

Cub Scout Pack 34: Feature Camp Recipe is

Grilled Pineapple Burgers



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Ingredients: Medium, thick hamburger patties (your choice) Pineapple slices (rings) Red bell pepper slices 1 whole white onion sliced (rings) olive oil salt and pepper
Directions: Season patties with salt & pepper and lay on heavy duty foil. Stack 1 pineapple slice, 1 bell pepper slice, 1 onion ring on top of patty, drizzle olive oil as desired over patties and add a little extra between patties. Seal foil and cook on grill about 10 to 15 minutes on each side. Place foil on platter, open and serve on burger buns. Delicious! Easy and tasty. Everyone will enjoy!

Breakfast Burritos

Ingredients Tortillas, Eggs, Cheese, Salsa, Potatoes (fresh or canned) Equipment Frying pans, stove (camp fire) spatula

Instructions Scramble eggs, fry potatoes, grate cheese.

Once everything is cooked, add whatever you want to a tortilla, roll it up and eat it.

Comment It's fast, each person makes it the way he likes it and the only clean up is the frying pans.

Breakfast Omelet

Ingredients milk

24 eggs

30 sausage (brown N' serve)

Equipment 18" frying pan (cast Iron)

2 or 3 burner stove

spatula (2 is better)

Instructions Scramble all the eggs in pan and as you do that cut up the sausage into small bite size pieces. Throw the sausage into the pan and cook it 90% of the way. When they reach 90% throw the eggs in and make an omelet. Or better yet try in scramble egg form. Best eaten as a sandwich with cheese and ketchup. Comment This is a good hardy meal before a day hike.

Breakfast Egg & Bacon Muffins

Ingredients 1 doz. eggs; 1 lb. bacon; 1 pkg. of sliced cheese; 1 pkg. of plain or sourdough muffins; condiments of mayonnaise &/or ketchup &/or salsa are optional Equipment cooking stove (preferably) skillet (cast iron preferably) spatula

large spoon Instructions Cook bacon (save grease for cooking fried eggs); fry eggs in bacon grease (those who prefer scrambled eggs must wait til all fried eggs are done or cook them in another pan). Have boys split muffins in two, put condiments on muffins, place slice of cheese on muffin, place bacon on cheese and line up for fried eggs hot from the pan. Comment This meal will feed a patrol plus an adult or Jr. Troop leader. Enjoy

Breakfast in a PAPER BAG

Ingredients 1-2 Strips of Bacon
1-2 Handfuls Frozen Hash Browns
1-2 Eggs Equipment Lunch Sized Paper Bag
Pointed Stick
Hot Campfire Coals

Fork Instructions 1. Open paper bag and place bacon strips on bottom.
2. Toss in potatoes.
3. Break in egg(s).
4. Close by folding down top of paper bag at least three times but leaving 3"-4" of air space above the food.
5. Insert pointed stick only through the top folded part of the bag.
6. Prop with rocks, or hold bag on the stick about 4"-5" over the hot coals for about 8-10 minutes (careful not to touch the coals or hold over flames or you'll set your breakfast on fire.)
7. When you can't stand the delicious aroma anymore and your nose is making your tummy SCREAM.....
8. Remove from heat and pull out the stick with an oven mitt.
9. Open the bag and fold down the paper. Eat right out of the brown bag.
10. Throw your "dishes" in the fire (but don't forget to save the forks.)

Easy Camp Breakfast

Ingredients Easy Camp Breakfast

Ingredients:

Sausage or Bacon
Eggs
Onions or Peppers
Milk
Spices to taste
Soft Tortilla shells

Equipment Dutch Oven, 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

Omelets in a Bag

Ingredients 2-3 eggs per omelet (I like mine big - 3 for me)

Ham cut small
onion
green pepper
cheese

anything left over from last night. Equipment 1 pot of boiling water

1 "Ziplock" bag Instructions Put ingredients you want in bag with the eggs. Mix it all together. Close Ziplock after removing all the extra air. Place in hot water until done. Keep from being on the side to much as the bag may melt. Also be sure to use a good bag and not a cheap one. The cheap ones will break in the water. It comes out looking just like one fried in a pan without all the fat. Comment P.S. I also like lots of mushrooms too!

Eggy Bread

Ingredients eggs
milk
bread
oil Equipment frying pan
bowl
whisk

fish slice Instructions Crack the eggs into a bowl. Whisk. Add milk and whisk again. Put a little oil into the frying pan and while it is heating up soak the bread on both sides with the egg mixture. Then when you can feel the heat above the pan put the bread into

the pan. Cook until brown, then turn over with the fish slice and cook the opposite side until brown. Make sure it is properly cooked before eating. Comment Tasty at any time but especially nice for breakfast!

French Campfire Toast

Ingredients white bread
eggs
grated parm. cheese
ham (regular or pork roll) Equipment good cooking fire
small grill
small pan
fork

Instructions beat eggs in small pan
dip bread in egg batter and add cheese to taste.
cook on grill with ham
Comment Good healthy start with little clean up,
very good on trailside
Happy trails....

Black Swamp Breakfast

Ingredients 1-2 pounds of bacon (depending on how many people will be eating)
5-6 Large potatoes
1 Dozen Eggs Equipment 2 Large frying pans
2 wooden spoons (or spatulas)
Heat source. *Instructions* start cooking bacon. When the bacon is about half way cooked throw in the sliced potatoes. When potatoes are cooked throw in eggs and keep stirring !
Until eggs are cooked Comment This is my favorite breakfast when i am camping !!!

Breakfast Tacos

Ingredients 1 dozen eggs
1 lb Jimmy Dean sausage
Package of flour tortillas Equipment Large frying pan
Spatula
serving spoon
something to scramble eggs in *Instructions* Cook sausage in frying pan, breaking into hamburger size pieces. Drain
off excess fat, leave sausage in pan. Crack eggs into bowl and beat. Add eggs to sausage in pan, and cook, stirring often. When done, spoon onto tortilla shells and enjoy. This is enough for 6 boys to have two each. Comment When I was a SM in San Antonio, TX this was a favorite on campouts. At least one patrol on each campout fixed them for breakfast. Minimum equipment and almost no cleanup.

Clam Chowder

Ingredients 1 pkg Knor Swiss Leak soup mix

2/3 cup instant potatoes

2/3 cup powdered milk

5 cups water

1 6oz can chopped or minced clams including juice. Equipment Dutch oven Instructions Mix all ingredients and bring to a boil. Simmer 5 minutes or till done. Comment Bacon sprinkled on top is a nice flavor addition. Got a spare baked potato hanging around? Cut it up into small cubes and add to mix. Great addition.

Orange Eggs

Ingredients Large Navel Orange. 2 strips of bacon. one egg. Equipment None!!!!
Instructions Cut top off of orange and eat the contents of the orange. Save the cut off part of the orange. Line the inside of the orange with the two strips of bacon and put the egg in the center. Cover with saved orange part. Place in coals of the fire for about 5 or so minutes turning occasionally.

Comment You might want to cook the bacon a little in a frying pan before you line the inside of the orange.

The whole meal will be delicious and you will have a complete breakfast with no utensils needed!!

Orange Peel Breakfast and MORE!

Ingredients oranges

eggs

muffin mix

cooking oil (if needed for muffin mix)

salt and pepper (optional for eggs)

water Equipment Aluminum foil

Ziploc Storage bags

straws

eating utensils Instructions Cut an orange in half and remove orange fruit being careful not to break the rind "cup". Place orange fruit into a ziploc bag, seal and squeeze to make fresh juice. Drink out of bag with a straw.

Take one of the empty orange "cups" and break an egg into it. (you may leave whole or stir to make a scramble). Season with salt and pepper. Carefully wrap with foil right-side-up and place on coals for about 10 minutes.

Take the other empty orange "cup" and fill about 2/3 full with prepared muffin batter. To prepare muffin batter, place muffin mix, eggs, oil and water as directions state on package into a storage bag and squeeze to mix thoroughly. Wrap muffin cups in foil and place upright on coals for about 10 minutes until done. Comment I found this recipe on cable TV and it makes a great breakfast for camp.

Zip-Lock Bag Breakfast

Ingredients Eggs

Sausage

Tortillas

Salsa

Cheddar cheese

Optional: onions, green peppers, jalapeños Equipment Pot for boiling water

Aluminum foil for heating tortillas

Tongs for removing Zip-Lock bags

Spatula

Frying pan Instructions Brown the sausage in a frying pan. If desired, sauté onion, green peppers and jalapeños.

Crack one egg into a Zip-Lock bag. Add two tablespoons of sausage (or onions, green peppers, etc.). Seal the Zip-Lock bag. Mix the bag's contents by squishing the outside of the bag with your fingers.

Place bag in boiling water. Cook until egg is done. Egg should be in the shape of a hot dog wiener.

Place tortillas between two sheets of aluminum foil and place atop boiling water while eggs are cooking. This will soften the tortillas.

Once the egg is cooked, remove the Zip-Lock bag with tongs. Remove cooked egg from the bag and place into the tortilla. Add shredded cheddar cheese and salsa (don't put the cheese in the bag and allow it to cook with the egg - it sounds like a good idea, but it doesn't work).

Roll tortilla into a burrito.

Comment: This is a fun recipe! The burrito ingredients may be varied to suit your taste.

Yummy Potato

Ingredients potato, ketchup Equipment aluminum foil, small medicine bottle filled with ketchup, stick, fire

Instructions Take the potato wrap it in aluminum foil and place it under the fire. Wait 20 minutes and take it out. The foil won't be that hot so you can open it with your hands and pour the medicine bottle full of ketchup on the potato after you cut it open then dig in.

Comment I did this on my wilderness survival trip and it worked great.

3 Minute Pizza

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

Taco Stew

Ingredients 1 pound hamburger
1 package taco seasoning
1 16 oz can of Corn (not cream style)
1 10 oz can of Rotel
1 bag of Taco Chips Equipment Big Pot
Big Spoon
Can opener

Instructions Brown meat in pot, drain grease
Add taco seasoning and coat hamburger
Add corn & rotel
Stir and heat up, Serve over Taco chips when hot.

* For every pound of hamburger double the ingredients except for the taco seasoning. 1 package of taco seasoning will season up to 2 pounds of hamburger.

Comment When we have a large turnout we chop up new potatoes and add as well as some chopped green beans or black beans.

It is quick 10 minutes or less from start to finish.

Sometimes we put the chips in an individual bag and serve like Frito pie

Stuffed Apples

Ingredients 1 apple
Brown Sugar
Raisins
bit of butter
Cinnamon Equipment Hot coals work best but its been done on Coleman stoves as well Aluminum foil Instructions Core the apple and stuff with Brown sugar, cinnamon, raisins, and butter. Wrap in 2 layers of foil (be sure its sealed well) bury under a bed of hot coals. Wait a few minutes and unwrap and eat Comment Nothing better on a winter hike. The apples get all mushy and the BS mixes with the raisins and butter MMMMM Just be careful with the coals.

Chili Dog Stew

Ingredients Hot Dogs,Bratwurst,or Kebasa

Hot Dog Buns

Chili

Cheese

Onions

The following are optional

Mustard

Relish

Sauerkraut Equipment Knife

a Big Pot

Open Fire Instructions 1.Cook Chili

2.Then add hot dogs,Bratwurst,or Kebasa

3.Then the hot dog buns, cheese, onions and any of the optional items.

4. Let it cook for about 10-20 minutes.

5. Serve

Black Forest Cobbler

Ingredients 1 Chocolate cake mix

1 Cherry pie filling

1-2 Hershey bars(you can never have too much chocolate.)

chopped walnuts if your crew likes 'um Equipment Dutch Oven Instructions Cherry pie filling in first

then add the cake mix

(if your cake mix calls for eggs and or milk by all means add it for a richer texture. It will still work with out it though.)

Mix only if you add eggs and milk.

Add the walnuts if the crew will let you.

Break up the Hershey bar on top so it will melt.

cooking time approx 45 min. Comment Best when eaten in the dark

still warm

How about ice cream?? Got milk?

Dutch Oven Lasagna

Ingredients 1 #10 spaghetti sauce

5 lbs hamburger

3 lbs hot sausage

5 lbs mozzarella cheese

2 large containers of cottage cheese

6 eggs

2 lbs lasagna noodles Equipment 14" Dutch oven

10" skillet

large pot Instructions brown meat, drain, set aside
mix cottage cheese and eggs and set aside

boil noodles

Building the lasagna:

in layers place meat, cheeses,& noodles

when Dutch oven is about full pour in spaghetti sauce

put remaining cheese on top

cover and cook about 45 min on charcoal or hot coals, top & bottom

serve with garlic bread

serves about 12 hungry scouts Comment can add hot peppers if desired

also good if served with jalapeño pepper biscuits

Ramen with Flair

Ingredients 1 package Ramen noodles (any flavor)

Jerky (any flavor)

Hot sauce Equipment heat source

small pot Instructions Prepare Ramen noodles according to directions. Add jerky during last couple minutes, cook to desired doneness. Add hot sauce to taste.

Comment I love to experiment with different spices in this recipe.

Dutch oven Chicken

Ingredients 1 large pack of frozen skinless, boneless chicken breast, 2 cans cream of mushroom soup, large box of instant rice, 1 pound of bacon and 2 bags of shredded cheddar cheese. Equipment 1 med. to large cooking pot, 1 large Dutch oven, tongs, a knife and a serving spoon, water, salt and pepper, 1 stick butter..

Instructions Boil chicken breast until done. Remove chicken and allow to cool. Add rice to water and add butter. Preheat Dutch oven. Cut bacon into small pieces. Dice chicken into small pieces. Layer ingredients as follows.

Bacon on bottom, rice next soup and cheese. Continue this until oven is full or you run out of items. Cook about 20 minutes or until done. Comment A little goes a long way. This is very filling. The chicken can be pre-boiled and cut ahead of time. Just freeze it when you are done for less prep time at your sight. ENJOY!!

Yummy Stew

Ingredients 100grams beef steak per person

3 carrots

1 onion

small. pkt of dehydrated peas and corn Equipment Camp oven

large spoon

knife

chopping board

etc.

etc.

Instructions chop steak into strips and brown in heated camp oven. add onion and then 500mls water. about 15mins before it has finished cooking add all the vegetables (chopped up that is). and enjoy! Comment this was a real hit when i tried it with my patrol!

Cub Scout Hamburgers

Hamburger, uncooked

Onion, sliced

Carrots, raw, sliced lengthwise & quartered

Potatoes, raw, sliced, skin may be left on

Pat out 1 hamburger (thick), place on aluminum foil.

One slice of onion, place on top of hamburger.

One potato, place on top of onion.

Carrot, place sliced carrot on top of potato.

Wrap in aluminum foil. Two sheets may be needed. Bake in oven at 350 degrees for 1 hour or may also be cooked on barbecue pit or campfire by placing on coals.