

Breakfast Bonanza 2

Ingredients

- 1 pkg hash brown patties
- 16 oz cheddar cheese
- 5 large mushrooms
- 1 onion
- 1 green bell pepper
- 1 red bell pepper
- 1 pkg spinach
- 20 oz bacon
- 20 oz sausage links
- 20 oz ham
- 18 eggs
- Swiss cheese
- 1 pkg waffles
- maple syrup
- Vegetable oil



Utensils

PREP:

Frying pan
Knife
Cutting board
Grater
2 quart Ziploc bags
1 sandwich Ziploc bag

AT CAMP:

12" Dutch Oven and appropriate gear
1 gallon Ziploc bag
Thin pie server that can cut



Directions

PREP:

Fry the bacon and sausage, pat dry with paper towels to remove grease, and let cool.
Chop all meat into small pieces, put in gallon Ziploc, and refrigerate.
Crack eggs into gallon Ziploc, seal and knead the bag to mix, double bag, and refrigerate.
Dice peppers and onion, optionally sauté peppers and onions in a little oil until the onions are almost soft and transparent, remove from the oven and set aside to cool. Put in quart Ziploc, and refrigerate.
Grate cheese into quart Ziploc, and refrigerate.
Measure salt and pepper into a sandwich Ziploc.

AT CAMP:

Oil the bottom and lower sides of the dutch oven, and heat with all coals on the bottom.
Spread hash browns in the bottom of the oven, breaking them up to fill in the gaps, and cook for 10 minutes, then flip the hash browns.
Spread the cheddar cheese evenly over the hash browns, load 18-20 coals on top, leave 7 on the bottom, and cook until cheese is just melted.
Evenly cover the cheese with mushrooms, spread onions, peppers, spinach, and meats, pour eggs evenly over the layers, and cook for 30 minutes, or until the mixture doesn't jiggle when you move the oven.
Spread the Swiss cheese evenly over the egg bake, load all the coals on the top of the oven and cook until the cheese is melted.
Layer the waffles over the top and cook until crispy.

Chicken Fajitas

Ingredients

- 1-2 lbs chicken breast
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp ground black pepper
- 1 tsp onion powder
- 1/4 C tequila
- 1 lime
- 1 lemon
- 4 cloves garlic crushed
- 3 Tbsp vegetable oil
- 1 onion
- 2 bell peppers (different colors are nice)
- 1 small can or 1/2 large can black olives
- 2 tomatoes
- Cheddar and jack cheese

Utensils

PREP:

Cutting board
Knife
Grater
1 gallon Ziploc bag
3 quart Ziploc bags
1 sandwich Ziploc bag

AT CAMP:

12" Dutch Oven and appropriate gear
Cutting board
Knife
Serving tongs
Metal flipper
Serving spoon
Foil

Directions

PREP:

Slice chicken breast into large bite-sized pieces, place chicken and all spices in a gallon Ziploc bag. Add tequila, squeeze in lime and lemon, add crushed garlic and oil. Seal the bag (removing air), and mix well by kneading the bag with your hands. Refrigerate and marinate overnight.

Slice onion and peppers, double bag them in quart Ziploc bags, and refrigerate. Slice olives, put them in a sandwich Ziploc bag, and refrigerate.

Grate and mix cheeses, put them in a quart Ziploc bag, and refrigerate.



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Need
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AT CAMP:

Heat dutch oven, pour a little marinade from the chicken bag into the dutch oven to coat the bottom, lay in chicken with tongs, cover and cook, checking and turning the meat frequently, so that it browns lightly but does not burn. Once it is done (cut a large piece to see that it is not pink inside), remove the meat and set it aside.

Wrap and seal tortillas in foil, heat them on top of the dutch oven lid coals flipping frequently so as not to burn them.

Slice tomatoes into bite sized pieces.

Add some oil to the dutch oven and fry onions and bell peppers until browned and soft. Add sliced tomatoes and olives, and put the chicken back in. Stir frequently and cook until the tomatoes are hot, but not turned to mush.

Serve with tortillas, grated cheddar and jack cheese, and sour cream.

Chicken Pot Pie & Biscuits

Ingredients

- 1/2 C butter
- 1 garlic clove, minced
- 1 shallot or onion, minced
- 1 C flour
- 1 pint of cream (or half and half)
- 1 1/2 cans of chicken broth
- 1 bay leaf
- 1 tsp dried parsley
- 1 tsp dried tarragon
- 3/4 lb chicken or turkey
- 1 russet potato
- 10 oz pkg mixed frozen vegetables (carrots & peas)
- 1 can of corn
- 10 or so mushrooms
- 4 celery stalks

- 1 3/4 C flour (plus extra)
- 1 tbsp white sugar
- 2 1/4 tsp baking powder
- 3/4 tsp salt
- 1/4 tsp baking soda
- 1 stick (1/2 C) cold unsalted butter
- 3/4 C cold buttermilk

Utensils

PREP:

Small saucepan and lid
Whisk
Knife
Garlic press
Cutting board
Measuring cup
Measuring spoons
Can opener

AT CAMP:

12" Dutch Oven
(deep if possible) and
appropriate gear
Serving ladle

Directions

PREP:

With a knife, cut the stick of butter into small cubes (about 20 slices on the whole stick), put in Ziploc bag, and refrigerate.

Mix together the 1 3/4 cups flour, sugar, baking powder, salt, and baking soda in gallon Ziploc bag. Keep extra flour in separate smaller Ziploc.

Drain the can of corn, put in Ziploc bag, and refrigerate.

Clean, dry, and quarter the mushrooms, put in Ziploc bag, and refrigerate.



Need
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Peel potato, cut into bite sized pieces, boil in a small saucepan for 10 minutes. Drain, cool, put in Ziploc bag, and refrigerate.

Bake or fry the meat. Cut into chunks, cool, put in Ziploc bag, and refrigerate.

Melt the butter in a Dutch oven with the garlic and shallot. After the shallot has softened, whisk in the flour a 1/4 cup at a time (you may not need all of the flour). When completely mixed in, add the cream, whisking more to incorporate into the roux. Add chicken broth. Continue whisking; add the bay leaf, the parsley, the tarragon, salt and pepper. Cool, put in Ziploc bag, and refrigerate.

AT CAMP:

Place all pie filling Ziploc bag contents in a dutch oven and bring to a boil. Stir often so the bottom does not burn.

While pie filling is heating, separate butter cubes and add them to the biscuit dry ingredient bag. Mix by squeezing the outside of the bag until it looks like coarse crumbs. Then add the buttermilk & mix until everything is moist. (It will be a big, lump & not necessarily all stuck together.) You will be able to see little lumps of butter in there. Leave them. That is what makes the baked biscuit flaky. Add extra flour as needed until the mixture is easy to pull off the bag.

Once the pie filling is hot and bubbling, give the filling one more good stir, tear 2" (or so) chunks of buttermilk dough off, and gently place them around the top of the filling so that they are floating on top. Cook for 30 minutes or until the biscuits look like bread instead of wet dough. Rotate the oven on the coals a few times to avoid hot spots. Once the biscuits look cooked, load the top of the oven with coals and continue cooking until the biscuits are golden brown. Serves 8-12

Lemon-Lime Soda Apple Dumplings

Ingredients

- 2 large Granny Smith apples
- 1 12 oz can of lemon-lime soda
- 2 C flour
- 3 tsp baking powder
- 1 tsp salt
- 1/3 C vegetable oil
- 2/3 C milk
- 1 stick butter
- 1/2 C sugar
- 2 tsp cinnamon



Utensils

PREP:

Measuring cups
Measuring spoons
1 gallon Ziploc bag
5 sandwich Ziploc bags

AT CAMP:

12" Dutch Oven and
appropriate gear
Apple corer/slicer
Metal spatula

Directions

PREP:

Mix milk and oil in a sandwich Ziploc bag, triple-bag and refrigerate until needed.
Mix flour, baking powder, and salt in separate gallon Ziploc bag.
Mix cinnamon and sugar in separate sandwich Ziploc bag.

AT CAMP:

Add the milk and oil to the flour, baking powder, and salt and mix by kneading until dough readily leaves the sides of the bag. Cut and core each apple into 8 pieces. Completely wrap each piece in dough. Melt (don't brown) stick of butter in bottom of dutch oven and roll each piece in the melted butter before placing them in the bottom of the oven. All apples should be in one layer and slightly separated because they'll rise and expand when cooking.

Sprinkle cinnamon and sugar mixture over all apple pieces. Carefully add soda so as not to wash away sugar from the dumplings.

Bake until golden brown (about 30 minutes at 350 degrees F). Serves 10

Mount Diablo Mexican Casserole

Ingredients

- 2 lbs ground turkey or beef
- 2 onions
- 8 oz cheddar cheese
- 3 15-oz cans chili with beans
- 2 cans whole kernel corn
- 16-oz can chopped tomatoes
- 20-oz can crushed pineapple
- 4.5 oz can black olives
- Salt
- Pepper
- 2 boxes Jiffy cornbread muffin mix
- 2 eggs
- 2/3 C milk



Utensils

PREP:

Large fry pan
Mixing bowl
Spatula
Measuring cup
Knife
Cutting board
Grater
1 gallon Ziploc bag

AT CAMP:

12" Dutch Oven and appropriate gear
Thin pie server that can cut
1 gallon Ziploc bag

Directions

PREP:

Brown the meat and chopped onions until onion is almost soft and transparent. Drain off extra grease and set aside to cool.

Open all cans (except 1 can of corn) and drain all liquids thoroughly.

Chop the olives.

Grate cheese and set aside.

Once meat and onion is cooled, pour all open cans into a 1 gallon Ziploc bag, add meat and onion and grated cheese to the bag, salt and pepper to taste, seal the bag, and mix well. Put the bag in the freezer.

AT CAMP:

Place the Ziploc bag contents in a dutch oven, cover, and heat until bubbling.

In a separate Ziploc bag, mix together the cornbread mix, eggs, milk, and 1 can of corn (drained). Mix well by kneading.

Spread the mix on top of the casserole (don't stir in) around the inside edge of the oven. Cooking time is 25 - 45 minutes. But check every fifteen minutes.

Once the cornbread looks pretty solid, move bottom coals to the top to brown the cornbread. Casserole is done when you can put a clean sharp knife down into the corn bread (but not chili) and it comes out clean. Serves 8

Pizza Monkey Bread

Ingredients

- 1/3 C olive oil
- 1 tsp Italian seasoning
- 1 garlic clove
- 2 cans (16.3 oz each) large refrigerated flaky biscuits
- 2 cups (8 oz) mozzarella cheese
- 20+ pepperoni slices
- 2 C marinara sauce
- Vegetable oil
- Optional toppings like sausage, onions, bell peppers, olives, mushrooms, zucchini, etc.



Utensils

PREP:

Measuring cups
Measuring spoons
Garlic press
Grater
Knife
Cutting board
4 gallon Ziploc bags
1 quart Ziploc bag
1 sandwich Ziploc bag

AT CAMP:

10" Dutch Oven and appropriate gear
Knife
Cutting board
Thin pie server that can cut
Oven liner (optional)



Directions

PREP:

Measure olive oil, Italian seasoning, and pepper flakes into a gallon Ziploc bag. Peel and crush garlic with a garlic press into the bag. Triple-bag and refrigerate.

Grate mozzarella cheese into a quart Ziploc and refrigerate.

Cut pepperoni slices into quarters, put in a sandwich Ziploc, and refrigerate.

Measure marinara sauce into gallon Ziploc bag and freeze.

AT CAMP:

Coat the dutch oven bottom and sides with oil.

Separate dough into 16 biscuits, cut each biscuit into quarters, transfer to oil mixture, and shake to coat.

Layer half the biscuit chunks in the dutch oven, bake for 10-15 minutes or until the chunks have doubled in size. Flip each biscuit chunk over.

Drizzle with 1 C sauce, spread layers of pepperoni, additional toppings, and cheese, and repeat the layers.

Bake at 425° for 1 hour or until golden brown and not doughy in center. Use 21 coals spread evenly on top and 10 around the bottom outer edge.

Run pie server around side of the oven, turn upside down onto serving plate, pull apart and serve with left-over marinara sauce.

Turtle Cake

Ingredients

- 3/4 C butter, softened
- 1 2/3 C sugar
- 3 eggs
- 1 tsp vanilla extract
- 2 C flour
- 2/3 C cocoa powder
- 1 1/4 tsp baking soda
- 1 tsp salt
- 1/4 tsp baking powder
- 1 1/3 C water
- 1 can sweetened condensed milk
- 1 lb caramel
- 1 C pecans
- 1 C chocolate chips
- Vegetable oil



Utensils

PREP:

Measuring cup
2 gallon Ziploc bags
1 quart Ziploc bag
2 sandwich Ziploc bags

AT CAMP:

12" Dutch Oven and appropriate gear
Pot, stove, and gas
Spoon
Can opener
Toothpick
Thin pie server that can cut

Directions

PREP:

Put butter, sugar, eggs, water, and vanilla in gallon Ziploc, mix well by kneading, and refrigerate.

Put flour, cocoa, baking soda, salt, and baking powder in separate gallon Ziploc and mix well.

Measure pecans in sandwich Ziploc.

Measure chocolate chips in sandwich Ziploc.

Remove individual caramel wrappers and put the caramels in a quart Ziploc bag.

AT CAMP:

Add dry ingredient Ziploc to wet ingredient Ziploc and mix well by kneading.

Rub a light coat of oil on the bottom and lower sides of the dutch oven.

Pour half the cake batter in dutch oven and bake for 20 minutes. Cake will not be done, but should be fairly solid.

Melt caramel while stirring. Cover cake evenly with sweetened condensed milk, then with caramel.

Add the rest of the cake batter evenly over the caramel and cook for about 10 minutes longer.

Top with pecans and chocolate chips.

Return the cake to heat and finish baking until cake is done (toothpick comes out clean).

Serves 10

Upside-Down Banana-Walnut French Toast

Ingredients

- 1 1/2 C packed brown sugar
- 1/2 C butter
- 1/4 C light corn syrup
- 1/2 C chopped walnuts or pecans
- 3 bananas
- 1 loaf (about 1 lb) sliced, unfrosted, firm cinnamon bread
- 6 large eggs
- 1 1/2 C (12 oz) milk
- 1 tsp vanilla
- 1 tsp cinnamon



Utensils

PREP:

Measuring cups
Measuring spoons
2 sandwich Ziploc bags
1 gallon Ziploc bag

AT CAMP:

12" Dutch Oven and appropriate gear
Serving spoon
Cutting board
Knife
Measuring cups
Measuring spoons



Directions

PREP:

Measure cinnamon into a gallon Ziploc bag.
Put brown sugar and nuts into a sandwich Ziploc bag.
Put butter into a sandwich Ziploc bag and refrigerate.

AT CAMP:

Warm up the dutch oven on a stove. Melt (don't brown) butter in bottom of dutch oven, and take the oven off the heat. Stir in brown sugar, nuts, and corn syrup until smooth. Slice the bananas and layer them over the mix.

In gallon Ziploc bag, mix eggs, milk, cinnamon, and vanilla by kneading the bag until well blended.

Put each slice of bread into the egg mixtures and press it down to cover both sides with liquid. Layer bread evenly over banana mixture. Pour the rest of the egg mixture over bread in the dutch oven.

Bake for 45 minutes or until knife inserted in center comes out clean. Serve portions upside down, spooning sauce from bottom of dish over each serving. Serves 6