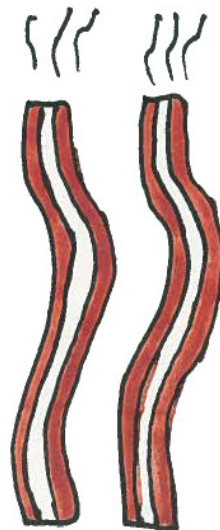
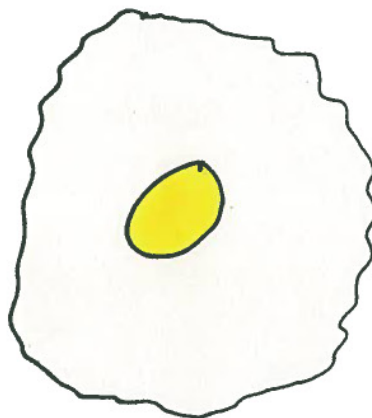
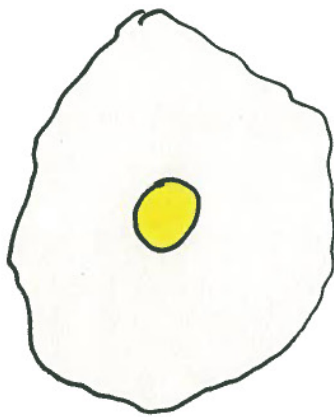


Troop 02

Cookbook



Breakfast

Egg McMuffins

Ingredients:

- 6 eggs
- ¼ lb of American or cheddar cheese
- 6 English Muffins or Bagels
- 1 (clean) empty can with top and bottom removed

Instructions:

1. Place can on frying pan. Toast bread like substance.
2. Crack one egg into can and quickly scramble egg by breaking yoke.
3. Cook egg. Be careful to not move the can so that the egg maintains shape.
4. Serve on bread with cheese.

Approximate Time and Difficulty:

- 10 minutes
- Easy

Mike's Super Omelet

Ingredients:

- 8 eggs (scrambled)
- 1 package of Jimmy Dean sausage
- 1 can of potato hash or one bag of shredded potatoes
- 1 bag of cheddar cheese

Instructions:

1. Cook potatoes.
2. Brown Sausage.
3. Add eggs.
4. When eggs "set," add cheese.
5. Serve when cheese is melted.

Approximate Time and Difficulty:

- 35 minutes
- Easy

Sunday Brunch Frittata

Ingredients:

- 8 eggs
- Parmesan cheese
- ½ cup of milk
- 2 small potatoes
- 1 small sweet onion
- 1 small green bell pepper
- 8 oz of mushrooms (optional)
- Oil

Instructions:

1. Peel the potatoes. Dice the mushrooms, potatoes, onions, and pepper. In a freezer bag, beat eggs, cheese, and milk together.
2. Sauté potatoes, peppers and onions for 5 minutes. Add potatoes and cook until potatoes are soft (about 4 minutes).
3. Pour egg and milk mix into pan.
4. When egg is cooked and set, sprinkle more cheese on top and serve.

Approximate Time and Difficulty:

- 30 minutes
- Easy-Moderate

Texas Style Omelet

Ingredients:

- 1 medium sweet onion
- 1 very small red bell pepper
- Oregano (in spice kit)
- Parmesan cheese
- Bacon Bits
- Milk
- 12 eggs
- 1 bag of shredded cheddar cheese
- 1 ½ lbs of Ham Steak
- Oil

Instructions:

1. Dice onion and pepper. In a freezer bag, beat eggs and a splash of milk together.
2. Cook Ham Steak in oil (3-4 minutes a side). Remove.
3. In same frying pan, sauté peppers and onions until soft.
4. Pour egg and milk mix into pan. Sprinkle Parmesan cheese Oregano, and bacon bits over top.
5. When egg starts to set on edges, empty cheddar cheese bag onto it.
6. When cheese is melted and egg is cooked, serve with Ham Steak.

Approximate: Time and Difficulty:

- 45 minutes
- Easy

Lunch

Easy Cheeseburgers

Ingredients:

- 1 box of pre-made frozen hamburger patties (defrost before cooking)
- 6 hamburger buns
- ¼ lb of American cheese
- Oil

Instructions:

1. Cook patties either in a frying pan with a tablespoon of oil or over the fire on a grill (inside should at least be light pink or gray).
2. Placed cooked patties on buns and top with cheese.

Approximate Time and Difficulty:

- 15 minutes
- Easy

Easy Chili

Ingredients:

- 2 cans of instant chili
- 1 bag of shredded cheddar cheese
- 1 box of oyster crackers

Instructions:

1. Empty contents of cans into a pot.
2. Heat thoroughly.
3. When heated, add cheese and oyster crackers.

Approximate Time and Difficulty:

- 15 minutes
- Easy

Easy Philly Cheese Steak

Ingredients:

- 1 box of Steak-Ums
- 6 grinder rolls
- ¼ lb of American or Provolone Cheese

Instructions:

1. Cook Steak-Ums in a frying pan.
2. Split rolls and line with cheese.
3. Place Steak-Ums in roll and eat.

Approximate Time and Difficulty:

- 10 minutes
- Very Easy

Italian Style Tuna Salad Wraps

Ingredients:

- 2 cans of tuna
- 6 pita breads
- 1 small container of pre-made antipasto mix that contains olives, garlic, carrots, celery, and peppers (near the cheese section in Stop & Shop)

Instructions:

1. Drain tuna.
2. Combine tuna with antipasto mix and serve on pita bread.

Approximate Time and Difficulty:

- 5 minutes
- Easy

Meatball Subs

Ingredients:

- 1 box of 15-20 meatballs
- 1 jar (36oz.) of tomato sauce
- 1 bag of shredded Mozzarella cheese
- 6 Portuguese Rolls

Instructions:

1. Empty jar of sauce into a pot.
2. Put meatballs into pot.
3. Cook until sauce is bubbling and meatballs are heated all the way through.
4. Split rolls and place meatballs inside.
5. Serve with cheese.

Approximate Time and Difficulty:

- 15 minutes
- Easy

Pulled Pork Sandwiches

Ingredients:

- 2 tubs of Lloyd's Pre-Cooked Shredded Pork
- 1 bottle of BBQ sauce
- 1 Package of Hamburger Buns
- 1 Bag of pre-made coleslaw

Instructions:

1. Heat pulled pork in a pot for 10 minutes.
2. Add some BBQ sauce and stir.
3. Serve on a bun with additional BBQ sauce and coleslaw if desired.

Approximate Time and Difficulty:

- 10 minutes
- Pathetically Easy

Ramen Noodle and Chicken Soup

Ingredients:

- 2 packages of Ramen Noodles
- 4 cups (or what the noodle package says)
- 1 small can of chicken

Instructions:

1. Pour water into a pot and boil.
2. When boiling, add noodles.
3. After the noodle cook time on package, add seasoning pack and chicken.
4. Cook for 5 more minutes.

Approximate Time and Difficulty:

- 15 minutes
- Easy

Sausage and Cheese Pita Wraps

Ingredients:

- 6 pitas
- 1 bag of shredded cheddar cheese
- 1 package of Jimmy Dean sausage
- Oil

Instructions:

1. Scoop sausage into clumps (preferably ball shaped) and brown in oil.
2. Serve inside pita with cheese.

Approximate Time and Difficulty:

- 15 minutes
- Easy

Dinner

(Stove top)

Bacon Cheeseburgers

Ingredients:

- 1 ½ lbs of ground beef
- ½ lb of bacon
- 6 hamburger buns
- ¼ lb of American cheese
- Oil (optional)

Instructions:

1. Form 5-6 patties out of ground beef (make sure that they are firm so that they don't fall apart).
2. Cook patties either in a frying pan with oil or over the fire on a grill (about 4-5 minutes a side). Cook bacon in another frying pan.
3. When burgers have a little bit of pink in the middle or are completely gray all the way through, place on buns.
4. Top with cheese and bacon.

Approximate Time and Difficulty:

- 25 minutes
- Easy-Moderate

Beef Stew

Ingredients:

- 2lbs of stew beef (already diced)
- 1 small bag of Baby Carrots
- 4 stalks of celery
- 5 big Red Potatoes
- 1 big Sweet Onion
- 1 can of Diced Tomatoes
- 2 small cans of beef broth
- Oil

Instructions:

1. Peel and dice the onion, potatoes, and celery.
2. Brown the beef with oil in the stockpot.
3. After the beef is browned, add the onions, celery, and carrots and sauté for five minutes.
4. After the five minutes, add the broth, tomatoes, and potatoes to the pot and bring to a boil (stirring occasionally).
5. Reduce heat to a simmer (gentle boil). Cover pot. Continue cooking for 1 hour, stirring occasionally.

Approximate Time and Difficulty:

- 1 hour 45 minutes
- Easy

Beef Stroganoff

Ingredients:

- 1 box of Bowtie noodles
- Sour Cream
- 1 ½ lbs Sirloin Tips
- 1 can of sliced mushrooms
- 1 small sweet onion
- Oil

Instructions:

1. Cut the onion in half, put the flat side down, and slice into ¼ inch slices.
2. Brown meat in oil. Start heating up water for bowties.
3. When meat is done, take out and start sautéing onions. Cut meat into edible cubes. Cook noodles.
4. When onions are halfway done, add in mushrooms and meat cubes.
5. When onions are soft and pasta is done, put bowties into mixture.
6. Adding one scoop of sour cream at a time, stir together with meat, vegetable, and bowtie mixture until everything is coated.
7. Serve.

Approximate Time and Difficulty:

- 1 hour 15 minutes
- Moderate

Burritos

Ingredients:

- 8 flour tortillas (10 inch)
- 1 ½ lbs of ground beef
- 1 package of shredded taco cheese
- 1 jar of salsa
- Oil

Instructions:

1. Brown ground beef in oil.
2. Serve on a tortilla with cheese and salsa (if desired).

Approximate Time and Difficulty:

- 10-15 minutes
- Easy

Chicken Cacciatori with Pasta

Ingredients:

- 5-6 skin-less chicken breasts (approx. 1 ½ - 2 pounds)
- 1 Bell pepper (colored peppers are sweeter than green peppers)
- 1 medium sized Sweet Onion
- 48 ounces of spaghetti sauce
- 1 box of pasta (ziti, rigatoni, linguini, etc.)
- Parmesan Cheese
- ½ stick of butter
- Oil

Instructions:

1. Cook the chicken in oil.
2. Slice the pepper in half. Cut out the seeds and stem. Slice into strips.
3. Peel the Sweet Onion. Cut it in half. Place the flat side down and slice into ¼ inch slices.
4. Sauté the peppers and onions in the butter. Begin heating water for noodles.
5. When the peppers and onions are soft, add the chicken and sauce. Cook the pasta.
6. Stir occasionally until the sauce is bubbling.
7. Serve with pasta and cheese.

Approximate Time and Difficulty:

- 1 hour 25 minutes
- Moderate

Chicken Parmesan

Ingredients:

- 5-6 skin-less chicken breasts (approx. 1 ½ - 2 pounds)
- 48 ounces of spaghetti sauce
- 1 box of pasta (ziti, rigatoni, linguini, etc.)
- 1 bag of shredded Mozzarella cheese
- Oil

Instructions:

1. Cook chicken breasts in oil in a frying pan. Start heating up water for pasta in stockpot.
2. When chicken is done, empty oil and pour sauce into frying pan. Add chicken to sauce and coat each breast with cheese. Cook pasta.
3. When sauce is bubbling and cheese is melted, serve with pasta.

Approximate Time and Difficulty:

- 1 hour 15 minutes
- Easy-Moderate

Clam Chowder and Garlic Bread

Ingredients:

- 1 medium sweet onion
- 2 stalks of celery
- 2 cans of clams
- 2 potatoes
- 2 cups of milk
- Parsley (if possible)
- 10-12 oz of chicken broth
- 1 loaf of pre-made Stop & Shop Garlic Bread
- Oil

Instructions:

1. Dice celery and onion. Peel and cube potatoes. Finely chop parsley.
2. Sauté onions, parsley, and celery in oil in stockpot.
3. When onions are soft, add chicken broth, clam liquid (no clams), and potato cubes and cook until potatoes are almost soft. Stir occasionally to prevent the potatoes from sticking to the bottom of the pot.
4. Keep garlic bread in foil and place near (not on) fire to warm for 15-20 minutes.
5. Stir in milk and clams. Cook chowder for 10-15 minutes or until the broth and clams are both heated thoroughly.
6. Serve.

Approximate Time and Difficulty:

- 1 hour 15 minutes
- Moderate

Easy and Tasty Chicken with Rice

Ingredients:

- 5-6 skin-less chicken breasts (approx. 1 ½ - 2 pounds)
- 2 boxes of chicken flavored Rice-a-Roni
- 1 can of cream of chicken soup
- 1 can of Jellied Cranberry Sauce
- 1 can of corn kernels
- 1 package of dinner rolls
- Oil
- ½ cup of water

Instructions:

1. Cook the chicken in oil.
2. Cook the Rice-a-Roni in your patrol's medium sized pot.
3. When the Rice-a-Roni is almost done, add the cream of chicken soup and the ½ cup of water to it and stir together. Heat up the corn in your patrol's smallest pot.
4. When the Rice-a-Roni mixture is done, add the chicken breasts, and mix together.
5. Serve with corn, cranberry sauce, and rolls

Approximate Time and Difficulty:

- 1 hour 15 minutes
- Easy

Fish Chowder and Garlic Bread

Ingredients:

- 1 medium sweet onion
- 2 stalks of celery
- 2 cans of clams
- ½ lb fillet of flounder and/or cod
- 1 can of oysters and/or mussels
- 2 potatoes
- 2 cups of milk
- Parsley (if possible)
- 10-12 oz of chicken broth
- 1 loaf of pre-made Stop & Shop Garlic Bread
- Oil

Instructions:

1. Dice celery, flounder and/or cod, and onion. Peel and cube potatoes. Finely chop parsley.
2. Sauté onions, parsley, and celery in oil in stockpot.
3. When onions are soft, add chicken broth, clam liquid (no clams), flounder and/or cod, and potato cubes and cook until potatoes are almost soft (approx. 10 minutes). Stir occasionally to prevent the potatoes from sticking to the bottom of the pot. Liquid should be starting to bubble.
4. Keep garlic bread in foil and place near (not on) fire to warm for 15-20 minutes.
5. Stir in milk, oysters and/or mussels, and clams. Cook chowder for 10-15 minutes or until the broth and clams are both heated thoroughly.
6. Serve.

Approximate Time and Difficulty:

- 1 hour 15 minutes
- Moderate-Hard

Hamburger Helper

Ingredients:

- 1 box of Hamburger Helper
- 1 ½ lbs of ground beef or turkey
- 1 ½ cups of milk
- 1 ½ cups of water
- Oil

Instructions:

1. Brown meat in oil.
2. Stir in water, milk, sauce envelope, and Pasta.
3. Heat to a boil.
4. Once boiling, lower the heat and cover/simmer for 12 minutes or until pasta is tender. Stir occasionally.
5. Remove from heat, uncover and let sit for 5 minutes so sauce thickens.

Approximate Time and Difficulty:

- 40 minutes
- Easy

Jambalaya

Ingredients:

- 1 lb skinless chicken breasts
- 1 green bell pepper
- 1 large yellow onion
- 1 can of crushed tomatoes
- 1 lb of ham steak
- 2 celery stalks
- 1 cup long grain white rice
- 1 ½ cups of water
- ½-1 lb of peeled shrimp (if preferred)
- Hot Sauce (if preferred)
- Oil

Instructions:

1. Cook the chicken in the oil in your stockpot. Finely chop onions, peppers, and celery.
2. Cook the ham steak in the same oil.
3. Sauté onions in same oil. Dice meat. When onions are halfway done, add peppers and celery. Continue sautéing until everything is soft.
4. Stir in tomatoes, ham, and chicken. Reduce heat and simmer (low boil) for 15 minutes.
5. Stir in rice and water and simmer for 10-15 minutes.
6. Add peeled shrimp and stir until shrimp is covered with liquid. Simmer for another 10 minutes and until rice is tender.
7. Serve with hot sauce.

Approximate Time and Difficulty:

- 1 hour 40 minutes
- Hard

Philly Cheese Steak Sandwiches

Ingredients:

- 1 green bell pepper
- 1 small sweet onion
- 1 ½ lbs of Steak Sandwich Fillets (thin cuts of steak)
- ¼ lb of American or Provolone Cheese
- 6 grinder rolls
- Oil

Instructions:

1. Chop peppers and onions into ¼ inch strips
2. Brown steak in oil.
3. When steak is browned, remove and sauté onions and peppers in the same oil. Slice steak into strips. Split rolls and line with cheese.
4. If steak is cold, add to onions when they are soft.
5. After onions and peppers are soft and steak is warmed, serve on roll.

Approximate Time and Difficulty:

- 45 minutes
- Easy-Moderate

Quesidillas

Ingredients:

- 3-4 skinless chicken breasts
- 12 Tortillas (10 inch)
- 1 bag of shredded cheddar cheese
- Salsa
- Oil

Instructions:

1. Cook chicken in a frying pan with oil.
2. Dice chicken.
3. Place a tortilla in the frying pan (low-medium heat).
4. Sprinkle cheese, then chicken, then cheese on half of the tortilla.
5. Fold the other half of the tortilla over and cook for about 1 minute or until cheese starts melting and tortilla is crisp.
6. Flip over and cook for another minute or until cheese starts melting and tortilla is crisp.
7. Repeat Steps 3-6 until you run out of ingredients.
8. Cut into 4 pieces and serve with salsa.

Approximate Time and Difficulty:

- 1 hour
- Easy

Spaghetti and Easy Meat Sauce

Ingredients:

- 1 ½ lbs of ground beef or turkey
- 48 ounces of spaghetti sauce
- 1 box of pasta (ziti, rigatoni, linguini, fettuccini etc.)
- Oil
- Parmesan Cheese

Instructions:

1. Brown meat with oil in a pot. Start heating up water for pasta in stockpot.
2. When meat is brown, dump sauce into pot. Cook pasta.
3. After pasta is done and sauce is boiling, serve sauce with pasta.
4. Top with Parmesan cheese if desired.

Approximate Time and Difficulty:

- 35 minutes
- Easy

Spaghetti and Pork Chop Meat Sauce

Ingredients:

- 48 ounces of spaghetti sauce
- 1 box of pasta (ziti, rigatoni, linguini, etc.)
- Parmesan Cheese
- 4 boneless Pork Chops
- Oil

Instructions:

1. Cook pork chops in oil in a pot.
2. When meat is done, pull it out of pot and dice.
3. Pour sauce into pot and add meat.
4. Bring sauce to a boil.
5. Turn heat down and simmer [low boil] for 1 hour. Start heating up water for pasta.
6. When about there about 20 minutes left for the sauce, cook pasta.
7. Serve sauce on pasta. Top with cheese.

Approximate Time and Difficulty:

- 1 hour 45 minutes
- Moderate

Spaghetti and White Clam Sauce with Garlic Bread

Ingredients:

- 2 cans of clams
- Parsley
- 1 can of clam juice
- 1 loaf of pre-made Stop & Shop Garlic Bread
- 1 box of pasta {ziti, rigatoni, linguini, etc.}
- Parmesan cheese

Instructions:

1. Start heating up water for pasta. Keep garlic bread in foil and place near {not on} fire to warm for 15-20 minutes.
2. Finely chop parsley.
3. Cook pasta. Put parsley, clam juice, and clams into a pot and heat for 5-10 minutes.
4. Serve with Parmesan.

Approximate Time and Difficulty:

- 35 minutes
- Easy

Troop 92 Meatball Soup

Ingredients:

- 1 bag of mini meatballs
- 1 small bag of Baby Carrots
- 4 stalks of celery
- 5 big Red Potatoes
- 1 big Sweet Onion
- 1 can of Diced Tomatoes
- 2 small cans of beef broth
- Oil

Instructions:

1. Peel and dice the onion, potatoes, and celery.
2. Sauté them for five minutes.
3. After the five minutes, add the meatballs, broth, tomatoes, and potatoes to the pot and bring to a boil (stirring occasionally).
4. Reduce heat to a simmer (gentle boil). Cover pot. Continue cooking for 1 hour, stirring occasionally.

Approximate Time and Difficulty:

- 1 hour 45 minutes
- Easy

Veal and Peppers

Ingredients:

- 1 green bell pepper
- 1 sweet onion
- 1 ½ - 2 lbs of veal or sirloin tips
- 4 big white potatoes
- Oil

Instructions:

1. Slice the pepper in half. Cut out the seeds and stem. Slice into strips.
2. Peel the Sweet Onion. Cut it in half. Place the flat side down and slice into ¼ inch slices.
3. Peel the potatoes and either cube or slice into thin discs.
4. Sauté potatoes in oil in a frying pan. At the same time, cook the veal or sirloin tips in oil in another frying pan (4-5 minutes a side).
5. When the potatoes are almost soft, add onions and peppers and cook until all vegetables are soft.
6. Add meat to peppers and cook together for 10 minutes.

Approximate Time and Difficulty:

- 1 hour
- Easy-Moderate

Mike's Mix

Ingredients:

- 2 parts Basil
- 2 parts Oregano
- 2 parts Parsley
- 2 parts Kosher Salt
- 1 part Crushed Red Pepper Flakes
- 1 part Cayenne Pepper Powder
- 1 part Garlic Powder
- 1 part Onion Powder
- 1 part Thyme

*A "part" is whatever unit of measure that you want to use.

Dinner

(Dutch Oven)

Beef and Italian Sausage Lasagna

Ingredients:

- 1 lb of ground beef
- 1 lb of ground sausage (chopped sausage patties will work too)
- 1 box of lasagna noodles (no-cook kind)
- 1 cup of ricotta cheese
- 1 bag of shredded mozzarella cheese
- Parmesan cheese
- 1 cup of milk
- 2 eggs (beaten)
- 1 package of frozen spinach
- 24 oz of tomato sauce
- Oil

Instructions:

1. Thaw and drain spinach.
2. Brown ground beef and sausage in some oil.
3. Heat 25 coals (15 minutes). Pour some oil into Dutch oven and rub to cover sides. Spread a little bit of tomato sauce on bottom.
4. In a bowl, combine ricotta and about ½ cup of Parmesan cheese with milk and eggs.
5. Layer bottom of Dutch oven with lasagna noodles. Proceed to layer in the following order until you run out of ingredients: cheese mixture, spinach, meat, tomato sauce, and noodle.
6. When you get to the top layer of lasagna, finish with a layer of noodles and then coat with remaining sauce, additional Parmesan cheese, and mozzarella cheese.
7. Cook with 10 coals on bottom and 15 coals on top for 25 minutes or until lasagna is set, sauce is bubbling, and cheese on top is melted.

Approximate Time and Difficulty:

- 1 hour 20 minutes
- Moderate-Hard

Chicken Pot Pie

Ingredients:

- 1 ½ -2 lbs of skinless chicken breasts
- 1 can of peas
- 1 can of corn kernels
- 1 bag of frozen sliced carrots
- 1 can of cream of chicken soup
- 1 small sweet onion
- 1 bottle of Bisquick Shake N' Pour pancake mix.
- 1 stick of butter
- Oil

Instructions:

1. Dice onion.
2. Cook chicken in oil. When done, dice.
3. Sauté onions in chicken oil until soft. When almost done, add peas, carrots, and corn. Heat 25 coals.
4. When vegetables are heated, remove from heat and add chicken and soup.
5. Pour mixture into Dutch oven. Make pancake batter according to instructions. Pour batter over soup mixture. Slice butter and spread out evenly over batter.
6. Cook with 10 coals on the bottom and 15 coals on top for 30-35 minutes or until golden brown and bubbling.

Approximate Time and Difficulty:

- 1 hour 45 minutes
- Moderate-Hard

Easy Dutch Oven Pizza

Ingredients:

- 6 Boboli Pizza crusts
- 1 small can of pizza sauce
- 1 bag of shredded Mozzarella cheese
- 1 package of pepperoni slices (if desired)
- Other pizza toppings
- 2 pie tins

Instructions:

1. Heat up 25 coals.
2. Invert one pie tin and place it into the bottom of the Dutch Oven.
3. Put the other pie tin on top of the one in the Dutch Oven so that the two bottoms are touching each other.
4. Place one pizza crust into the top pie tin. Spoon sauce on and spread around to cover crust. Add toppings.
5. Cover Dutch Oven and cook until the cheese is melted with 15 coals on top and 10 coals on the bottom.
6. Repeat Steps 4 and 5 until all pizzas are made.
7. Cut each pizza into 6 pieces and serve.

Approximate Time and Difficulty:

- 25-30 minutes
- Easy

Easy Shepherd's Pie

Ingredients:

- 2 cans of corn kernels
- 1 small box of mashed potatoes
- 1 ½ - 2 lbs of ground beef
- 2 cups of milk
- 1 stick of butter
- Oil

Instructions:

1. Brown ground beef in oil.
2. Heat 25 coals. Make 6 servings of mashed potatoes according to box directions. You will use about 2 cups of milk, 1/3 of the stick of butter, and water.
3. In a Dutch oven combine the corn and beef together and spread out over bottom. Cover with mashed potatoes. Slice the rest of the butter and spread out evenly over the top.
4. Cook with 10 coals on the bottom and 15 coals on top for about 25-30 minutes or until golden brown and bubbling.

Approximate Time and Difficulty:

- 1 hour 10 minutes
- Easy

Shepherd's Pie

Ingredients:

- 1 ½ lbs sirloin steak
- 2 cans of corn kernels
- 1 small box of mashed potatoes
- 2 carrots
- 1 can of green beans
- 8-10oz of Beef Stock
- 1 small sweet onion
- 1 can of green peas
- 1 stick of butter
- Oil

Instructions:

1. Dice onion. Peel carrot and chop into discs.
2. Cook steak in oil (5 minutes a side). When done, dice.
3. Drain oil. In same pan, dump beans, peas, corn, carrots, and onions together and bring to a boil. Make 6 servings of mashed potatoes according to directions on box. Heat 25 coals.
4. When vegetables are boiling, reduce heat and simmer (low boil) for 10 minutes or until vegetables are soft.
5. Add meat in and simmer for another 3 minutes.
6. In a Dutch oven, empty vegetable/meat mixture and spread out over bottom. Cover with mashed potatoes. Slice remaining butter over the potatoes.
7. Cook with 10 coals on the bottom and 15 coals on top for 25 minutes or until golden brown and bubbling.

Approximate Time and Difficulty:

- 1 hour 30 minutes
- Moderate-Hard

Desserts

Apple Crisp

Ingredients:

- 5 Granny smith Apples
- 2 boxes of Apple Crisp topping
- 3 tablespoons of Sugar (from home)
- 1 stick of butter
- Foil

Instructions:

1. Peel apples and core.
2. Slice apples into thin slices.
3. Heat 25 coals.
4. Line a Dutch Oven with foil. Put apples in Dutch Oven and coat them with sugar.
5. Pour Apple Crisp topping over apples.
6. Slice butter and spread evenly over topping.
7. Cook with 10 coals on the bottom and 15 coals on the top for 45 minutes to an hour or until the top is golden brown, rotating the lid counterclockwise and the oven clockwise both a quarter turn every 15 minutes.
8. Let sit for 10 minutes.

Approximate Time and Difficulty:

- 1 hour 45 minutes
- Easy-Moderate

Quick Apple Crisp

Ingredients:

- 2 cans of canned apples
- 2 boxes of Apple Crisp topping
- 1 stick of butter
- Foil

Instructions:

1. Heat 25 coals.
2. Line a Dutch Oven with foil.
3. Empty apples into Dutch Oven and spread out evenly.
4. Pour Apple Crisp topping over apples.
5. Slice butter and spread evenly over topping.
6. Cook with 10 coals on the bottom and 15 coals on the top for 45 minutes to an hour or until the top is golden brown, rotating the lid counterclockwise and the oven clockwise both a quarter turn every 15 minutes.
7. Let sit for 10 minutes.

Approximate Time and Difficulty:

- 1 hour 30 minutes
- Easy

Chocolate Chip Cookie Pie

Ingredients:

- 1 log of chocolate chip cookie dough
- 2 pie tins
- 1 can of whipped cream

Instructions:

1. Invert 1 pie tin and place in the Dutch oven.
2. Place the other pie tin on top, bottom touching bottom.
3. Cut cookie dough into ½ inch slices and layer in pie tin.
4. Cook with 8 coals on the bottom and 12 coals on the top for 15 to 25 minutes.
5. Let sit for 5 minutes.
6. Serve with whipped cream.

Approximate Time and Difficulty:

- 35 minutes at most
- Pitifully Easy

Chocolate Cream Pie

Ingredients:

- 1 pie tin with a pre-made crust
- 1 container of chocolate pudding
- 1 can of whipped cream

Instructions:

1. Put pudding into pie tin
2. Serve with whipped cream

Approximate Time and Difficulty:

- How slow can you scoop out pudding?
- Come on...

Dump Cake

Ingredients:

- 2 cans of fruit (apple, peach, pear, etc.)
- ½ stick of butter
- 1 box of white or yellow cake mix
- Chocolate Chips, Walnuts, Cinnamon, Brown Sugar, Ice Cream. (if desired)
- Foil

Instructions:

1. Line Dutch oven with foil.
2. Empty contents of cans into Dutch oven.
3. Pour the cake mix evenly over the fruit (add additional items here as well).
4. Slice the butter and spread evenly over cake mix.
5. Cook with 10 coals on the bottom and 15 coals on the top for 45 minutes to an hour or until the top is golden brown, rotating the lid counterclockwise and the oven clockwise both a quarter turn every 15 minutes.
6. Let sit for ten minutes.

Approximate Time and Difficulty:

- 1 hour 30 minutes
- Easy

Ice Cream Pie

Ingredients:

- 1 quart vanilla ice cream
- 1 pie tin with crust (preferably graham cracker)
- 1 small bag of M&M's
- 1 box of graham crackers
- 1 small amount of other kind of candy (Snickers, Hershey's, chocolate chips)

Instructions:

1. Let ice cream sit for 5 minutes to soften.
2. In container, crush graham crackers, and candy. Mix together.
3. Spoon mixture into pie tin and serve.

Approximate Time and Difficulty:

- 15 minutes
- Easy (only if ice cream has not melted into a liquid)

Oreo Pudding Pie

Ingredients:

- 1 pie tin with Oreo cookie crust already on it
- 1 tub of chocolate and vanilla swirl pudding

Instructions:

1. Spoon pudding into pie tin.
2. Eat

Approximate Time and Difficulty:

- Less than 5 minutes
- Are you serious?!?

Sugar With A Crunch

Ingredients:

- 1 bag of baby carrots
- ½ lb of brown sugar
- Foil

Instructions:

1. Place carrots on foil.
2. Cover with brown sugar.
3. Cook in fire for 10 minutes or until sugar is melted.

Approximate Time and Difficulty:

- 10 minutes
- Are you kidding me?