a boil. Reduce heat and simmer covered 15 min.

Add a spoon of sour cream to each serving, sprinkle with cheese, and serve with chips.

Serves 6.

Fiesta Chicken

1½ cup diced Onion
1½ cup diced Green Pepper
Just under 2 lb Chicken Breast, cubed
3 cup canned Crushed Tomatoes
¾ cup (uncooked) Converted Rice
12 large Pimento-stuffed Green Olives,
thinly sliced

- This came from a Weight Watchers cookbook
- 1½ tsp Salt
- ½ tsp Garlic Powder
- 1/8 tsp pepper (or a bit more)
- 2 Tbsp Margarine (or oil)

Sauté onion and green pepper in margarine until tender. Add remaining ingredients. Stir until thoroughly combined. Bake in Dutch oven until rice is tender and has absorbed liquid, about 40 min.

Serves 6.

Dave's Chili

2 lb coarse Ground Beef
2 large cans stewed tomatoes (whole)
2 large Onions, chopped
4 cloves Garlic, crushed
4 Tbsp Chili Powder
4 tsp Salt
2 tsp Sugar
2 tsp Worcestershire Sauce
1 tsp Red Pepper Sauce (like Tabasco)
4 Tbsp Masa Harina or corn meal
2 can Kidney or Pinto Beans (optional)

Brown meat, onion, and garlic. Drain. Add all other ingredients except masa and beans, with about ½ cup water. Bring to a boil. Reduce heat, cover, and simmer for about 1 to 1½ hours.

Add masa (to thicken), and beans if desired. Simmer uncovered until desired consistency, about 15 min.

Serves about 8.

King Ranch Chicken

1½ lb Chicken breast, diced
1 med Onion, chopped
1 med Green Pepper, chopped
1 can Chopped Tomatoes
1 can Cream of Mushroom soup
1 can Cream of Chicken soup

- Adapted for DO from a recipe in the Pace Picante Sauce cookbook
- ½ cup Picante Sauce
- 1 Tbsp Chili Powder
- 12 Corn Tortillas, cut into 1" squares
- 4 oz Shredded Cheddar Cheese
- Oil

Brown chicken in oil until cooked, then remove from Dutch oven. Cook onion and green pepper in oil until tender but not brown. Mix in everything except cheese and tortillas. When mixed well, stir in tortilla squares and top with cheese. Bake 35 – 45 min. Let sit uncovered about 5 minutes.

Serve with additional picante sauce and cheese. Serves 6 to 8.

Basic Baked Chicken

One roasting chicken, about 4 to 6 lbs
Oil
Salt, pepper, paprika, oregano, other seasonings of your choice
1 Apple, cubed

○

2 cups Celery, sliced
1 small bag Baby Carrots
1 Onion, sliced into thick rings
2 or 3 Potatoes, quartered (or more of the smaller red potatoes)

Clean the bird (rinse it and remove the giblets from the cavity). Pat it dry with paper towels and rub with oil and seasonings. Stuff the bird with apple and a few of the onion rings (chopped). Spread the onion slices on the bottom of the oven, and put in the bird. Surround with carrots and celery. Bake till done, about 3 hours. Add potatoes about 40 minutes before done.

This could also be done with Cornish game hens instead of chicken.

Serves 4 to 6.

Festive Chicken Bake

2½ to 3 lb chicken parts (I prefer thighs)
¼ c flour
1 tsp salt
¼ tsp pepper
2 Tbsp oil
1 can (15 oz) sliced pineapple
1 large can sweet potatoes, drained

○ From MacScouter Dutch Oven Cookbook – www.macscouter.com

Sauce
⅔ cup light molasses
1 Tbsp prepared mustard

Combine flour, salt and pepper. Coat chicken pieces in flour mixture (shake in a bag). Brown in hot oil. Combine ingredients for sauce and mix well. Arrange chicken in Dutch oven and put sweet potatoes around chicken. Brush with half of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, and cook 30 min more.

Serves 6.

EZ BBQ Chicken Legs

About 3-dozen chicken drumsticks
Bottle of BBQ Sauce

TODO – Try this with a can of Coke

Arrange drumsticks in the oven so that the knuckles (handles) are sticking up. Pour in the BBQ sauce, leaving the knuckles uncovered. Cook for 1½ hour or so. Grab-n-eat.

Serves about 12 – 18

Stuffed Pork Loin

4 lb pork loin
½ lb bacon slices, cut into ½" pieces

Marinade

1 cup dark brown sugar
1 cup bottled marinade (Cajun style)

Stuffing

2 Granny Smith apples, peeled, cored and finely chopped
1 cup chopped onion
½ cup pecans, finely chopped
½ cup raisins

o 2 Jerry's Cookin' (<http://www.lsdos.com>)

3 large onions peeled and sliced in rings, after reserving 1 cup for stuffing

1 Tbls crushed dried chipotle pepper
1 Tbls crushed red pepper (or other pepper of your choice)

2 Tbsp dark brown sugar
¼ tsp ground cinnamon
1/8 tsp ground cloves
2 Tbsp melted butter

Make a slit lengthwise to form a pocket in the fat side of the pork loin. Mix up pepper, brown sugar and marinade. Rub all surfaces of the loin, put in a Ziploc bag, and let it marinate overnight in fridge or cooler.

Preheat a 12" Dutch oven to 350°.

In a bowl, combine stuffing ingredients. Add melted butter and mix well. Let stand for a few minutes for the flavors to blend. Place the stuffing in the pocket of the loin.

Cover the bottom of the oven with the bacon and sliced onions, place the stuffed loin on top of the onions and fill in with remaining stuffing. Cook for an hour. Reduce heat to 300° cook until done, about 3 hours.

Serves 10 to 12.

Cornish Game Hens with Stuffing

2 or 3 Hens
Stuffing from Pork Loin, above

½ lb bacon, cut to ½" pieces
Large onion, sliced into thick rings

Clean hens and stuff with stuffing. Cover bottom of oven with bacon and sliced onions. Put the hens on the onions and put the remaining stuffing in the oven around the hens. Cook about 2 hours.

Serves 4 to 6

Cuban Chicken

About a dozen Chicken thighs
2 Cups of Rice (Long cooking type)
1 Green Pepper Sliced for Rings
1 Large Red Onion Sliced for Rings
3 c Water

o From Ken DeVilbiss

1 12oz. Can Orange Juice Concentrate
1 Heaping Tablespoon of Curry
1 Heaping Tablespoon Garlic Salt
½ Teaspoon Black Pepper
1 Teaspoon Chile Powder

In 12" DO, spread rice on the bottom. Arrange Chicken on top. Place Onion and Green Pepper on top of Chicken. Sprinkle Spices. Pour OJ and water over top. Bake in 350 degree oven for 2 hours.

Variation – add a fresh mango (or jar of mangos) and a can of pineapple chunks or rings. Use mango and pineapple juice to substitute for some of the water.

Smokey Italian Chili

8 ounces hot Italian sausage (bulk ground, not links)
8 ounces ground turkey
½ cup smoked mozzarella cheese, grated
½ package McCormick chipotle chili seasoning
2 (16 ounce) cans bush dark red kidney beans
½ (16 ounce) can tomato sauce with Italian seasoning

o Recipe Zaar (<http://www.recipezaar.com/>), recipe #110097
o Ken DeVilbiss won the 2005 Arapahoe District Rendezvous cooking contest (adult division) with this recipe

1 (10 ounce) can Rotel diced tomatoes with green chilies, with garlic olive oil and oregano
1 Tbsp liquid smoke
1 Tbsp Italian seasoning
1 Tbsp minced or diced garlic
1½ tsp Worcestershire sauce
1½ tsp garlic salt
1 cup water

Brown the Italian Sausage and Turkey in large skillet and break into small bite-sized pieces with the spatula, drain fat, put in large pot turned on medium-high.

Drain the liquid from the beans and add beans to the pot. Add tomato sauce and Rotel, and stir well. Add chili seasoning, Italian seasoning, garlic, Worcestershire sauce, garlic salt, liquid smoke, and water, stir and heat until simmer.

Add the grated smoked Mozzarella cheese, stirring until it is well melted. Mix the cornstarch with ¼ cup cold water until smooth, then add to the chili and mix well.

Simmer for 20 minutes, stirring occasionally.

Serves 10

Side Dishes

Half Baked Potatoes

○ My Aunt Helen did potatoes this way

Potatoes

(about 3 med potatoes will fit in a 12" DO)

Butter

Slice potatoes in half, long ways. Butter the cut side of the potatoes and the bottom of a preheated oven. Put the potatoes, cut side down, in the oven. Bake for about 45 minutes. The potatoes are done when they are soft like a baked potato, and the cut side will be toasted brown.

Serving: one half-potato per person

Green Beans and Potatoes

○

2 large cans green beans

½ lb bacon, cut into ½" slices

5 or 6 New or Red potatoes, cubed

Small onion, diced

Cook bacon in bottom of oven. Add onion and sauté till clear. Add beans and potatoes. Cook until potatoes are tender, about 45 minutes. Can be done over a stove on low heat, or on coals.

You can leave out the potatoes if you want and just get good green beans.

Serves 8

Grilled Potatoes

○

Potatoes

Olive oil (preferred) or melted butter, or vegetable oil

Salt and Pepper

Slice potatoes into ½ inch rings or "steak fry" sized wedges. Brush with oil, sprinkle with salt and pepper. Grill over medium heat till golden brown and tender, about 20 minutes.

Serving: about half a potato per person.

Guacamole

○

2 or 3 Avocados

2 cloves of garlic, crushed and minced

juice of half a lemon or lime

small onion, chopped

small to medium tomato, seeded and diced

2 Tbsp chopped cilantro leaves

1 jalapeno or serrano pepper, seeded and chopped

½ tsp salt

Mash avocado meat (not too much), add lemon or lime juice. Blend with other ingredients.

Cover tightly and let sit for an hour or so in the fridge. I lay plastic wrap directly over the top of the guacamole (no air) and it doesn't turn brown.

Grill-Side Garden Salad

2 medium tomatoes, seeded and chopped
(about 2 cups)
1 medium zucchini, diced (about 1 cup)
1 cup frozen whole kernel corn, thawed
(or cooked fresh corn kernels,
or 1 can (8¾ oz) whole kernel corn,
drained)
⅓ cup thinly sliced green onions with tops

○ From a Pace Picante Sause cookbook

1 small ripe avocado, peeled, pitted, and
coarsely chopped
⅓ cup picante sauce
2 Tbsp vegetable oil
2 Tbsp chopped fresh cilantro or parsley
1 Tbsp lemon or lime juice
¾ tsp garlic salt
¼ tsp ground cumin

Combine tomatoes, zucchini, corn, green onions, and avocado in large bowl. Combine remaining ingredients; mix well. Pour over vegetable mixture. Mix gently. Chill 3 to 4 hours, occasionally stirring gently. Stir gently and serve chilled or at room temperature with additional picante sauce.

Makes 4 to 6 servings, about 4 cups of salad.

Camper's Measurements Without Utensils

1 Open Fistful = ½ cup
Five-Finger Pinch = 1 Tbsp
Four-Finger Pinch = 1 tsp
One-Finger Pinch (with thumb) = 1/8 tsp
One-Finger Gob of shortening = 1 Tbsp
Palm of hand (center) = 1 Tbsp

Fluid Standard Measures

3 Teaspoons = 1 Tablespoon = ½ oz = 30 ml
16 Tablespoons = 1 Cup = 8 oz = 0.24 liters
2 Cups = 1 Pint = 16 oz = 0.47 liters
2 Pints = 1 Quart = 32 oz = 0.95 liters
4 Quarts = 1 Gallon = 128 oz = 3.79 liters
1 Gallon = 8 lbs

Breakfast

Pancakes

○

Can it get any simpler? Use instant pancake mix. Note that some mixes need only water, while others need other ingredients like milk and eggs.

To reduce cleanup, mix the pancake batter in a Ziploc bag. Cut the corner off the bag and use it like a pastry bag to dispense batter on hot, oiled griddle.

You'll want some syrup and probably butter. Bacon or sausage goes good with pancakes.

Instant Oatmeal

○

OK, so it can get simpler. Add brown sugar, cinnamon, raisins, sugar, butter, etc, as desired.

To reduce cleanup and trash, bring oatmeal in individual Ziploc sandwich-sized bags (freezer bags are stronger). Mix and eat the oatmeal in the bag. Zip closed and pack out your trash.

Mountain Man Breakfast

○

Eggs, about 2 per person

Sausage and/or bacon

Green Pepper or chilies, if you like

Onion

Mushrooms, if you like

Potatoes, diced, or a bag of prepared hash browns

Cheese, grated

Tortillas (optional)

Salsa, optional

Adjust ingredients as desired for taste and quantity. Cook meat in bottom of Dutch oven. Add potatoes and cook till tender. Add vegetables and sauté until tender. Turn down the heat and add the eggs. Cover the Dutch oven and cook till eggs are done, stirring occasionally. Add cheese near the end. Serve with tortillas and salsa.

Ziploc Breakfast Burritos

○

Eggs, 2 per person

Sausage, pre-cooked at home

Cheese, grated

Onions, Green Pepper. Mushrooms, etc.

Tortillas

Salsa

Quart-sized Ziploc Freezer bags

Clothespins

Sharpie marker

Twine or coat hanger

Boil a large pot of water.

Each person makes their own omelet in a Ziploc bag, using 2 eggs, sausage, cheese, and other desired ingredients. Seal the bag well, squeezing out as much air as possible. Mark the bag so you know which is yours. Tie twine over the top of the pot (or hang a coat hanger over the pot). Suspend the bag in the boiling water using clothespins, and cook till eggs are no longer runny, about 10 or 15 minutes. Warm the tortillas on a griddle. Put eggs in tortilla and top with salsa and extra cheese as desired.

This is an excellent breakfast for your final day in camp, as the cleanup is minimal (and you already have a big pot of boiling water for any cleanup there is).

Dessert

Smaccos

- From MacScouter Dutch Oven Cookbook – www.macscouter.com

Tortillas
Chocolate Chips
Mini Marshmallows

This sounds weird, but is really quite good. Heat a Dutch oven or oven lid or a griddle over coals or a stove. Lay down a tortilla and sprinkle with chocolate chips and marshmallows. Top with another tortilla, and warm both sides till the tortillas are lightly crisp and the insides are melted. Don't use too many chocolates and marshmallows (something like a small palm-full is about right), or they will melt out and make a big mess.

Monkey Bread

- From MacScouter Dutch Oven Cookbook – www.macscouter.com

4 cans Biscuits
1 c Sugar
1 c Brown sugar
4 Tbsp Cinnamon
1½ stick margarine

Cut biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop biscuits into bag and coat well. Melt margarine in lid (or pan) and pour about ⅓ in the bottom of the oven. Place coated biscuits in Dutch oven. Pour remaining margarine pour over quarters. Bake 350 for 35 min. Line the DO with foil to make getting it out easier.

Cake or Brownies or Whatever ○

1 cake mix, any flavor
Eggs, oil, water, etc as required by mix

Mix cake mix in a gallon-sized Ziploc bag (squish till mixed). Line Dutch oven with foil. Pour mix into oven. Cook as directed on cake mix package. I sometimes use half the normal number of coals on bottom of the oven to avoid burning the bottom of the cake, but it may not be necessary. Lift cake out and serve on foil.

For a richer cake, add a can of condensed milk and a box of pudding mix (reduce butter or oil from cake mix).

You can also add other stuff, like cherries or nuts or chocolate chips....

Basic Dump Cobbler

○

- 1 pkg yellow or white cake mix
- 2 cans pie filling or 1 large can fruit cocktail
- Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit. Do not stir! Sprinkle with cinnamon and cut pads of butter and let fall on surface. Do not stir: it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used.

Serves 8 to 12

Variations and Suggestions

- Use no butter and pour on a can of soda pop, over the cake mix. Cherry goes well with Dr. Pepper or Root Beer, Peach with Ginger Ale, etc.
- Add Chocolate Sauce on Cherry, Cinnamon on Apples.
- Mix Apple and Blueberry filling.
- Confetti or Chocolate cake mix.
- Mix cake mix per package instructions (in a Ziploc bag) and pour over fruit for a fluffier cobbler.
- Line Dutch oven with foil first, makes for easier removal and serving of cobbler – just lift out the foil.
- Add a small box of cornbread, mixed per instructions to a mixed cake for a uniquely good flavor.
- Apples and peaches with a spice cake and a can of Mountain Dew

Chocolate Raspberry Pecan Cake

- From Ken DeVilbiss
- Used in the DO Cooking class at the 2006 W5C Section Conclave

- One Chocolate Cake Mix (Large Box)
- 1 cup pecans, chopped
- 1 cup raspberry juice
- 1 cup mayonnaise
- 1 tsp vanilla
- 1 cup fresh or frozen raspberries

Cream Cheese Spread

- 1 (8-ounce) package cream cheese, room temperature
- 1 (12-ounce) carton Cool Whip
- 1 cup powdered sugar

Add to the cake mix the raspberry juice, mayonnaise, and vanilla. Beat until well mixed. Add the chopped pecans and mix well. Fold in the raspberries.

Pour mixture into a lined 12-inch Dutch oven. Bake at for 30 to 45 minutes or until cake tests done. Rotate the oven and lid every 10-15 minutes to insure even baking. When done baking, turn out cake onto cake rack to cool.

Prepare the Spread: Whip together the cream cheese, Cool Whip, and sugar until smooth and light. Frost the cake when it is just warm.

Serves 12-16

Chocolate Lovers Delight

1½ cup water
1 (10 oz.) bag miniature marshmallows
¼ cup cocoa powder

Line the bottom and sides of a 12" Dutch oven with heavy foil. 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 at 300° for 60 minutes. Serve warm with whipped cream.

Serves: 10-12

- From Byron's Dutch Oveb Cooking (<http://papadutch.home.comcast.net/>)
- Kevin won the 2005 Arapahoe District Rendezvous cooking contest (youth division) with this recipe

1 chocolate cake mix; prepared as directed
1 cup light brown sugar
6 oz. semi-sweet chocolate chips

Pumpkin Pie

1 can of canned Pumpkin
Other ingredients (recipe is probably on the can)
Frozen pie crust (deep)

Mix pie filling per recipe on the can. Pour into crust and put the pie pan in the Dutch Oven on three small rocks or balls of foil or whatever works to raise it about ½ inch off the bottom of the oven. Cook per pie recipe instructions.

Another option is to make a pie crust and press it into the bottom of the oven. Pour pie filling into oven and bake, using a half the normal coals under the oven to keep crust from burning.

- Or any kind of pie, really

Pumpkin Delight

o Byron's DO Cooking

(<http://papadutch.home.comcast.net/>)

Crust

1 yellow cake mix; reserve 1 cup of mix

1 egg; beaten

1/2 cup butter; melted

Filling

1 (30 oz.) can pumpkin

3 eggs; beaten

3 tsp. pumpkin pie spice

1 cup milk

3/4 cup dark brown sugar

Topping

1 cup cake mix

1/4 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. Serves: 8-10

o