

The Beginner Scout Cook Book



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Cooking Guide

Common Cooking Substitutions

**Baking Powder.....1 t = 1/4 t. baking soda + 1/2t. cream of
Cream of tarter**

**Barbecue sauce.....1 c. = 1 c catsup + 2t. Worcestershire
Sauce**

Bread Crumbs, dry.....1 c. = 3/4 c. cracker crumbs

**Broth, beef.....1 c. = 1 t beef bouillon granules or 1
Beef bouillon cube + 1 c. hot water**

**Broth, chicken.....1 c = 1 t. chicken bouillon granules or
1 Chicken bouillon cube + 1 c hot
water**

**Buttermilk or1 c = 1 T. lemon juice or vinegar +
Sour milk Regular milk to make 1 c.**

**Chocolate, unsweetened..1 sq = 3 T unsweetened cocoa
Powder + 1 T. butter or Vegetable
Oil.**

Cornstarch as thickener...1 T. = 2 T all purpose flour

Cream, light.....1 c. = 1 c. half and half

Egg.....1 whole = 2 egg whites

**Flour,cake.....1 c. = 1 c. all purpose flour minus
2 T.**

Garlic.....1 clove = 1/8 t. garlic powder

Herbs Fresh.....1 T. = 1 t. dried crushed

**Italian herb seasoning.....1 t. = dried oregano + 1/4 t. each
Dried basil and tyme**

Milk, skim.....1 c. = 1/3 c. nonfat dry milk

Powder + water to make 1 cup

Milk, Whole.....1 C. = ½ c. evaporated milk + ½ C. Water

Mustard 1 teaspoon dry.....= 1 tablespoon prepared

Mushrooms, sliced, cooked....1/2 lb = 6 oz. jar, drained

Onion, Raw, Chopped.....1/3 C. = 2 T. minced onion

Parmesan Cheese, grated.....1/4 C. = ¼ C. grated Romano Cheese

Pumpkin pie spice.....2 1/2t. = 1 ½ t. ground Cinnamon + ½ t each ground Nutmeg and ginger + dash Ground Cloves

Sour Cream for dips.....2 C. = 1 C. plain yogurt + 1 C. Mayonnaise.

Tarter Sauce.....3/4 c. = ½ c. mayonnaise + ¼ c. Pickle relish

Tomato sauce.....15 oz can = 6 oz tomato paste + 1 c. water

Common Cooking Equivalents

Apples.....1 lb. (3 to 4 med) + 3 to 3 1/2 c. pared sliced

Bananas.....1 lb (3 to 4 med) = 1 1/4 to 1 1/2 c. mashed

Beans, dried..... 1 lb (2 1/2 c.) = 6 oz cooked

Bread.....1 slice= 1/4 c dry crumbs

**Butter.....1 lb = 2c.
1 stick = 1/2 c. or 8 T.**

Cabbage.....1 lb = 4 1/2 to 5 c. shredded

Celery.....2 ribs = 1 c. sliced

Cheese

Cheddar or Swiss.....1 lb = 4 c. shredded

Chicken.....3 1/2 lb fryer = 3 c. cooked, diced

Chocolate Chips.....6 oz pkg = 1 cup

**Coconut..... 8 oz = 2 1/2 c.
flaked or shredded**

Flour, all purpose.....1 lb = 4 c.

Graham crackers.....14 sq = about 1 c. fine crumbs

Ham.....1 lb = 3 c. cubed

**Lemon.....1 med = 2 to 3 T juice
1 med = 1 to 2 t. grated rind**

**Lime.....1 med = 1 1/2 to 2 T. juice
1 med = 1 1/2 to 2 T. rind**

Oil.....1 pt. + 2 c.

Onion.....1 med = 3/4 chopped

**Orange.....1 med = 6 to 8 T. juice
1 med = 3 to 4 grated rind**

Peas dried.....1 lb (2c.) = 5 c. cooked

Potatoes.....1 lb = 2 1/2 C. cooked, cubed

Raisins.....1 lb = 2 ½ c
Rice regular.....1 c. = 3 c. cooked
 Instant.....1 c. = 2 c. cooked
Sugar,brown,packed.....1 lb = 2n1/4 c.
 Granulated.....1 lb = 2 c.
 Powder.....1 lb = 3 ½ c
Vanilla wafers.....24 = about 1 c fine crumbs

Equivalent Measures

Dash.....= Less than ¼ teaspoon
3 teaspoons (t.)= 1 tablespoon
2 tablespoons (T.)= 1 fluid ounce (oz)
4 tablespoons.....= ¼ cup
5 tablespoons + 1 teaspoon.....= 1/3 cup
16 tablespoons.....= 1 cup
1 cup (c.) = 8 fluid ounces
2 cups..... =1 pint (36 fluid ounces)
4 cups= 1 quart (32 fluid oz)
4 quarts.....= 1 gallon (128 fluid oz)
1 pound (lb.)..... = 16 ounces (dry measure)

Foil Packet cooking Tips

Use Heavy-duty foil.

Spray the side of the foil you are putting the food on.

Always place the meat on the foil first it will take longer to cook.

Cook your packet on the fire's coals not in the fire.

Hard raw veggies like carrots will take longer you can use frozen or canned.

When cooking meat throw in some high moisture veggies like tomatoes and onions.

Cooking times will depend on how hot the coals are. Flip your packets over a few times and open it up and check on it. Be careful when opening it up there will be steam.

Hamburger Dinner

Ingredients: serves 12

12 potatoes, 3 lbs hamburger
12 carrots (or any other veggie) Salt, pepper
1 large onion and green Pepper

Cut potatoes into small pieces. Slice carrots. Dice onion and pepper.
Make a pat of 1/4 lb hamburger, 3/4
Of an inch thick. Place the ingredients side by side on a piece of
aluminum foil. Season. Wrap
in foil and put packet in the embers. Cook 10 to 20 minutes.
Other combinations can be used, such as: Ham, pineapple, and
sweet-potatoes; Chicken, onions,
and potatoes; Hot Dogs and onions; Hot Dogs with cheese and
bacon; Hot Dogs with apples and
cheese.

Fried Chicken

Ingredients: Serves 8.

16 Chicken legs, 1/2 lb butter, salt & pepper

Wash each piece of chicken in cold water and dry with paper towel. Cut 8 pieces of aluminum foil in 12" x 32" pieces. Fold each piece in half to 12" x 16". In the center of each piece, put a pat of butter about 1/4" thick and place two chicken legs on top of butter. Sprinkle with salt and pepper. Tightly seal chicken in aluminum foil. Place sealed packages directly on coals, and cook 20-30 minutes (depending on how hot the coals are), turning them at least every 5 minutes. Test each piece as you take it off the coals.

Serve with salad and French bread for complete meal

3 Minute Pizza Recipe

Ingredients:

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.)

Serve with salad for complete meal.

Chicken Casserole

- 1 chicken breast
- 1 cup of broccoli
- 1/2 cup of prepared rice (make at home)
- 1 can of cream of chicken soup
- ranch dressing
- cheddar cheese
- spices

Pound the chicken thinly as chicken can take awhile to cook.

Mix together the broccoli, soup, and cheese. Add spices and condiments. Place the chicken breast on the center of the foil. Top with the soup mix and then rice. Seal in a tent pack.

Cook on hot coals for about 25 minutes (The thicker your chicken breast, the longer it will take).

Ingredients for one person adjust for how many scouts you are cooking for

Apricot-Glazed Pork Chops

- 1 boneless pork chop
- 1/3 cup apricot preserves
- 1 tablespoon soy sauce
- ½ package frozen stir-fry vegetables or any frozen veggies you like
- garlic powder, salt, pepper

Mix together the apricot preserves, the soy sauce, and any seasoning you'd like to add. Place the pork chop in the center of the sheet of foil. Spread half of the apricot sauce on top. Put the veggies on top/around the pork chop. Pour the rest of the sauce over the whole thing. Wrap in a tent pack. Place on hot coals and cook for 20 minutes.

Ingredients for one person adjust for how many scouts you are cooking for

Oriental Chicken

- 1 boneless, skinless chicken breast
- 1 cup frozen vegetables
- Soy sauce
- Garlic powder
- Salt and pepper to taste
- Brown sugar

Place 1 boneless, skinless chicken breast sliced in strips and 1 cup frozen vegetables in center of foil. Combine 2 teaspoons soy sauce, dash garlic salt, and 1 tablespoon brown sugar. Drizzle over chicken and vegetables, wrap.

Cook for about 15 to 20 minutes

Ingredients for one person adjust for how many scouts you are cooking for

Sausage And Eggs

- 1 frozen hash brown patty
- 2 eggs, scrambled, uncooked
- 2 frozen sausage patties
- spices and seasonings
- Cheese (optional)

Crimp the sides of your sheet of foil so that the eggs won't go anywhere when you add them. First place your hash brown patty on the foil. Then place the eggs on top of the hash brown patty. Then place the sausage patties on top. Season with spices and condiments and wrap up in a tent pack.

Place on hot coals and cook for 15 minutes. Add the cheese when it's ready (it turns out better than cooking it in the pack).

Ingredients for one person adjust for how many scouts you are cooking for

Pineapple Upside Donut Cake

Every delicious foil dinner deserves a delicious foil dessert. This is an awesome one.

- 1 ring of pineapple
- 1 tablespoon butter, softened
- 1 tablespoon brown sugar
- 1 cake donut

Place donut on sheet of foil. Mix the softened butter and brown sugar together and spread it over the donut. Place the pineapple ring on top. Wrap the donut in a tight flat pack. Place on hot coals and cook for 5-7 minutes.

Campfire Baked Cinnamon Apples

- 1 medium Apple
- 1/2 tsp. cinnamon
- 1/2 tsp. sugar
- Heavy duty aluminum foil

Cut the core out of the top of the apple without cutting all the way through. Place apple on a piece of heavy duty aluminum foil to wrap the apple in. Add the cinnamon and sugar to the center of the apple. Wrap the apple in foil, making sure it is securely closed. Place in campfire coals for approximately 20-30 minutes.

Also try using brown sugar instead of the cinnamon and sugar.

Ingredients for one person adjust for how many scouts you are cooking for

Dessert Burritos Recipe

Required:

knife
aluminum foil
spoons

Ingredients:

tortillas
pie filling - blueberry, cherry, apple, ...
chocolate chips
mini-marshmallows
peanut butter

Instructions:

Open the cans and put a spoon in each one.
Tear off squares of aluminum foil.
Put a tortilla on the square of foil.
Add peanut butter or pie filling.
Sprinkle with chocolate chips and/or
marshmallows.
Roll up the tortilla and fold the bottom edge in.
Wrap foil around tortilla and place on grill above fire or on ash
around edge of fire.
Wait for the ingredients to melt.

Hints:

- Main problem is putting too much stuff in the burrito - try to talk people into taking smaller amounts.
- Put all the tortillas in a foil wrap and carefully heat them before so they are more flexible.
- Putting tortillas directly into the coals will burn them - keep them away and rotate often.

Banana Boats Recipe

Required:

aluminum foil

knife

Ingredients:

1 banana per person,

mini-marshmallows

chocolate chips

butterscotch chips

M&Ms

Reese's Pieces

brown sugar

other optional bits

Instructions:

The 1/4 of the peel that is on the inside of the curve needs to be peeled out of the way. Leave the rest on to hold the banana together. Try to leave the top peel attached.

Cut out a groove of banana to make your boat.

Fill the boat with whatever cargo you want - chips, marshmallows, brown sugar, ...

Lay the peel back on top.

Wrap it tightly in tin foil.

Cook in campfire coals for 4-5 minutes.

Cooking on your Camp Stove:

1. Set up your stove away from brush and leaves and consider the direction of the wind. Make sure that it is placed on a level surface.
2. When connecting your propane make sure your stove is turned off.
3. Light your stove either with the electric start or matches. When using matches set the burner to low.
4. Cook your food with the desired temperature. Keep an eye on the flame.
5. Do not leave your stove unattended when cooking.
6. Turn off the stove and the propane tank when finished cooking.
7. Do not touch the stove it will be hot.
8. Clean the stove after it has cooled if there are spills it will attract animals.

Taco Salad To Go Recipe

Ingredients

Pre-cooked Seasoned ground beef or turkey/ or canned
Chilli
Small (individual) Frito or Doritos bag for each person,
grated cheese, chopped lettuce, chopped tomatoes, chopped
onion, sour cream, salsa.

Equipment

Skillet to warm up grounded meat or chilli.

Instructions

Warm up meat or chili. Open top of bags and add spoonfuls
of each ingredient to Fritos or Doritos. This is an easy on
the go meal.

If using Doritos crush the chips before adding the
ingredients.

Deep Freeze BBQ Chicken Tenders Recipe

Ingredients

55-60 chicken tenders

BBQ sauce ,or teriyaki sauce, oil for frying

Equipment

Two burner stove

frying pan

Instructions

Unwrap the chicken tenders and put them in a med. heat frying pan. Cook until done 4-7 minutes. Brush on BBQ sauce or teriyaki sauce. And Enjoy

Serve with Mac n cheese and a salad or veggie of choice. If you used Teriyaki sauce add stir fried veggies and serve with rice.

Easy Sloppy Joe Recipe

Ingredients

1 lb. ground beef or turkey; 1 can of tomato soup ; 1 jar of salsa (your choice mild,med,hot) rolls

Equipment

one pot, large spoon for stirring

Instructions

brown meat until no longer pink ,add soup undiluted jar of salsa heat till hot serve on rolls.

Serve with fruit or veggies.

Meat can be cooked ahead and stored in ziplock bag.

Chuck Wagon Stew Recipe

Ingredients:

1 lb. ground beef

2 med. potatoes, unpeeled and cut into small pieces or 1 bag cubed simply potatoes

2 Tbs. minced onion (optional)

1 1/4 tsp. salt

1 tsp. instant beef bouillon (1 cube)

2 Tbs. Worcestershire sauce

1 16oz. can diced tomatoes (don't drain)

1 8oz. can cut green beans (don't drain)

Equipment

Deep skillet or pot with lid

Brown and drain ground beef. (or you can use dried)

Add everything else. Stir, cover and simmer for 20 min.

or until potatoes are tender. Stir occasional

Skillet Pizza Recipe

Ingredients

Soft taco shell
pizza sauce
pizza toppings
Pam

Equipment

Frying pan

Instructions

First make your pizza from ground up starting with taco shell. Add pizza sauce then cheese, and last pizza toppings. Then on a hot pan spray Pam and slide your remade pizza rite on. Wait until cheese is melted and taco shell is crispy.

Southwest Chicken Wrap Recipe

Ingredients

2or3 large boneless chicken breasts, 2 packets taco seasoning, 1 bottle of chunky salsa, 1or2 packets tortilla shells, 1 pack Spanish rice

Equipment

1 medium pan, 1 knife, 2 spoons, plastic cutting board, 1 pot,

Instructions

Cube chicken and brown in pan, add taco seasoning and salsa cook until salsa is warm, cook rice in pot, spoon rice and chicken on a tortilla and enjoy!!

Serve with carrots or salad for complete meal

Boy Scout Stew

Ingredients:

1 lb. hamburger
1 sm. onion
1 can vegetable soup
1 can water

Directions:

Brown onion and hamburger. Drain grease. Stir in vegetable soup and water. Cover and cook on low in skillet until thick.

Grilled Cheese

Ingredients

- Cheddar or mozzarella cheese (square slices)
 - butter
 - bread
- can add lunch meat for a change

Equipment

- 2 burner stove (really, any stove works)
- spatula -1 butter knife
- 1 cooking pan

Instructions

1. Put a pat of butter on the pan (you'll have to do this a few times to keep your cooking space from burning.)
2. Butter one side of the bread, put that side facedown on the pan, and put a slice of cheese on the upturned side.
3. Butter another piece of bread, and lay that on the other piece of bread like a sandwich (this one's butter-side up.).
4. After 20+ seconds, flip the sandwich so the open butter side gets cooked.
5. 20 seconds after that, check under the sandwich to see if it's ready. If it's ready, it will have turned slightly orange. If it's not ready, wait 10+ seconds more.
6. Enjoy!

Rice N Chicken

Ingredients:

4 cups instant rice
6 Tbls. Dry onion flakes
6 pre cooked and diced chicken breasts
1 ½ tsp sage, 1tsp garlic powder
5 chicken bouillon cubes
1 bag frozen veggies of choice

Directions:

Boil 5 cups water. Add dry ingredients and chicken.
Simmer 5 minutes
Serves 4-6

Potato Soup

- *1 T. dried onion flakes*
- *1 Box Betty Crocker Hash Brown Potatoes*
- *dash cooking oil*
- *8 pieces cooked and crumbled bacon*
- *4 pre cooked sausage sliced thin.*
- *Salt and pepper to taste. If you like it a bit spicy add 4-6 jalapeños.*

Dump all of it into large pot and cover with water. Bring to boil and simmer for about 15 minutes or until potatoes are cooked.

Campfire Sloppy Joes

8 strips of bacon (cut up)

2 lb. ground beef

Medium sized onion (cut up)

Small can tomato paste or puree

Can of tomato soup

Bell pepper (cleaned out and cut up)

Brown bacon in a skillet, drain grease. Add onions and brown.

Add ground beef (in small chunks) and brown. Pour in can of soup and can of tomato paste. Add green peppers.

Stir as needed to keep ingredients from sticking to bottom of the can or skillet. The longer it cooks, the better it gets!

Serve on buns, or over noodles or rice remember you can pre cook the bacon, onion and beef at home) . Enough for 8 servings.

30 Minute Stew

Required:

1 pot with lid

Ingredients:

1 lb hamburger

2 med potatoes, unpeeled and cut into small pieces

2 Tbsp minced onion

1 1/4 tsp salt

1 tsp instant beef bouillon

2 Tbsp Worcestershire sauce

1 16oz can diced tomatoes and juice

1 8oz can cut green beans and juice

Instructions:

Brown hamburger in pot and drain.

Add all other ingredients and stir.

Cover and cook for 30 minutes, stirring occasionally.

Serves about 4

Pretty Little Pancake Mix

- 2 Cups flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. sugar

Mix all ingredients together. Store in a zipper lock bag or a storage container with a lid. This mix will last around 3 months. (THIS CAN BE DONE AT HOME)

At Camp

- 4 Tbs. Butter
- 2 Eggs
- 2 Cups Buttermilk
- Fruit, Nuts, or Chocolate Chips (optional)

Melt the butter and combine it with the Eggs and buttermilk (regular milk will do in a pinch, but buttermilk is by far the best for this breakfast recipe).

Whisk this mixture very well, and then add this to the Pancake mix from above. Whisk well if you don't like lumpy pancakes. If you like the lumps, then whisk just well enough to form a lumpy batter (this is the way we like it).

Pre-heat the pan or griddle. You will know the pan is ready when a couple of drops of water "skittle over the griddle." Grease the pan or griddle lightly with butter.

Spoon or pour the batter onto the hot pan or griddle. Add fruit, nuts, or chocolate chips if you want to. Do NOT try to flip them until bubbles are formed around the edges. When you see the bubbles, then flip them gently and cook for 2 more minutes or so.

Omelets In A Bag Recipe

Ingredients

3-5 eggs

ham, sausage or bacon to your liking

cheese to your liking

Peppers, onion, tomato

salt and pepper to taste

Equipment

Quart size plastic zip lock bags and a pot of boiling water

Instructions

Put all ingredients into the zip lock bag, close the bag and mix together. Then put bag in a pot of boiling water until eggs are done. Open the bag and eat no plate needed. You may want to double bag your omelet, and keep bag from touching the side of the pot.

Easy Camp Breakfast Recipe

Ingredients:

Sausage or Bacon (can pre-cook at home)

Eggs

Onions or Peppers (pre chop)

Milk

Spices to taste (salt and pepper)

Soft Tortilla shells

Equipment:

Frying pan, Spatula or spoon

Instructions:

Cook up your bacon or sausage & set aside. Sauté the onions & peppers and add the eggs scrambled with milk & spices. Cook the eggs till firm. Place the tortillas on the inverted oven top to warm, fill with eggs & meat. Fold up & eat hearty! No dishes except for the cook pot & your mugs for drinks! My Scouts like it with hot sauce as well.

Eggs In A Hat

4 slices of your favorite bread
4 eggs
4 slices of ham or Canadian bacon
4 slices of cheese

Warm your skillet or griddle over LOW heat. Also, be sure to grease the pan up well! Using either a round cookie cutter or a drinking glass, cut out a hole in the center of your bread, being careful not to break the crust. It will still work if the crust breaks, just not as well. Place the bread in the skillet and lightly toast it on both sides. Crack an egg into the hole in the bread and cook until the egg white is almost solid. Flip over and put a slice of cheese and then a slice of ham. Serve when cheese is melted.

Serves 2

French Toast

Serving Size : 2

3 Eggs
1 C Milk
1/2 C Pancake Mix
1 Tbsp Sugar
3 Tbsp Margarine -- Or oil
4 Slices Bread

1. In a small bowl, mix the eggs and milk. Add the pancake mix and sugar and blend well.
2. Melt the margarine in a small frying pan.
3. Dip each slice of bread in the batter and place in the frying pan. Cook both sides over low heat until they are light brown.
4. Serve with honey, syrup or jam.

Cinnamon Rice

1 C Long-Grain Converted Rice
1/4 C Raisins
1 Tsp Cinnamon
1/4 Tsp Salt
2 1/2 C Water
1 Tbsp Margarine
1/2 Tbsp Sugar -- to taste
Dry Milk -- reconstituted

1. Heat water to boiling. Add rice mixture and lower heat. Cook until rice is tender.
2. Add margarine and milk. Serve.

This may be prepared ahead of time by combining all ingredients except the margarine and milk and storing in a bag.

You could serve with sausage or bacon.

Homemade Camping Oatmeal

Ingredients:

2 cups quick-cooking oats,

1/2 teaspoon salt
1/4 cup sugar brown or white
(dry nonfat) milk
1/2 cup powdered
(Freeze dried blueberries, strawberries,
bananas, raisins, nuts or chocolate chips)

Mix all ingredients together and store in an airtight container or bag.

To prepare oatmeal: Mix 2/3 cup of dry mixture with 1 cup boiling water in a bowl, stirring to remove lumps. Let stand 1-2 minutes and serve.

2 servings adjust to size of patrol

Chocolate Cornstarch Pudding

- 3 TBSP cornstarch
- 1/3 Cup sugar
- 1/2 tsp salt
- 3 TBSP cocoa
- 2 Cups milk (16 TBSP powdered milk mixed with water to make 2 cups if you don't have milk)
- 1 tsp. Vanilla

Mix dry ingredients well. In a pan heat 1-1/2 Cups of milk. Add other 1/2 Cup milk to dry ingredients and stir until smooth. When milk is hot, but before a skim forms over it, stir in the dry ingredient mixture. Stir constantly over heat until the mixture thickens and comes to a gentle boil (it should not boil vigorously) Remove from heat and serve either warm or cold.

4-6 Servings

Vanilla Rice Pudding

- 2-1/2 Cups water
- 1/2 Cup minute rice
- 1/4 Cup raisins
- 1 Cup dry milk
- 1 (3 oz. package) vanilla pudding mix
- Dash of cinnamon

Combine water, rice and raisins. Bring to a boil, cover and let it sit for 5 minutes. Combine dry milk, pudding mix and cinnamon and add to rice. Cook, stirring constantly, until thick. Serve warm or cold. Can sprinkle with granola and cinnamon if desired to give this pudding recipe that little extra crunch.

4-6 Servings

Donuts

Ingredients:

2 cans of those cheap biscuits

2 cups hot oil

1 cup powdered sugar

1 cup cinnamon sugar

Directions:

Open a can of biscuits and take each one separately and poke a little hole in it.

Place in hot oil until one side is a little brown. Use wooden tongs and flip them over to brown the other side.

Take them out and drain on a paper towel. While still warm, place them in powdered sugar or cinnamon.

Servings: 6

Campers Fried Pies

Ingredients:

- 1 can ready-made biscuits
- 1 can fruit pie filling/chunky applesauce
- or chocolate chips
- powdered sugar / ziplock bag
- Oil for frying

Directions :

Roll out biscuit to 1/8 inch thickness. Place one heaping tablespoon pie filling in center. Fold biscuit in half and seal edge well. Fry in oil in heavy skillet until brown. Turn and brown the other side. When done shake in a bag of powdered sugar. Serve warm or cold.

Dutch Oven Recipes

Dutch oven recipes go back to the old days of campfire cooking. And although it seems like a cooking method of the past, cooking with Dutch ovens is absolutely incredible! You can easily cook just about anything in one of these babies, and all of the meals are simply delicious.



What is a Dutch oven?

A Dutch oven is a cooking pot or kettle usually made of cast iron or aluminum. It has thick walls and a lid that fits tightly. The pot itself is designed to sit on top of coals, while some designs even have small legs to sit above hot coals. The lid has a lip around the edge to hold

hot coals so the food is baked from all around the oven.

Methods of Dutch oven cooking include baking, roasting, frying, boiling, broiling, and just about any other kind of cooking you can think of.

The chart below is a guideline in determining what size oven is needed for a one pot meal or a side dish.

Size	Capacity	Main Dish	Side Dish
8"	2 quarts	2-6	8-10
10"	4 quarts	4-12	16-20
12"	6 quarts	6-18	24-30
12" deep	8 quarts	8-24	32-40
14"	8 quarts	8-24	32-40
14" deep	12 quarts	16-30	48-60

There is one fairly easy way to find out the cooking temperature of the Dutch oven, how long you can hold your hand about 2" above the coals? It is not perfect, but it is way to get close to the oven temperature.

- 7 seconds - 250°F to 300°F
- 5 seconds - 300°F to 350°F
- 2-3 seconds - 350°F to 400°

Charcoal placement for a Dutch oven:

ROASTING - The heat should come from the top and bottom equally. Use a 1 to 1 ratio.

BAKING - Done with more heat from the top than the bottom. Use a 1 to 3 ratio with more on the lid.

FRYING, BOILING, ETC. - All heat should come from the bottom. Use coals on the bottom only.

STEWING, SIMMERING - Almost all heat should be on the bottom. Use a 4 to 1 ratio with more underneath.

Dutch Oven Meat Loaf Recipe

Ingredients:

3lb. ground beef
1/2 cup chopped bell pepper
1-1/2 cup quick oats
2 pkg. onion soup mix
2 eggs
1-1/2 tsp. salt
1/2 tsp. dry mustard
1/4 tsp. marjoram

Notes:

main course

Instructions:

Mix all ingredients (could mix before leaving for camp) Pack into tin casserole pan and place pan in the dutch oven. Bake covered at 350 degrees for 45 minutes to 1 hour.

Serve with vegetables or a Salad. Place baked potatoes in foil with Meat loaf.

Cowboy Stew

1 lb. ground beef

1 onion

3 potatoes (or 1 bag diced simply potatoes)

(all cans are about 15 oz.)

1 can green bean

1 can black beans

1 can tomato soup

1 can corn

1 can diced tomatoes

2 tsp Chili powder

1 bay leaf

Salt and pepper

Cut potatoes into 1 inch cubes.

Dice onion.

Preheat dutch oven to 350 degrees with all coals underneath.

Brown ground beef and onion.

Add potatoes and all cans, undrained.

Add spices

Serves about 8.

Since this is 'stewing' rather than 'baking' all coals are underneath and you should stir every 5 minutes

Coca Cola Chicken

Dutch oven or large pot
2nd pot

Ingredients:

6 boneless chicken breasts
1 can of Coke
12-16oz ketchup
1 package spaghetti noodles or 2 packages rice

Pour the ketchup into the 1st pot or dutch oven. Stir in the Coke. While heating the ketchup mixture on a bed of coals, cut the chicken breasts into strips. Add chicken to the ketchup pot, stir, and heat with lid on.

Cook chicken for at least 45 minutes, at about 350 degrees, stirring every 10 minutes. Heat water in 2nd pot as rice or noodle directions indicate.

After cooking the chicken for 20 minutes, start cooking the rice or spaghetti so it gets done at about the same time.

Pork And Potatoes

3 pounds fresh pork, cut into bite sized pieces.
1 large onion, chopped into one inch squares
8 large potatoes, cut into chunks
3tbs Weber roasted Garlic and herb seasoning.

Place pork, onions and potatoes into Dutch oven. Sprinkle Garlic and Herb seasoning over all ingredients and stir until well mixed. Bake at 350 degrees until pork is done and potatoes are tender.

Serves 8

Layered Taco Pie

1-1/2 lb ground beef
8 oz. taco sauce
4 large corn tortillas
8 oz. cheddar cheese
8 oz. tomato puree Preheat dutch oven to 325 degrees.
Shred cheddar cheese.
Combine taco sauce and tomato puree.
Brown ground beef, remove and drain.
Place 2 tortillas in Dutch oven.
Pour 1/2 of ground beef on tortillas.
Pour 1/2 of taco sauce over beef.
Place 2 more tortillas on top.
Pour rest of beef.
Pour rest of taco sauce.
Sprinkle with cheese.
Cover and bake until cheese is melted.

Easy Chicken Pot Pie

1 2/3 cups frozen mixed veggies thawed
2 cup cut-up cooked chicken (about 2 chicken breast)
2 can cream of potato soup
2 cup Bisquick
1 cup milk
2 egg

Mix the veggies, chicken and soup together put in a lined Dutch oven.

Stir remaining ingredients until blended. Pour mixture evenly onto the chicken and veggie mixture. Put the lid on the Dutch oven and cook for about 30 minutes or until breading is golden.

Serves 4

Camp Lasagna

2 boxes noodles (no boil type)
2 jars spaghetti sauce
1 bag mozzarella cheese
1 pound ground beef
Grated parmesan

Brown meat in bottom of Dutch oven

Remove meat and mix with sauce.

Layer sauce and meat mixture, then noodles, then cheeses, then more sauce, noodles, cheese.

Top with sauce and cheese and bake covered in Dutch oven till noodles are tender. 30–45 minutes.

Hints:

You may have to break noodles to fit the bottom of Dutch oven.

Just fill in spaces with the broken pieces.

Noodles will absorb moisture from sauce as it cooks.

Insure bottom heat is not too hot or your pasta will burn, turn oven during cooking to avoid hot spots.

Serves 8

Mexican Stew

1 lb Hamburger

1/4 cup chopped onion

1 24oz can V-8 juice

1 can corn

1 pkg taco seasoning mix

1 small can sliced black olives

3/4 cup uncooked rice

1 15oz can red kidney beans

Brown hamburger in D.O. and drain off grease.

Add all ingredients and simmer 2 hours. (Try about 6 briquettes under and 4 on top)

Add taco chips when served

Teriyaki Ranch Chicken Surprise

12" Dutch oven

8 boneless skinless chicken breasts

1 bunch green onions roughly chopped (include white onion and green onion stems)

1 container teriyaki sauce (14 oz or small teriyaki glaze)

1 container ranch dressing (20 oz)

15 red potatoes

1 Red Pepper – seeded and sliced lengthwise (optional)

Pre-heat Lined Dutch Oven.

Combine all ingredients into the Dutch Oven.

Simmer in Dutch Oven until cooked (approx 1 hour).

Serves 4 to 6

Variation: Substitute Bow Tie Pasta for Potatoes

Great Beef Stew

¼ lb chuck steak (cheap) for each person
5 pounds of whole red potatoes
5 pounds of carrots, washed & greens removed.
1 tablespoon salt
1 teaspoon pepper
4 bay leaves
Water to cover ingredients.

Lightly brown beef in a Dutch oven. Turn each once.
Throw in carrots, potatoes and remaining ingredients.
Bring to boil for 10 minutes.
Reduce heat to simmer. Check potatoes and serve once carrots and potatoes are soft.

Serve 1 steak per person

Deep Dish Pizza Pie

2 pkg. crescent rolls
1 jar pizza sauce
1 ½ lb ground beef
8oz shredded cheddar cheese
8oz shredded mozzarella cheese
4oz pepperoni
2 tsp oregano
1 tsp garlic powder
1 tsp onion powder

Brown ground beef, drain.

Line Dutch oven with 1 pkg. crescent rolls. Spread pizza sauce on dough. Add ground beef, pepperoni, and sprinkle oregano, garlic powder and onion powder on top. Add cheeses Use second pkg. of crescent rolls topping to form top crust. Bake 30 minutes at 350 degrees.

Variations: Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza.

Serves 6 to 8 (maybe)

Mountain Man II

½ cup margarine
2 tbs onion flakes
2 tbs garlic flakes
6 medium potatoes, boiled, cooled then cut into cubes
16oz package cubed ham
12 eggs
1 tsp salt
1 tsp red pepper
½ cup shredded sharp cheddar cheese
Hot Sauce to taste

Melt margarine in large skillet and sauté' onion, garlic, potatoes, and Ham. Beat eggs with salt and pepper and pour over potato mixture. Lift edges as it cooks to let egg flow underneath. When eggs are set, top with cheese to serve Slice and server like quiche or spoon onto large tortillas. Add Hot Sauce to taste

Serves 1

Pita Pocket Breakfast

1 lb sausage
1 medium onion, chopped
6 Pita breads, medium
1 clove garlic
1 bell pepper, diced
12 eggs, beaten
1 jar salsa

Pre-heat Dutch Oven (12 coals on the bottom).

Brown sausage, drain fat, saving 2 T.

Stir in onion, garlic, pepper, sauté with sausage. Add eggs, sausage fat and cook together until eggs are scrambled.

Spoon into Pita Pockets, top with salsa to taste.

Serves 6

Dutch Oven Quiche

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 12

Ingredients

1-pound bacon or sausage

3/4-cup chopped onion

3/4-cup sliced fresh mushrooms

1/2-cup chopped green pepper

1 1/2-cups grated cheese

3 cups whole milk

1 1/2-cups Bisquick

6 eggs

3/4-teaspoon salt

1/2-teaspoon pepper

Directions

Cut bacon into small pieces and brown.

Add the onion, mushrooms and green pepper and cook until onions are clear.

Remove from heat, drain and cool.

Sprinkle into greased Dutch oven.

Sprinkle cheese over the bacon mixture.

Mix, with a wire whisk, in a medium bowl: Bisquick, milk, eggs, salt and pepper.

Pour over the cheese, bacon, onions, etc. Do not stir.

Bake at 350° for 30-35 minutes or until top is golden and toothpick comes out clean.

Let stand without lid for 5 minutes.

Cut into wedges to serve.

The quiche can also be made with spinach and Swiss or Feta cheese.

Easy Breakfast Casserole

Oven Size: 12"

Heat: Top: 19-21 Bottom: 6-7

Serves 8-10

Ingredients

8 slices bread

2 pounds sausage

16 ounces grated cheddar cheese

12 eggs

1 quart milk

1 1/2 teaspoon dry mustard

1 teaspoon salt

Directions

Line a 12" Dutch oven with heavy-duty foil.

Lightly grease the foil with butter. Break up bread into the oven. Crumble cooked sausage meat over bread and cover with cheese. In a separate bowl, mix eggs (lightly beaten), milk, dry mustard, and 1 teaspoon salt (to taste). Pour the egg mixture over the layered bread/sausage/cheese in the oven, cover, and bake for 35 to 40 minutes, checking occasionally. The cheese rises to the top, melting into a golden brown crust over a fluffy layer of eggs, making a super filling camp breakfast for a crowd!

Variations

- Substitute browned corned beef hash or diced ham for the browned sausage. Add raw or sautéed onions or mushrooms and/or chopped, cooked potatoes.

- For a meatless version, replace the sausage with chopped raw broccoli or spinach. The spinach version is particularly elegant if you use a combination of Swiss and feta cheese and add chopped green onions and a touch of tarragon.

Thawed, well-drained frozen spinach works fine.

Try Different cheeses or bread for different flavors.

Hash Brown Quiche

Oven Size: 12"

Heat: Top: 24-25 Bottom: 6-7; then Top: 19-21 Bottom: 6-7

Serves 6

Ingredients

36 oz potatoes (cooked, cooled and shredded) or 36 oz package hash brown potatoes (thawed)

1/3 to 1/2 cup melted butter

1 1/2 cup (6 oz) swiss and/or cheddar cheese, grated

3/4 to 1 1/2 cup (3-6 oz) hot pepper cheese, grated

1 1/2 cup (9 oz) cooked ham, diced

3/4 cup milk

3 eggs

1/3 tsp. seasoned salt or Mrs. Dash

Pepper to taste

Directions

Grease Dutch oven.

If using thawed potatoes, press between paper towels to remove excess water.

Fit potatoes in oven making a solid crust.

Brush crust with melted butter (be sure to get top edge).

Bake hot (425°F) with most heat on top for about 25 minutes until crust is golden brown.

Remove oven from heat.

Fill crust with layers of cheese and ham.

Beat eggs with milk and seasonings, pour over ham and cheese.

Bake moderate (350°F) with most heat on top 30-40 minutes or till done.

Use knife test as for custard pies.

Good for dinner but makes a super breakfast also!

Pecan Caramel Rolls

1 tube of refrigerator biscuits (10 count)

½ cup brown sugar

1 stick butter or margarine

Generous amount of chopped pecans

Cinnamon

Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in a large frying pan or pot.

Stir well until sugar/butter becomes a caramel.

Add pecans and raisins to the caramel mixture.

Cut the biscuits into quarters.

Stir the biscuit quarters into the caramel mixture, coating each part.

Place then in a pan in the Dutch Oven.

Using the "three stone method", bake the biscuits (15 minutes) until they are golden brown.

Country Breakfast

1 pound bulk pork sausage

1 box dehydrated (NOT FROZEN) hash brown potatoes

1 dozen eggs

½ pound shredded cheddar cheese

Crumble the pork sausage into the DO. Cover with water and boil until sausage is cooked.

Add hash brown potatoes, cover with water, boil until water is dissolved. Fry potato/sausage mixture until potatoes are browned. Remove the Dutch oven from the coals. On the top of the potatoes. Crack one or two eggs in to each of the depressions. Cover the Dutch Oven. Add heat to the Lid only to cook the eggs.

When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch Oven long enough to melt the cheese.

The yolks should be liquid. Eat and enjoy

Chocolate Turtle Cake

If you like chocolate turtles, then you will absolutely love this cake. It's easy can delicious.

- 1 Cup Water
- 10 Oz. Package Miniature Marshmallows
- 1 Cup Butter (Melted)
- 1 Package Caramels (10 - 14 Oz.)
- 1 Cup Brown Sugar
- 1/2 Baking Soda
- 1 Chocolate Cake Mix
- 1 Cup Pecans

Line 12 inch Dutch Oven with foil or grease well. Mix cake mix with the above ingredients, except the caramels. Pour into Dutch Oven and sprinkle the top with the unwrapped caramels. Cook over [low coals](#) for 20 - 25 minutes with lid on. You can also save the pecans and put on top, then put the caramels on top of the pecans.

Pies Dutch Oven Recipe

1 can apple pie filling

1 box Jiffy muffin mix

1/4 stick butter

1 spray can of whipped cream

Pour the filling into the pie tin. Sprinkle the dry muffin mix over the entire surface. Slice the butter into thin squares and distribute across surface.

Put 4 or 5 equal sized pebbles in the dutch oven. Carefully, place the pie tin on top of the pebbles. (keeping the tin off the bottom reduces burning.) Put on the lid and cover with coals.

Cook for 10 to 15 minutes, depending on fire temperature.

Dish a spoonful out and apply whipped cream

Applesauce Gingerbread

- 1 14 oz. can of applesauce
- 1 package of gingerbread cake mix

Pour applesauce in bottom of dutch oven or cast iron skillet. Pour dry cake mix over applesauce. Cover and cook until moisture from applesauce has steamed the cake. Let cool approx. 20-30 mins. Serve warm.

Dump Cake

- 1 can sweetened applesauce
- 1 can crushed pineapple
- 1 package white or yellow cake mix
- 1/2-1 cup butter or margarine
- 1 cup chopped nuts

Dump applesauce into dutch oven. Dump pineapple on top. Spread cake mix over that. Place several pats of butter on top the cake mix. Sprinkle with nuts. 8 briquettes under oven; 18 Briquettes on top. Cook 'til done (about 30-45 minutes). EAT!!!!

Troop 49 Dump Cake

- 1 box white cake mix
- 1 can of sprite or 7 up
- 2 cans of canned fruit (apples, cherries
Etc..) Or Use Pie filling

Pour the cake mix into a bowl. Break up the mix so there are no lumps. Then add the can of sprite. Mix until smooth. Do not over mix because you want the fizz. Open the canned fruit and pout it into a FOIL LINED Dutch oven. Pour the Batter mix on top of the fruit mix. Put Approximately 8 Coals on the bottom of the Dutch oven and 12-15 on the top. Wait 45 mins.

Chocolate Chip Cookies Dutch Oven Recipe

- 2-1/4 cup flour
- 2 eggs
- 1 cup soft butter
- 1 (12oz) bag semi-sweet chocolate chips
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 tsp vanilla extract

Preheat dutch oven to 350 degrees.

Beat butter, sugar, brown sugar, and vanilla extract in large bowl until smooth. Beat in egg.

Gradually mix in flour. Stir in chocolate chips.

Drop spoonfuls onto ungreased pie tin. Place an inverted pie tin into dutch oven and place cookie tin on top.

Cook for 5 to 8 minutes, depending on your D.O. temperature.

DRINK RECEIPES

Russian Tea

A change of pace from the old standard – hot chocolate!

¾ Cup instant orange drink (Tang, etc.)

1 Cup instant tea (sweetened)

1 tsp cinnamon

1/2 tsp ground cloves

1/2 tsp ground nutmeg

Dash of salt

Combine all ingredients and store in a tightly sealed container.

Add to boiling water in bulk, or put about 2 tsps per individual cup. (Experiment with Nalgene size bottles.)

Note: If you are not using sweetened tea, use 1/3 cup of instant tea and ½ cup sugar.

Home Made Root Beer

Ingredients:

5 gallons water

5 pounds sugar

5 pounds dry ice

1 bottle of root beer extract (McCormick's is 2oz and seems to be pretty popular)

How to 1

Using a 5 gallon plastic water container or some other safe container, pour in about 3 or 4 gallons of water, 5 pounds of sugar, and the bottle of extract.

Stir this around to make sure the sugar is distributed.

Add the dry ice and let bubble like mad while you enjoy the fog.

After the bubbles slow down, add the rest of the water. Enjoy!

Variation: exchange the root beer extract with vanilla extract.

Taste like Cream Soda!

Texas Twister Punch

Red Fruit Punch
Lemon Lime Soda

Combine equal parts punch and
Soda in a large bowl or pitcher.
Serve with Ice.

Jack's Punch

1 c LEMON JUICE
3 c ORANGE JUICE
40 oz PINEAPPLE JUICE
4 LARGE BANANAS, MASHED
2 c SUGAR
LEMON LIME SODA, AS NEEDED
**MIX ALL INGREDIENTS EXCEPT FOR LEMON-LIME
SODA. FREEZE MIXTURE. TO SERVE
PARTLY THAW AND MIX WITH EQUAL PART SODA. STIR
LIGHTLY**

Serves 12

Hot Cocoa Mix

Ingredients

- 6 1/2 cups powdered milk
- 1 (5 ounce) package non-instant chocolate pudding mix
- 1 cup powdered chocolate drink mix
- 1/2 cup powdered non-dairy creamer
- 1/2 cup confectioners' sugar
- 1/2 cup unsweetened cocoa powder

Directions

1. In a large bowl, combine powdered milk, chocolate pudding mix, chocolate drink mix powder, creamer, confectioners' sugar, and cocoa. Divide the mixture between two 1 quart jars. Seal, and decorate as desired. These can be stored in a dry area for up to 3 months.
2. Attach a tag with the following instructions: Hot Cocoa:
Dissolve 1/3 cup cocoa mix in 1 cup boiling water.

Mexican Mocha

1-1/2 Cups instant cocoa mix
1-1/2 Cups instant powdered milk
1/2 Cup instant coffee
1 tsp cinnamon
Tbbs powdered dried orange peel.

Mix all of the above in a container.

When ready to make Mix 1/2 cup mix in on cup hot water.

Enjoy

Easy recipes to make at home

Puppy Chow

Ingredients:

1/2 cup peanut butter
1/4 cup butter
1 cup chocolate chips
1/2 teaspoon vanilla
9 cups chex cereal
3 cups powdered sugar

Instructions:

1. Combine peanut butter, butter and chocolate chips in a microwave safe bowl.
2. Microwave for one minute then stir to blend all ingredients thoroughly. Add 1/2 teaspoon vanilla. Stir well.
3. Place the 9 cups of Chex cereal in a very large bowl.
4. Pour the peanut butter-chocolate mixture over the cereal and toss evenly, making sure all the cereal gets a good covering.
5. Place the powdered sugar in a large zip-lock type plastic bag.
6. Add the peanut butter-chocolate cereal mixture to the bag, leaving enough room for the puppy chow to be shaken (you may have to divide the mixture into smaller batches, coating one batch at a time).
7. Shake the bag vigorously to evenly coat each piece of the puppy chow with powdered sugar.

8. Once the mixture is fully coated, place in a large serving bowl.

9. Coat any additional pieces by shaking the mixture in the powdered sugar filled bag. Add powdered sugar to the bag as needed until all the mixture is coated.

Granola Colorado

6 shredded wheat biscuits, crushed

4 cups Grape Nuts cereal

2 cups All Bran cereal

2 cups slivered almonds

1 cup toasted coconut

1 cup brown sugar

2/3 cups wheat germ

1 lb figs, cut into pieces

Combine all ingredients in gallon Ziploc bag. Seal and shake well. Serve dry out of the bag for trail mix

Blueberry Muffins

2 c flour

½ c Milk

2/3 c sugar

½ c melted butter

1 tbs baking powder

¾ c blueberries

½ tsp salt

¼ c sliced almonds

½ tsp nutmeg

1 tbs sugar

2 eggs, beaten

Combine dry ingredients. Save 1 tbs of mixture. Combine eggs, milk and butter. Add to dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture. Stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 1 tbs sugar. Bake 15 min at 400

Makes 12 Muffins.

Chocolate Peanut Butter Cups

½ cup Earth Balance Buttery Spread

¾ cup crunchy peanut butter (preferably unsweetened and unsalted)

¾ cup graham cracker crumbs (about 10 squares)

¼ cup maple sugar or other granulated sweetener

1 cup grain sweetened nondairy chocolate or carob chips

¼ cup soy, rice, or nut milk

¼ cup chopped nuts of your choice (peanut, pecan or almond)

12 cupcake liners (bring the cupcake tin if you can)

Melt the butter in a small to medium sauce pan over low heat.

Once melted, stir in peanut butter, graham cracker crumbs, and the maple sugar. Mix well and remove from the heat.

Divide this mixture evenly among the 12 cupcake liners (about 2 Tbsp per cup)

Combine the chocolate and milk in another saucepan and stir over medium heat until the chocolate has melted. Spoon this mixture evenly over the peanut butter mixture and immediately add the chopped nuts

Refrigerate until set – about 2 hours

Fresh Apple Cake

2 cups unsifted all purpose flour
2 cups granulated sugar
2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
4 cups finely diced pared raw apple (about 1 ½ lb) – can substitute with same amount of bananas
½ cup chopped walnuts (we used pecans)
½ cup soft butter or margarine
2 eggs
Confectioner's sugar

1. Preheat oven to 325 F. Grease a 13 x 9 x 2 inch baking pan
 2. Into large bowl, sift flour with granulated sugar, baking soda, cinnamon, nutmeg and salt.
 3. Add apple, nuts butter and eggs. Beat until just combined, it will be thick. Turn into prepared pan
 4. Bake 1 hour, or until top springs back when lightly pressed with fingertip. Cool slightly in pan on wire rack. Sprinkle with Confectioners sugar.
 5. Serve cut into squares. Top with warmed Caramel sauce
- Makes 10-12 servings

Crockpot Caramel Sauce (aka Dulce de Leche)

2 12-ounce cans evaporated milk
2 14-ounce cans condensed milk
2 cinnamon sticks
 $\frac{3}{4}$ teaspoon baking soda
1 tablespoon corn syrup
Pinch salt
1 teaspoon vanilla

1. Add all of the ingredients except for the vanilla to the bowl of the Crockpot
2. Cover Crockpot and turn on high
3. When condensation starts to appear on the lid of the Crockpot, remove lid and leave uncovered
4. Let caramel sauce cook uncovered for about 6 hours, stirring once an hour, or until it turns a medium dark caramel brown. It is thick enough when you can drag a wooden spoon across the mixture and see the bottom of the Crockpot for a couple of seconds.
5. Remove from heat and stir in the vanilla
6. Store Caramel sauce in a jar or other air tight container in the refrigerator.
7. When ready to serve, place jar in warm water stirring occasionally till heated through.

Crunch Bar

- 4 ounces saltine crackers
 - 1 cup butter
 - 1 cup packed brown sugar
 - 2 cups semisweet chocolate chips
 - 2 cups chopped walnuts
1. Preheat oven to 375 degrees Arrange crackers in a single layer on the bottom of a 10x15 inch pan that has sides.
 2. Boil the butter and the brown sugar together for 3 minutes. Pour evenly over the crackers. Be careful it's extremely hot and sticky.
 3. Bake at 375 degrees for 7 minutes.
 4. Remove from oven and immediately sprinkle chocolate chips over hot mixture. Wait a few minutes for them to melt, then spread evenly with the back of a spoon. While still hot spread finely chopped walnuts over the top. Break or cut into desired size pieces.

S'mores Bars

8 whole graham crackers, crumbled into small pieces
2 cups crispy rice cereal
1 cup Light Corn Syrup
1/3 cup brown sugar
2 tablespoons butter OR margarine
1/2 teaspoon baking soda
1/2 teaspoon Vanilla Extract
6 (1.55 ounce) bars milk chocolate candy
1 (10 ounce) package mini marshmallows
1/3 cup mini chocolate chips

Combine crackers with cereal in a large mixing bowl; set aside. Cook corn syrup and sugar in a saucepan over medium heat 4 to 5 minutes, stirring occasionally, until mixture comes to a boil just around edges. Remove from heat; stir in butter, baking soda and vanilla.

Pour syrup over cereal mixture and stir to coat completely. Transfer to a greased 13 x 9-inch pan; press firmly to level. Place chocolate bars in a single layer over cereal mixture; sprinkle with marshmallows.

Bake in a preheated 400 degrees F oven for 5 to 8 minutes, or until marshmallows are puffed and lightly browned. Remove from oven and top with mini chocolate chips.

Refrigerate for 1 hour until firm; cut into squares. Store in tightly closed container for up to 2 days.







