The Geezer Cookbook

By Dwayne Pritchett

"Medicine Man"

Welcome to the Geezer Cookbook on-line.

Whether you are just visiting, here to gather great Dutch-oven cooking recipes or just surfing the net, I would like to extend a warm Geezer welcome to everyone!

You may be asking yourself, what is a Geezer? Well thoughts of older folks, sitting around a porch and telling stories of yesteryear comes to my mind, so if you have a moment, Ill spin a little tale of the Medicine Man and the Geezer's Cookbook.

Dwayne Pritchett (aka by his OA vigil name, the 'Medicine Man'), was a father, a Scoutmaster, a husband and a man who loved spicy foods and Dutch oven cooking among other things in life. This passion led him to compile a collection of his favorite recipes on bits of paper, 3x5 cards, napkins and such. Over his Scouting years, whenever he would go on a camporee, summer camp, conclave or Scouting event he was always on the prowl for good Dutch oven and great spicy recipes. So in Dwayne's eyes, a 'Geezer' was anyone that shared a penchant for spicy cooking, one who truly loved the hot stuff, whooo-eeee!!

Now as Dwayne sought to put the accumulated recipes into a format that others could enjoy, he found an electronic medium to put them into and once he found this, his next quest was sharing these 350+ recipes with his fellow Scouts & Scouters, so that they might enjoy and share his love of spicy cooking.

I first met up with Dwayne on the Scout board on Prodigy in 1993. I had been posting some items under the heading "the final word", that were short items, inspirational in tone. Dwayne, enjoyed these and immediately started up his own thread of longer inspirational messages, stories and Scoutmasters minutes under the heading of "the Medicine Man's minute" everyone on the BSA board on Prodigy loved these and he continued to post these as time went on.

Dwayne began to offer his compilation of recipes, to the Scouting fraternity, all he asked in return for his effort was a council shoulder patch to keep track of all the different councils he was communicating with. The news spread far and wide and Dwayne was kept busy, posting his 'minutes' and shipping discs with his Geezer Cookbook on them to Scouters around the country.

In April of 1995, Dwaynes' family posted a note on the BSA board on Prodigy, that Dwayne had been diagnosed with a tumor on his esophagus and would be off-line for a time, due to chemo-therapy treatments he would be taking, to try and rid him of the cancer. In august of 1995, I was informed that Dwayne had passed away due to the cancer. His death came as a shock to all of us.

As I never had a chance to say a proper good-bye to Dwayne and to thank him for his Cyber-friendship, I resolved myself to continue to spread his recipes in the spirit of the medicine man. This on-line compilation, is the result of that resolution. From the Medicine Man to you, in the Spirit of Friendship please enjoy this effort.

Here's to you Medicine Man!

Mark Michalski, mam@ah.ds.adp.com

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Appetizers

OUTDOOR GEEZER'S BEEFY ONION DIP

2 packages cream cheese
2 envelopes onion soup mix
16oz French onion dip
1 tbs onion powder
1 tbs garlic powder

Mix cream cheese and French onion dip together in a small pot. Stir well to blend thoroughly. Stir in onion soup mix and then onion an Garlic powder. Blend well. Cover and store in cooler several hours to let soup mix re-hydrate.

EXTREME GARLIC CHICKEN WINGS

3 lb.. chicken wings
1/4 cups olive oil
40 cloves garlic or 2 jars chopped garlic
1/4 tsp salt
1/4 tsp pepper
1/4 tsp rosemary
1/4 tsp thyme
1/4 tsp oregano
1 loaf crusty Italian bread

Place wings in single layer in bottom of Dutch oven. Combine remaining ingredients and pour over wings. Cover and bake at least 11 hour. Serve with bread dunk in oil-garlic mixture.

ARMADILLO EGGS

24oz pickled hot jalapeno peppers
2 cup biscuit mix
12 oz shredded Mozzarella cheese
2 lb hot pork sausage
2 pkg Shake 'n Bake pork seasoning

Cut off stem ends and gut seeds from the peppers. Stuff peppers lightly with cheese, then set aside. Thoroughly mix sausage, biscuit mix, and remaining cheese. Make small patties from the mixture. Place a pepper in the center of each patty, then wrap and seal the dough around the pepper. Coat one or two "eggs" at a time by shaking them in the pork seasoning. Put the "eggs" into a lightly greased large skillet over medium heat. Fry until brown. Have plenty of cold drinks around when served.

Thanks to Dale Elders, Troop 491, Montgomery, Texas

TEX-MEX WONTONS

1/2 lb ground beef
1 medium onion, chopped
1/4 cups chopped green pepper
1 can refried beans
1/4 cups shredded cheddar cheese
1 tbs ketchup
1 1/2 tsp chili powder
1/4 tsp garlic powder
4 dozen wonton skins
cooking oil
taco sauce or salsa

Combine beef, onion, and green pepper in large skillet and brown. rain drippings and discard. Add beans, cheese, ketchup, chili and garlic powder. Stir well. Place one tsp beef mixture in each wonton skin. Fold top corner over filling, fold side corners over, then roll up like a jelly roll. Moisten edges with water to seal. Heat 1 1/2in oil to 375 degrees in a large skillet or Dutch oven. Place 6 wontons at a time in hot oil and fry 30sec on each side or until golden brown. Serve with taco sauce or salsa.

GEEZER COME AND GET IT

1 lb ground beef
1 lb hot pork sausage
1 pkg hot taco seasoning mix
1 tsp cumin
1 medium onion, chopped
2 cloves garlic, minced
1 small jar jalapenos
1 can refried beans
8oz shredded Monterey jack
8oz shredded cheddar
1 jar salsa

Brown ground beef, pork sausage, onions, and garlic in large skillet. Drain. Add cu minutes and taco seasoning mix. Use only 1/4 cups water and simmer until seasoning mix sets. Pour into bottom of Dutch oven. Layer refried beans over meat mixture, then the cheeses, then the jalapenos. Spoon salsa over the top evenly. Bake at 325 for 1/2 hour. Use as dip with tortilla chips.

CHICKEN NACHOS

1 16 oz jar salsa
2/3 cups sour cream
2 7 1/2oz bags tortilla chips
2 cans chunk chicken, drained
2 cups shredded cheddar cheese

In medium pot, combine salsa and sour cream. Spread tortilla chips on a baking sheet. Layer salsa mixture, chicken, and then cheddar cheese on chips. Place on hot grill or in cardboard oven at 425 until cheese melts. Serve.

CHILI CHEESE NACHOS

1 large can chili mix
1 8oz jars Cheez Whiz
1 lb tortilla chips
1 head lettuce, shredded
4 tomatoes, chopped
1 cup sour cream
1/2 tsp dried red pepper
1/4 cups jalapenos, chopped
1 tsp Tobasco

Pour chili mix into medium pot and heat until just simmering. Add Cheez Whiz and blend well. Add dried red pepper, jalapenos, and Tobasco. Stir well to blend. Layer 1/2 of chips on a baking sheet, add 1/2 of chili mixture. Layer rest of chips, then rest of chili mixture. Top with lettuce, tomatoes, and sour cream. Serve.

GREEN ONION DIP

2 cups mayo
1 cup yogurt
1 cup sliced green onions
1/4 cups parsley flakes
2 tsp Dijon mustard
1 tsp minced garlic
1 tsp salt.

Combine all ingredients in small pot and blend with fork or whisk 3until smooth. Cover and chill until ready to serve.

HOT MEXICAN BEAN DIP

2 can pork and beans
2 cups shredded cheddar cheese
2 tsp garlic powder
2 tsp chili powder
1 tsp red pepper
1/4 cups jalapenos, chopped
1 tsp salt
4 tsp cider vinegar
4 tsp Worcestershire sauce
1 tsp liquid smoke
1/2 lb crisp bacon, crumbled

Pour pork and beans in large pot. Crush beans into paste with large spoon or meat tenderizing mallet. Heat beans until just simmering, stirring constantly. Add remaining ingredients and blend well. Serve 0hot with tortilla chips or dip sized corn chips.

HONEY MUSTARD DIP

2 cups mayo
1/2 cups Dijon mustard
1/4 cups honey
2 drops Tobasco.

Combine all ingredients well. Cover and chill.

MEXICAN DIP

1 lb ground beef
2 onions, chopped
2 tbs chili powder
1 tbs garlic powder
1/2 tsp cumin
1 lb shredded Monterey jack
2 can hot kidney beans, mashed
1 cup ketchup
1 tsp salt
1 tsp red pepper

Brown beef with onions until onions are clear. Add mashed beans and blend well. Add rest of ingredients and stir well. Simmer for 5 minutes and serve warm.

MEXICAN DUTCH OVEN DIP

2 can refried beans
4 cups shredded cheddar cheese
1 cup mayo
1 cup sour cream
1 cup hot picante sauce
1 can pitted black olives, sliced
1 lb tortilla chips

Layer a Dutch oven with heavy-duty aluminum foil. Spread beans in bottom of oven evenly. Combine sour cream and mayo. Spread over bean layer. Cover with picante sauce. Top with olives and then top with 9cheese. Bake at 350 for 30 minutes. Serve with tortilla chips.

PEPPERONI PIZZA DIP

2 pkg cream cheese, softened
1 cup sour cream
2 tsp oregano
1/4 tsp garlic powder
1/4 tsp dried red pepper
1 cup pizza sauce
1 cup chopped pepperoni
1/2 cups green onion, chopped
1 green pepper, chopped
1 cup shredded mozzarella cheese

Combine with fork in medium pot cream cheese, sour cream, oregano, garlic powder, and red pepper. Spread evenly on a pie plate. Spread pizza sauce over the top. Sprinkle pepperoni, green onion, and green pepper evenly over sauce. Top with mozzarella cheese. Bake in Dutch oven or cardboard oven at 350 for 10 minutes. Serve with Ritz or Waverly wafer crackers.

QUESADILLAS

8 flour tortillas
olive oil
2 cups shredded Monterey jack
1/4 cups jalapenos, chopped
1 can green chilies, chopped
1 cup shredded cheddar cheese
1 cup finely chopped fresh tomato
1 onion, finely chopped
parsley flakes
salsa

Fry each tortilla in 1/4in olive oil until crisp and golden, turn once, drain. Place tortillas on paper towels. Combine cheeses, jalapenos, and chilies. Spread in even layer on each tortilla. Top with tomato and onion. Sprinkle with parsley flakes and top with small amount of salsa. Place on cookie sheet and bake in cardboard 2oven at 350 for 10 minutes. Serve with remaining salsa.

TEX-MEX DUTCH OVEN DIP

1 cup guacamole dip
1 cup refried beans
1 cup sour cream
1 pkg taco seasoning mix
1 tsp red pepper
1 tsp Tobasco sauce
1/4 cups jalapenos, chopped
1 medium tomato, chopped-
1 medium green pepper, chopped
1 lb shredded Monterey jack
1 can pitted ripe olives, sliced
1lg. bag taco chips

Mix sour cream, taco seasoning, red pepper, and Tobasco together in medium pot. Line Dutch oven with foil and layer refried beans, then guacamole dip, then sour cream mixture. Top with cheese, then jalapenos, tomato, green peppers, and olives. Bake for 10 minutes at 350. Let cool to warm and serve with taco chips.

STANLEY CUP DIP

1 can refried beans
1 can green chilies, chopped
1/4 cups jalapenos, chopped
16oz sour cream
1 pkg taco seasoning mix
1/2 tsp red pepper
1/2 tsp Tobasco
1/2 cups green onions, chopped
1 red onion, diced
1 cup guacamole dip
1 small jar green olives, drained and chopped
1 jar pimentos, chopped
1 cup grated Monterey jack

In a medium pot, combine ingredients in order and mix well. Cover pot And chill in cooler for 1 hour. Serve with taco chips or dip sized corn "chips. Guaranteed to melt the ice.

GEEZER WINGS

3oz Durkee's Red Hot Sauce
1/2 stick margarine, melted
1 tbs white vinegar
1/8 tsp celery seed
1/4 tsp red pepper
1/4 tsp dried red pepper
1/4 tsp garlic powder
1/8 tsp black pepper
1/8 tsp salt
1/4 tsp Worcestershire sauce
2 tsp Tobasco sauce
peanut oil

Mix all ingredients except peanut oil in small pot over low heat until margarine is completely melted. Stir occasionally. This makes enough for about 30 "wingettes". Pour peanut oil in Dutch oven and heat until just smoking-350 degrees. Fry wings 15 at a time for 12-15 minutes. Let drain and put into medium pot. When all wings have been cooked, pour sauce over them, cover pot and shake to completely coat wings. Enjoy.

SAY "HELLO" WINGS

2 lbs cut up chicken wings
6 whole serrano peppers
6 whole red chili peppers
10 whole jalapeno peppers
2 cups red wine vinegar
1 bottle Tobasco sauce
1/2 bottle Worcestershire sauce
10 tbs cayenne pepper
10 tbs Red Hot Pepper Sauce
1 tbs salt
3 tbs black
pepper
peanut oil

At home, carefully puree all ingredients except the wings and peanut oil in a blender. Be careful that none gets into your eyes and wash ands after handling peppers. Put wings into double gallon zip-lock and pour marinade over them. Let sit 5 days. At camp, heat peanut oil to just smoking (350 degrees) and fry in batches for 12-15 minutes. Put into medium pot and let drain. Put the left over marinade into a small pot, add 1/4 cups sugar and boil until thickened. Pour over wings and serve. Fire extinguishers are optional.

OUTDOOR GEEZER'S CHILI CHEESE DIP

2 lb loaf Velveeta cheese
2 cans chili without beans2 envelopes dry chili seasoning
2 tbs onion powder
2 tbs garlic powder
1 tbs red pepper
1 tbs dried red pepper
1 tbs coriander
1 tbs cumin
1/2 bottle Tobasco sauce
water

Heat 2 cups water in Dutch oven. Cut Velveeta into 1in squares and melt over medium heat stirring constantly. Add more water if too thick. Stir in chili without beans. Stir in dry ingredients. Add Tobasco sauce. Serve warm over nachos, tortilla chips, or dip with Fritos.

Beef Dishes

BEEF BOURGUINON

4 lb. beef roast, cubed
1 1/2 cups red sparkling grape juice
1/3 cups olive oil
1 tsp thyme
1 tsp black pepper
1 lb bacon, cut into pieces
3 cloves garlic, minced
1 onion, sliced
1 lb mushrooms, sliced
1/3 cups flour

Mix grape juice, olive oil, thyme, and pepper in small pot. Place beef in gallon zip-lock and add grape juice mixture for marinade. Double bag and place in cooler overnight. In large skillet, cook bacon until soft. Add garlic and onions, sautéing until clear. Add mushrooms and cook until slightly wilted. Drain beef saving marinade and place in bottom of Dutch oven. Sprinkle flour over beef, stir until well covered. Add mushroom mixture on top. Pour reserved marinade over all. Cover and cook at low 7-8 hours.

JAMBO BURGERS ALA TRAILS WEST

3 lb. ground beef
3-4 medium onions, diced
2 cans vegetable soup
2 cans vegetable-beef soup
1 envelope onion soup mix
2 tbs garlic powder
1 tsp red pepper
3 cups pre-cooked rice
olive oil
salt to taste

Put 2 tbs olive oil in large skillet and heat. Add onions and sauté until soft. Reserve. Mix ground beef, garlic powder, red pepper, and onion soup mix. Form into small balls and fry until done in large skillet with 1/4in olive oil. Drain and reserve. Open soup and pour into Dutch oven. Add one can of water and bring to boil. Add onions and beef meatballs. When mixture begins to simmer, add cooked rice and reduce to just below simmer. Cover and cook 10minutes, adding water when necessary.

EASTERN HORIZON SPARERIBS

2 cup water
1/2 cup soy sauce
1 tbs garlic flakes
3 lb. spareribs, cut into 2in pieces
2 tbs brown sugar, packed
1 tbs cornstarch
1 tbs sesame seeds
2 tbs chopped green onion
1/4 tsp ground ginger

Combine water,1/4 cups soy sauce, and garlic in large pot. Place ribs in liquid and bring to boil. Reduce heat, cover and simmer over low heat (1 hour). Remove cover and bring to boil and cook 20 minutes longer. Drain and reserve 1/4 cups cooking liquid. Mix remaining 1/4 cups soy sauce, brown sugar, cornstarch, sesame seeds, green onion, and ginger. Place spareribs and reserved cooking liquid in large skillet over medium heat. Pour soy sauce mixture over ribs and cook, turning ribs often and spooning sauce over ribs until sauce is thickened and 0adheres to ribs (10min). Serve from warm skillet.

Sensational if made with venison ribs instead of spareribs.

FIREBIRD CASSEROLE

3 lb. ground beef
2 small onions, diced
2 tbs olive oil
4 cans condensed cream of mushroom soup
2 soup cans milk
12 corn tortillas
2 lb. shredded Cheddar cheese
2 cans diced green chilies, drained
1 tsp Tobasco

Brown beef and onion in oil. Stir to crumble meat. Combine soup and milk in large pot. Stir over medium heat until smooth. Then add chilies and Tobasco sauce. Cut tortillas in 1in squares. Put large pot lid upside down in Dutch oven and line with foil. Make layer of tortilla squares in bottom. Spread with layer of 1/2 cooked meat, then 1/2 of soup mixture, then 1/2 of cheese. Repeat layers and top 0with remaining tortilla squares. Bake 20-30 minutes. For more fire, use 1/2 Jalapenos and 1/2 green chilies

KISHKAKON STUFFED BEEF ROLLS & GRAVY

2 large boneless round steaks
Salt & pepper
8 tbs mustard
8 slices bacon, cut into 1/2's
2 medium onions, chopped
1/2 cups parsley flakes
8 dill pickle halves
4 tbs oil
3 cups cold water
1 tsp salt
1 tsp pepper
2 tbs flour
sandwich size zip-lock bag
toothpicks

Pound beef until 1/4in thick. Cut each steak into 4 equal pieces. Lightly sprinkle with salt and pepper. Spread each piece with 1 tsp mustard. Place 1\2 strip bacon down center of each. Sprinkle with onion and parsley. Place pickle half on narrow end of each and roll up. Wrap rest of 1/2 strip of bacon around each roll. Fasten with toothpicks. Heat oil in large skillet until hot. Cook rolls over medium heat until brown. Add water, 1 tsp salt,1 tsp pepper, and heat to boiling. Reduce heat. Cover and simmer about 45 minutes. Remove rolls and keep warm. Add enough water to skillet to measure one cup. Shake 2 tbs cold water and flour in zip-lock bag until mixed well. Open bag and add to skillet. Heat to boiling and stir constantly until gravy -sets. Serve gravy over rolls.

PEPPERMINT BURGER STEAKS

3 lb. ground beef
4 tsp garlic flakes
2 eggs, beaten
1/2 cup bread crumbs
1/2 cup onion flakes
1 tsp pepper
6- tbs minced mint leaves
4 tsp salt

Combine beef, garlic, egg, onion, bread crumbs, salt, pepper, and mint. Shape into 8 oblong patties and fry 8-10 minutes on each side :in lightly greased large skillet. Serve with garlic toast.

JACK BURGERS

3 lb. ground beef
2 cans chopped green chilies, drained
1 cup Monterey Jack cheese
1 tsp red pepper
1/2 tsp salt
1 jar salsa
8 hamburger buns

Mix ingredients together except salsa. Shape into 8 patties and grill on hot coals until desired doneness. Serve on buns. Top with salsa.

FIRST CLASS GRILLED STEAK

3 lb boneless sirloin steak
1 1/2 tsp pepper
3/4 tsp caraway seeds
3/4 tsp ground turmeric
1/4 tsp cardamom
2 gallon zip-lock bags

Mix all ingredients except steak. Sprinkle on both sides of steak and lightly press into beef. Place into zip-lock bag. Squeeze out air and seal. Place in second zip-lock and seal. Put in cooler at least 1 hour. Grill over coals 25-30minutes, turning 2 or 3 times. Cut into serving pieces.

HIGH ON LIFE HAMBURGERS

2 tbs olive oil
2 small onions, minced
2 tsp pepper
1 tsp ground nutmeg
2 tsp ground coriander
4 lb. ground beef
8 buttered toasted hamburger buns
8 thin slices red onion
8 slices tomato
8 sandwich-size zip-lock bags
l gallon-size zip-lock bag
Bottle A-1 steak sauce
2 tbs garlic flakes

Combine oil, minced onion, and garlic in large skillet over medium heat until onions soften. Add pepper, nutmeg, and coriander. Cook 1mim. Scrape mixture into large pot and mix well. Form into 8 patties. seal each in sandwich zip-lock. Seal all bags into gallon zip-lock. Put in cooler for 1/2 hour. Grill on hot griddle until desired doneness. Serve on hot buttered toasted buns with a slice of onion and tomato. Top with A-1.

VEGGIE BURGERS

2 lb. ground beef
1 1/2 cup minced onions
1 1/2 cup diced green peppers
1 1/2 cup chopped fresh tomatoes
1/4 cups chopped stuffed olives
2 cups shredded Cheddar cheese
1 tsp salt
1 egg, beaten
8 toasted hamburger buns
Soft margarine
8 sandwich-sized zip-lock bags
1 gallon-sized zip-lock bag

Thoroughly mix ground beef, onions, green peppers, tomatoes, olives, cheese, salt, and egg. Shape into 8 patties and seal each in a sandwich zip-lock bag. Seal all into gallon zip-lock and put in cooler for 1 hour. Grease hot grill. Add patties and brown on each side. Turn heat to low and cook for 10 minutes on a side. Serve on hot buttered toasted buns. Use A-1 for topping instead of ketchup.

TASTE TINGLING ROUND STEAK

2 large onions, chopped
4 tbs garlic flakes
4 tsp ground ginger
4 tbs oil 3 lb beef round, cut into 1 1/2in cubes
2 1/2 cup water
4 tbs lemon juice
4 tbs soy sauce
4 tsp brown sugar, packed
1/2 tsp ground cardamom
1/2 tsp ground cinnamon
1/2 tsp red pepper
1/4 tsp ground nutmeg
1/4 tsp ground cloves
hot cooked rice

Cook and stir onion, garlic, and ginger in oil in large skillet over medium heat until onion is tender. Remove with slotted spoon and set aside. Add beef to skillet. Cook, stirring frequently until all liquid is evaporated and beef is brown (25min).Stir in onion mixture and remaining ingredients except rice. Heat to boiling. Reduce heat to low. Cover and simmer until sauce is thickened. Serve with rice.

GEEZER STEAK

2 large round roasts
pepper
garlic powder
onion powder
1 lb thick bacon
2 cup salt
2 tbs water
1/2 lb margarine

Season steak with pepper, garlic and onion powder. Wrap bacon around sides of steak but leave top and bottom exposed. Tie bacon to steak with string near top and bottom securely anchoring bacon to steak. Combine salt and water to make paste. Mound about 3/4 of mixture over top of steak, covering meat completely. Place steak Bon rack over hot coals, salt side down, and char-broil 8 minutes. Turn steak over and carefully remove salt crust. Turn over again and place salt crust on side not cooked, patching crust if necessary. Turn over again and broil another 8 minutes. Remove steak from grill and discard crust and bacon. Slice meat on diagonal every 2in. Heat margarine in large skillet until foaming and lightly brown. Place a few slices at a time in skillet and cook to desired doneness. 1 minutes on each side for each degree. Serve.

ROAD KILL STEW

8c water
1 pkg onion soup mix
2 tsp instant beef bouillon
1/2 tsp salt
1/4 tsp pepper
2 cloves garlic, minced
2 lb. venison, cubed
1 medium onion, quartered
4 large potatoes, not peeled, but cut up
6 carrots, cut up
biscuit mix

Start this stew in the morning just after breakfast cleanup. Combine water and next 5 ingredients in a Dutch oven. Add venison and veggies. Cover and cook at high simmer all day. About 15 to 20 minutes before serving time, prepare biscuit mix dough and drop by tablespoon onto the top of the bubbling stew.

GRILLED GEEZERBOBS

2 lb. ground beef, pork, veal mix
2 tbs parsley flakes
2 tbs basil
2 tsp salt
2 tsp pepper
2 small onions, chopped
2 tbs garlic flakes
2 eggs, beaten
2 large green peppers, cut into 1 1in squares
2 small onions, cut into quartered slices

Mix together all ingredients except pepper squares and onion quarters. Shape into 1in balls. Alternate meatballs, pepper squares, and onion quarters on 8 metal skewers. Grill bobs about 4in from coals 10 minutes until meat is done. For best results, use venison burger instead of veal.

SOUTHWEST FLANK STEAK

6 fresh chili peppers
2 tbs garlic flakes
1 tbs brown sugar
1 tsp thyme
1/4 tsp salt
1/4 tsp red pepper
2 lb beef flank steak
2 gallon-size zip-lock bags

Place chili peppers and enough water to cover in medium pot. Heat to boiling. Boil uncovered 5 minutes. Drain. Remove stems and chop. Mix chili peppers and remaining ingredients except steak. Rub mixture Bon both sides of steak. Place in gallon zip-lock. Squeeze air out and seal. Place in another gallon zip-lock and seal. Put in cooler for 1 hour. Grill over coals 5 minutes on a side. Cut beef diagonally across grain into thin slices. Serve with beef Rice-a-Roni as side dish.

FLANK STEAK PINWHEELS

2 1-1 1/2 lb flank steaks
2 cup onions, chopped
4 tbs garlic flakes
1 cup oil
2/3 cup vinegar
2 tsp salt
1/2 tsp thyme
1/2 tsp marjoram
1/8 tsp red pepper

Diagonally slice steaks across grain into 1/4in thick slices. Roll up slices and secure with toothpicks. Place pinwheels in a medium pot and sprinkle with chopped onion. Combine remaining ingredients, stirring well. Pour marinade over pinwheels. Cover and put in cooler at least 8 hours. Remove pinwheels from marinade. Grill over medium-hot coals 14 to16 minutes or until desired degree of doneness, turning pinwheels frequently.

Thanks to Judy Lausch, a Prodigy Wood Badger.

MAC-A-TREAT

2 cans Treat
2 boxes Macaroni & Cheese
2 cans stewed tomatoes
2 cans mixed vegetables

Dice and brown Treat in large skillet. Prepare mac & cheese according to box instructions. Add stewed tomatoes and juice. Add mixed vegetables (drained). Reduce heat and cook until vegetables are hot. Serve.

Thanks to Dennis Luescanheide, NC-533, Cakokia Mounds Roundtable Staff

TWO STEW FOR A CREW

2 lb. ground beef
2 large onions, sliced
2 large potatoes, sliced
2 cans of mixed vegetables with 2 cans of cream of mushroom soup

Line Dutch oven with foil. Brown ground beef and onions in large skillet. Drain. Layer ground beef on bottom of Dutch oven. Layer potatoes. Layer mixed vegetables with liquid from only one. Layer cream of mushroom soup. Place about 5 charcoal briquettes on bottom of -oven and 10-12 on the lid. Bake for 35-40 minutes.

Thanks to Dennis and Ann Adcock, Cahokia Mounds District Staffers

EASY BEEF IN THE POT

Large round steak
1 can Pepsi or Coke
3/4 cups ketchup
1 large onion, sliced
1 green pepper, sliced
2 tbs olive oil
Salt
Pepper
1 lb egg noodles, cooked

Heat Dutch oven over medium heat. Add olive oil. cut round steak into 8 strips. Brown steak and add onions. When onions are soft, remove meat and onions. Drain oil from oven. Add meat, onions, and

green pepper. Add can of Pepsi and ketchup. Salt and pepper to taste. Cover and place coals on bottom and top of oven in 1 to 3 ratio. Cook 1 hour or until sauce thickens. Serve over egg noodles.

Thanks to Bob Smejkal, Troop 38, Troy.

To make Geezer style, Add 4 tbs teriyaki sauce and 2 tbs garlic powder while browning. Do not drain. Add 1/4 cups jalapeno peppers and 1 tsp red pepper to mixture before baking.

TIN PLATE SPECIAL

1 lb dry pinto beans
3 lb beef rump roast
1 tsp olive oil
1 cup banana or green pepper strip
2 medium onions, sliced
2 cups tomato juice
1 can tomato sauce
1/2 cups water
2 tsp cider vinegar
2 tsp brown sugar
2 tsp salt
1 tsp each dry mustard & thyme

Wash beans. Cover with cold water and soak overnight. Bring beans to boil and cook 1 hour. Drain and discard water. Cut roast into 1in cubes. Brown roast in hot oil in a Dutch oven. Add peppers and Add onion and cook until tender. Add beans and remaining ingredients. Cover and bake 3 hours or until beans are tender and meat is done.

BBQ BEEF RIBS

4-5 lbs beef short ribs
3 cups Black Jack BBQ sauce

Place ribs in a flat pan or dish. Pour sauce over ribs, turning so as to coat both sides; pierce meat with a large fork. Marinate 8 hours, turning once. Remove ribs from marinate and brush off excess sauce to avoid burning. Grill over coals for 10 minutes. Brush with marinade and cook 4-5 minutes more. Heat remaining sauce and serve with ribs. Unbelievable if used with venison ribs

CHUCK WAGON STEW

2 1/2 lbs beef roast, cubed
2 tbs flour
1 tbs paprika
1 tsp chili powder
2 tsp salt
3 tbs olive oil
2 onions, sliced
1 clove garlic, minced
1 large can tomatoes
3 tbs chili powder
1 tbs cinnamon
1 tsp ground cloves
1/2 tsp dry crushed red peppers
2 cups chopped potatoes
2 cups chopped carrots

Put mixture of flour, paprika, 1 tsp chili powder, and salt in a gallon zip-lock. Add beef cubes and shake to coat cubes well. Brown in olive oil in Dutch oven. Add onion and garlic and cook until soft. Then add tomatoes, chili powder, cinnamon, cloves, and peppers. Cover and simmer 2 hours. Add potatoes and carrots and cook another 45 minutes. Serve with Red Chili Biscuits. (see listing)

SOURDOUGH STEAK

3-4 lb round steak
1 cup flour
2 tsp onion powder
2 tsp paprika
1 tsp red pepper
1 cup sourdough starter
3/4 cups oil

Using a meat-tenderizing mallet, pound steak to 1/2in thick. Cut into serving pieces. Combine flour and seasonings. Dip pounded steak in sourdough starter, then into flour mixture. Fry in oil in large skillet.

SKILLET HASH

4 cups ground beef, cooked
2 cups chopped potatoes, cooked
1 cup chopped onion
1 tsp salt
1/4 tsp red pepper
1/4 tsp sage
1 pkg brown gravy mix, dissolved to directions
1/4 cups bacon grease or shortening
1 tbs garlic flakes

Mix meat, potatoes, onions, garlic and seasonings; mix with brown gravy mixture. Heat bacon grease or shortening in large skillet. Add *hash and fry slowly until brown and crisp.

PINTO BEAN TAMALES

3doz green or dry corn husks
2 1 lb cans refried beans
1/3 cup corn meal
1 lb ground beef, cooked
1 6oz can tomato paste
2 tsp chili powder
2 tsp red pepper
1 tsp dried peppers
1/2 tsp salt
2-21/2 cup water

Boil corn husks in hot water to soften; drain and pat dry. Mix refried beans and corn meal. Roll each tamale, lay three overlapping corn husks corn husks on a flat surface. Spread 1/3 cup bean mixture on center of the husk. Spoon about 1 tbs beef down center of beans. Lift sides of other two corn husks to wrap beans around beef. Tie ends securely with string. In a Dutch oven, combine tomato paste, and other ingredients and bring to a boil. Place a single layer of tamales in sauce; cover and simmer 30 minutes. Lift out cooked tamales and repeat with remainder, adding water if needed.

MAGIC MUSHROOM BEEF ROLLS

2-2 1/4 lbs round steak
8-10 large mushrooms
1/2 cups melted margarine
4 cups Italian bread crumbs
1/2 cups minced onion
1/2 cups parsley flakes
1 tsp garlic flakes
1 tsp salt
1/4 tsp red pepper
1/2 cups olive oil

Pound the steak to thinness of 1/8in. Cut steak into pieces about 4x6in and set aside. Cut the stems from the mushrooms and reserve the caps. Mince the stems coarsely, combine with margarine, bread crumbs, onion, garlic, parsley, olive oil, and red pepper. If mixture is too dry and crumbly, add a dash more olive oil. Divide the mixture evenly between the pieces of steak, roll the meat around the filling, and old together with toothpicks. Heat 1/4 in olive oil in large skillet, add beef rolls and caps of mushrooms. Cook 20-25 minutes. Turn until desired doneness.

SMOKED COUNTRY-STYLE RIBS

Brinkman or similar smoker
Charcoal pan full
Water pan full
6 lbs country-style ribs
1 cup Black Jack BBQ sauce (see entry)
1 cup pineapple juice
1 cup apple cider

Combine BBQ sauce, pineapple juice, and apple cider. Cut ribs apart and marinate in mixture several hours. Use double gallon zip-lock bags. Arrange on grill in smoker and cook 3-4 hours or until tender.

GEEZER KOLBASE KRAUTS

Brinkman or similar smoker
Charcoal pan 1/2 full
Water pan 1/2 full
3 lbs Polish sausage
1 cup sauerkraut
1 cup Black Jack BBQ sauce (see entry)
caraway seed
1 lb bacon
Split Polish sausages lengthwise to about 1/2in from each end. Toss rained sauerkraut, sprinkle of caraway seed, and 1/4 cups Black Jack sauce together. Stuff mixture into sausages. Wrap with bacon. Anchor with toothpicks. Cook 1-2 hours.

GEEZER BLUE RIBBON ROAST

Brinkman or similar smoker
Charcoal pan 3/4 full
Water pan full
5-6 lb boneless chuck or rump roast
3 tbs brown sugar
1 tbs Worcestershire sauce
1 cup A-1 sauce
1 cup Black Jack BBQ sauce (see entry)

Combine ingredients and marinate roast in double gallon zip-lock in cooler overnight. Pour excess marinade in water pan and cook 5-6 hours.

SMOKED BRISKET

Brinkman or similar smoker
Charcoal pan full
Water pan full
1 boneless beef brisket, about 8-10 lbs
1 tbs garlic salt
1 tsp pepper
1 tsp onion salt
1 tsp red pepper
1/2 cups vinegar
1/3 cups Black Jack BBQ sauce (see entry)
1/2 cups Worcestershire sauce
1/2 cups teriyaki sauce

Combine all ingredients, stir well, and heat until simmering. Let cool. Then marinate brisket in double gallon zip-lock in cooler overnight. Place brisket on smoker grill and pour remaining marinade in water pan. Cook 8 hours.

GEEZER MEATLOAF

2 lb ground beef
2 eggs
2 small potatoes, shredded
2 onions, shredded
2 tsp oregano
2 tbs instant beef bouillon
1 tbs onion powder
1 tbs garlic powder
2 cup tomato sauce
olive oil

At home, combine beef, potatoes, onion, eggs, and dry ingredients and store in double gallon zip-lock bag. At camp -- heat 2 tbs olive oil in Dutch oven. Shape beef mixture into loaf and brown on all sides. Pour tomato sauce onto loaf and bake 1/2 hour.

DUTCH OVEN PIZZA

2 pkg. crescent rolls
1 jar pizza sauce
1 1/2 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 and use second pkg. crescent rolls to form top crust. Bake 30 minutes at 350 degrees. Other ingredients such as chopped green pepper, chopped onion, cooked bacon, and/or mushrooms can be added to make a "garbage can" pizza.

HUNGARIAN GOULASH

2 lb beef tips, cubed
1 small onion, chopped
3 tbs olive oil
1 large can tomatoes
1 can mushrooms
2 tsp paprika
1 1/2 tsp salt
1/4 tsp pepper
1 cup sour cream
2 tbs flour

Brown beef tips and onion in olive oil, add tomatoes, mushrooms, and seasonings. Cover and simmer. Stir occasionally until meat is tender, about 1 1/2 hours. Blend flour and sour cream. Gradually stir into meat mixture. Serve.

Thanks to Mike Audleman, a Prodigy Scouter

SWISS STEAK

3 lb round steak sliced
3 tbs margarine
1 tsp salt
1 large onion, sliced
3 stalks celery, chopped fine
1/2 cups ketchup
1 tbs parsley flakes
1 tbs garlic flakes
1 tsp oregano

Heat Dutch oven and add margarine. Brown steak. Add rest of ingredients, cover, and simmer 2 - 2 1/2 hours. 1/2 cups water may be added if mixture thickens too much.

FRENCH STYLE ROAST BEEF

3 lb boneless chuck or rolled rump roast
6 whole cloves
1 bay leaf
4 cups water
2 medium onions, quartered
2 stalks celery, cut 1in pieces
5 peppercorns
1 tsp salt
1 tsp thyme
1 large clove garlic
4 med. carrots, quartered

Place roast, salt, thyme, clove, peppercorns, bay leaf, and garlic in Dutch oven and add water. Heat to boiling, reduce heat and simmer covered 2 1/2 hours. Add remaining ingredients, cover and

simmer another 30 minutes. Remove roast, cut into 1/4in slices. Strain broth from 6vegetables and serve. Retain broth to spoon over beef.

ROUND STEAK ORIENTAL

1/3 cups olive oil
1 1/2 lb round steak
1 green pepper cut into strips
1 lb fresh mushrooms, sliced
1 can water chestnuts, drained
1 jar homestyle beef gravy
1 large can chow mein noodles
1/2 tsp salt
1 large onion, sliced
2 cloves garlic
1 pkg. long grain brown rice
soy sauce

Cut steak into 1/4in strips. Heat oil in Dutch oven over medium-high heat and add steak, onion, garlic, green pepper, mushrooms, and salt. Cook until meat is brown, stirring constantly. Add water chestnuts and gravy. Reduce heat, cover and simmer 1 hour. Stir occasionally. Serve over cooked long grain brown rice and sprinkle with chow mein noodles. Use soy sauce to taste.

FLANK STEAK TERIYAKI

4-6 flank steaks
1 tbs olive oil
1/4 cups sugar
1 tsp ginger
4-6 pineapple slices
1/4 cups soy sauce
1/4 cups teriyaki sauce
1 clove garlic, diced
1 tsp cumin
1/2 tsp red pepper
1/2 tsp lemon pepper

Combine all ingredients except steaks and pineapple to make marinade. Mix well and pour over steaks. Marinate 1 - 1 1/2 hours. Fry steaks in large skillet and brush with rest of marinade while cooking. Brown, and add pineapple during last few minutes.

CORNED BEEF WITH DIJON GLAZE

3 lb corned beef brisket
1/4 cups white vinegar
2 bay leaves
3 cloves garlic, minced
1/2 cups orange marmalade
2 tbs Worcestershire sauce
4 cups water
1/4 cups Worcestershire sauce
8 whole cloves
1/2 cups Dijon mustard
2 tsp horseradish

Place brisket in Dutch oven. Add water, vinegar, bay leaves, garlic, cloves, and 2 tbs Worcestershire sauce. Bring to a boil. Cover, reduce heat and simmer 2 1/2 to 3 hours or until tender. In a small pot, combine Dijon mustard, marmalade, horseradish, and 1/34 cups Worcestershire sauce. Cook over medium heat, stirring constantly, until bubbly. Remove brisket and drain. Discard liquid. Return brisket to oven and spread with glaze. Bake at 350 degrees for 20 minutes.

Thanks to Mike Audleman -- a Prodigy Scouter

SALISBURY STEAKS

2 lb ground beef
1 tsp salt
2 eggs, beaten
2 cans condensed beef broth
4 tsp cornstarch
2/3 cups Italian bread crumbs
1/2 tsp pepper
2 large onions, sliced
2 cloves garlic, minced
2 cans mushrooms, drained
1/4 cups water

Mix ground beef, bread crumbs, salt, pepper, and eggs. Shape into 8 oval patties, each about 3/4in thick. Cook patties in large skillet over medium heat until brown and drain. Add onions, garlic, broth and mushrooms. Heat to boiling, then reduce heat to simmer. Cook another 10 minutes.

Thanks to Mike Audleman -- a Prodigy Scouter

ONION SWISS STEAK

3 lb round steak, cut into 3/4in strips
1 1/2 tsp salt
1/4 tsp pepper
2 pkg dry onion soup mix
2 cloves garlic, minced
1 large can tomatoes
1 tsp oregano

Season steak with salt and pepper and place into Dutch oven. Sprinkle onion soup mix over top. Add garlic, oregano, and tomatoes. Cover and 6cook over slow fire for 2 - 3 hours until meat is tender.

GEEZER TACO PIE

1 1/2 lbs ground beef
4 large corn tortillas
1 can tomato puree
1 jar taco sauce
1 can green chilies
1 medium onion, chopped
1/4 tsp red pepper
1/4 tsp cumin
8oz shredded Monterey jack cheese

Brown ground beef with onions and drain. Combine taco sauce, tomato puree, red pepper, cumin, and green chilies. Line Dutch oven with aluminum foil. Place 2 tortillas in oven. Pour 1/2 of ground beef, then 1/2 sauce mixture on top of tortillas. Place 2 more tortillas on Atop and pour in rest of beef and sauce mixture. Top with cheese. Cover and bake until cheese is melted.

DUTCH OVEN STUFFED PEPPERS

8 large green peppers
2 lb ground beef
3 tbs olive oil
2 medium onions, chopped
2 tsp salt
1/2 tsp pepper
1/2 tsp cumin
1/2 tsp coriander
1/2 tsp basil
1/2 tsp oregano
1/2 tsp garlic powder
2 tbs Worcestershire sauce
1 cup celery, chopped fine
1 cup uncooked rice
2 cup tomato soup
1 cup water

Cut stem from green peppers, remove stem, seeds, and veins. Wash and blanch in boiling water for two minutes. Remove, drain, and cool. Heat olive oil in large skillet. Add meat, onion, and celery. When meat is browned, drain, put back in skillet and add spices and Worcestershire sauce. Stir until mixed well then remove from heat. Prepare rice according to package directions. When done, add to meat mixture, stir to mix well, then heap mixture into peppers. Arrange in Dutch oven and cover with soup and water mixture. Bake at 350 for 1 hour.

DUTCH OVEN STROGANOFF

2 lbs boneless sirloin, cut into 2 x 1/2in strips
1 cup flour
1/2 tsp salt
1/4 tsp pepper
1 can beef broth
1 large onion, sliced
2 cloves garlic, minced
1 tbs Worcestershire sauce
1 1/4 cups water
2 bay leaves
1/4 tsp paprika
1/2 cups olive oil
1/2 lb fresh mushrooms, sliced
2 packages brown gravy mix

Mix flour, salt, and pepper in small pot. Coat meat with mixture and brown in Dutch oven in olive oil. Stir in broth, Worcestershire, water, bay leaves, and paprika. Bring to simmer. Cook for 1 -1 1/2 hours or until meat is almost tender. Add mushrooms. Thicken with gravy 6mix. Serve over cooked egg noodles or mashed potatoes.

Thanks to Liz Stiles - a Prodigy Scouter

CAMPFIRE KABOBS

4 cans pineapple chunks
2 can condensed tomato soup
1/2 cups olive oil
2 tbs chili powder
2 lbs bologna, folded in quarters
2 green peppers, cut into 1in squares
1 pkg frankfurter buns, split
8 large wooden skewers

Drain pineapple. Reserve 1/2 cups juice. In medium pot, combine soup, reserved pineapple juice, olive oil, and chili powder. Heat, stirring occasionally. On skewers, arrange alternately bologna, green pepper, and pineapple. Grill 4in above coals. Brush with sauce. Cook 8 minutes or until hot, brushing with sauce frequently. Serve on buns with
remaining sauce.

CORNED BEEF HASHBURGERS

2 cans corned beef hash, cut into 4 slices each can
2 tbs olive oil
2 cans condensed golden mushroom soup
1 cup water
8 slices onion
8 slices tomato
8 pieces lettuce
8 hamburger buns
8 oz shredded cheddar cheese

In large skillet, brown hash in olive oil. Pour off grease. Add soup and water, top with onion. Heat, and stir soup occasionally. Serve on 8buns. Top with tomato and lettuce. Serve with A-1 sauce.

GRILLED STUFFED PEPPERS

2 cans stewed tomatoes
2 cups pre-cooked rice
4 cans roast beef spread
1 cup catsup
1/2 cups water
1 tsp salt
1/2 tsp pepper
1 medium onion, minced
2 cloves garlic, minced
8 medium green peppers
heavy duty aluminum foil

In a medium pot, mix together tomatoes, rice, roast beef spread, catsup, water, salt, and pepper. Sauté onions and garlic in olive oil and add to mixture. Cut thin slice from stem end of each green pepper. Remove all seeds and membranes. Wash inside and outside. Lightly stuff each pepper with rice mixture and place on square of heavy duty aluminum foil. Wrap securely and cook over medium hot coals 30 minutes. Turn once.

OLD FASHIONED BEEF POT ROAST

1 4 lb beef chuck roast
2 tbs flour
1 tbs olive oil
2 tsp salt
1/2 tsp marjoram
1/4 tsp thyme
1/4 tsp pepper
1/2 onion, sliced
1/2 cups water3 medium carrots, cut in sixths
1 lb carrots, cut in chunks
1 lb small potatoes, cut in 1/2s

Sprinkle roast lightly with flour, rub in. In Dutch oven, brown meat slowly on all sides in hot oil. Season with dry ingredients. Add sliced onion and water. Cover and roast about 2 hours. Add rest of veggies and another 1/2 cups water. Cover. Continue cooking for another 1-1 1/2 hours. To make gravy, skim fat from oven. Add water to juices to make 1 1/2 cup. Heat large skillet and add juice mixture. Combine 1/2 cup cold water and 1/4 cups flour. Stir well and add to skillet. Cook and stir until thickened and bubbly. Season with salt and pepper to taste.

CONEY DOGS WITH GEEZER SAUCE

1 can tomato soup
1/4 tsp dry mustard
1 tbs Worcestershire sauce
1 1/2 lb ground beef
1 onion, minced
1 clove garlic, minced
2 bay leaves
1/2 tsp paprika
1/4 tsp ground cloves
1 onion, chopped
1/2 tsp sugar
1 tsp chili powder

Brown ground beef, minced onion, and garlic in large skillet. Drain. Add rest of ingredients and simmer until thick. Serve with cooked wieners on a bun. To make ultra Geezer style, increase chili powder to 2 tsp. Add 1/2 tsp Tobasco sauce, and sprinkle of caraway seeds and fennel seeds.

SAUSAGE BALLS

2 lbs sausage
12 oz shredded cheddar cheese
2 eggs, beaten
6c biscuit mix
2 tsp cumin
2 tsp red pepper
1 tsp dried red pepper
1 tsp garlic powder
1 tsp onion powder

Mix all ingredients together - don't be afraid to use your hands.

AFTER WASHING. Pinch off small pieces and form into balls. Cook 10-15 minutes in Dutch oven.

STAR STEAK

2 lbs ground beef
2 tsp salt
1/2 tsp pepper
2 cups Italian bread crumbs
1 1/3 cups milk
2 tsp onion powder
2 tsp garlic powder
olive oil
2 cans mushroom soup
1 cup water

Mix first seven ingredients together. Put into double gallon zip-lock and place in cooler overnight. Form into loaf and cut into slices and brown in olive oil. Mix soup with water and pour over meat placed in Dutch oven. Bake at 350 for 1 1/2 hours.

STEAK AND MUSHROOMS

1 lb mushrooms, sliced
2 cups onions, diced
1/4 cups margarine
8oz can tomato sauce
1 tbs Worcestershire sauce
1/2 tsp salt
1/2 tsp pepper
1/2 tsp onion powder
1/2 tsp garlic powder
1 round steak, cut into 1/4s
flour

Mix salt, pepper, onion and garlic powder with flour and put into a gallon zip-lock. Put one 1/4 steak at a time into bag, shake and coat thoroughly. Sauté in large skillet in margarine for 5 minutes. Add onion and mushrooms. Cook another 5 minutes. Add remaining ingredients and stir well. Simmer 45 minutes.

DOGS BODY MESS

1 1/2 lb ground beef
1 can tomato soup
1 can mushrooms
1 can green beans
1 onion, chopped
1 clove garlic, minced

In Dutch oven, brown ground beef, onion, and garlic until onion is clear. Drain and add other ingredients. Heat until simmering. Serve over egg noodles.

BEEF SAUSAGE WITH KIDNEY BEANS

2 lbs beef sausage, cut into 2in lengths
2 slices bacon, chopped
2 onions, chopped
1 can tomato sauce
1/4 cups ketchup
1 tbs lemon juice
1 tbs Worcestershire sauce
1 tbs brown sugar
1 tsp salt
1 tbs garlic powder
1 tsp chili powder
1/2 tsp red pepper

Fry chopped bacon in Dutch oven until crisp. Remove and reserve bacon. Saute onions in bacon fat until light brown. Add tomato sauce into which 1 tsp flour has been added. Cook until slightly thickened, stirring constantly. Add kidney beans and liquid. Add rest of ingredients except sausage and bacon and stir well. Cover and simmer 915 minutes. Add sausage and bacon. Cook 8 minutes longer and serve.

NOT JUST ANOTHER CHEESEBURGER

2 lb ground beef
4 tbs teriyaki sauce
4 tsp chili powder
1 tsp pepper
1 tsp garlic powder
shredded cheddar cheese

Combine teriyaki sauce, chili powder, pepper, and garlic powder. Mix well. Use 1/2 of mixture and mix well into ground beef. Form 8 patties and grill. Baste with remainder of sauce. Top each patty with cheddar cheese just before serving, keeping on grill until cheese is melted.

CHINESE PEPPER STEAK

2 lbs round steak, cut into thin strips 2 in long
4 tbs olive oil
2 clove garlic, minced
2 tsp salt
2 cups beef broth
2 green peppers, sliced into thin strips
2 cups celery, thinly sliced
2 onions, thinly sliced
1 can Coca-Cola-
3 tomatoes, cut into 8 wedges each
1/2 can Coca-Cola
4 tbs cornstarch
2 tbs teriyaki sauce
8 servings rice cooked to package directions

Heat oil in Dutch oven and brown meat and garlic. Add beef broth, over and simmer 15 minutes. Stir in green pepper, celery, onions, and Coke. Cover and simmer for 5 minutes. Do not over cook veggies. Gently stir tomatoes into mixture. Blend cornstarch into 1/2 cups Coke and teriyaki sauce. Stir into meat mixture until sauce is thickened. Serve over hot rice.

HUNGARIAN GOULASH (COKE)

3 lbs beef chuck, cut into 1in cubes
2 tbs olive oil
3 onions, chopped
2 cloves garlic, minced
1 tbs paprika
2 1/2 tsp salt
1/2 tsp caraway seeds
1/2 cups Coca-Cola
1 large can tomatoes, chopped
3 tbs flour
water

Heat olive oil in Dutch oven and brown meat. Remove meat when browned. Saute onion and garlic in drippings until soft. Stir in paprika, salt, and caraway seeds. Cook for 1 minutes. Stir in meat, Coke, and tomatoes. Cover and simmer about 1 1/2 hours. Blend flour with a little water to make a smooth paste and add to meat mixture. Stir well. When thickened, serve over noodles.

Thanks to Coke

GERMAN SAUERBRATEN

4 lbs beef rump roast
1 1/2 cups vinegar
1 cup Coca-Cola
3/4 cups water
3 onions, sliced
2 stalks celery, sliced
2 carrots, sliced
10 peppercorns
10 whole cloves
3 bay leaves
2 tbs sugar
1 1/2 tsp salt
3 tbs olive oil
Gravy
3 cups drippings plus strained marinade
5 tbs flour
5 tsp ginger snap crumbs

2 to 3 days before serving, combine vinegar, Coke, water, onions, celery, carrots, pepper, cloves, bay leaves, sugar, and salt to make marinade. Place meat into a gallon zip-lock, pour in marinade, double bag and place in cooler. Turn occasionally. When ready to cook, heat olive oil in Dutch oven. Remove meat from bag, saving marinade, rub with flour and brown. Add 1 cup of marinade plus veggies and bay leaves. Cover and simmer 2 hours. Remove. Strain drippings and make gravy. Slice meat into serving pieces and serve with gravy over top. Thanks to Coke

RUSSIAN BEEF STROGANOFF

1 1/2 lbs chuck steak, cut into 1 1/2in strips
3 tbs flour
1 tsp salt
2 tbs olive oil
2 onions, finely chopped
2 cloves garlic, minced
1/2 cups Coca-Cola
1/4 cups water
2 tbs flour
1/2 cups water
1 tbs Worcestershire sauce
2 can mushrooms with liquid
1 cup sour cream
2 tbs parsley flakes
Enough mashed potatoes to make 8 servings

Put flour, salt, and beef into a gallon zip-lock bag and shake to coat each piece. In a Dutch oven, heat olive oil, add meat and brown slowly. Add onion, garlic, Coke, and 1/4 cups water. Mix well. Cover and simmer 30 minutes. In a small pot, mix 2 tbs flour with 1/2 cups water. Stir until smooth and add to meat mixture along with undrained mushrooms. Stir and cook until thickened. Stir in sour cream and heat gently 0until gravy simmers. Serve over mashed potatoes.

BEEF CASSEROLE WITH EDAM

2 onion, chopped
1/2 cups margarine
2 lbs sirloin steak, sliced thin
1 can tomatoes
2 red bell peppers, diced
1 green pepper, diced
2 eggs, hard-boiled, chopped
1/2 cups raisins
1/2 cups black olives, pitted and halved
1/2 cups sweet gherkin pickles, chopped
2 cans mushrooms
5 tsp flour
1 cup beef broth
1/2 tsp oriental chili paste
1 tsp chili sauce
1 tsp ketchup
1 tsp Tobasco
1 lb edam cheese, sliced 1/4in slices

In a large skillet, sauté onion in margarine until golden. Add steak, tomatoes, and peppers. Cook, stirring, until veggies are softened. Add egg, raisins, olives, gherkins, and mushrooms. Cook, stirring for 1 minutes. Stir in flour and cook for 2minutes, stirring constantly. Stir in broth, chili paste, chili sauce, ketchup, Tobasco, and salt and pepper to taste. Simmer, stirring constantly for 5 minutes. Line the sides of a medium pot with some of the cheese slices. Pour the beef mixture into the pot and cover it with remaining cheese slices. Put a pie pan upside down in a pre-heated Dutch oven. Place the pot on the pie pan. Cover the pot and the Dutch oven. Bake at 325 for 15 minutes. Serve.

HOT SAUSAGE AND SHRIMP JAMBALAYA

1 lb hot link sausage, cut in 1/2 in pieces
2 onions, chopped
1 cup parsley
4 cloves garlic, chopped
2 cups water
1 can tomatoes
1 tsp thyme
salt to taste
2 cups rice
1 lb frozen peeled shrimp

Cook sausage and onions in large skillet until onions are clear. Add garlic and parsley. Cook until parsley is limp. Transfer to Dutch oven, add water, tomatoes, thyme and salt. Bring to boil. add rice and shrimp. Stir once, lower heat, cover, and simmer. Cook until rice is tender. Add more water if necessary.

SAUSAGE CREOLE

2 lb smoked sausage links, sliced in 1/2in pieces
1/2 cups chopped onion
2/3 cups chopped celery
1 1/2 cups water
2 can stewed tomatoes with pepper peppers
4 tbs olive oil
1 red bell pepper, diced
1/2 cups sliced green olives
2 pkg. Spanish rice Mix
1/4 tsp cayenne pepper

In Dutch oven, sauté onion, pepper, and celery in olive oil. Combine all ingredients in oven and bring to boil. Cover, reduce heat, and 'simmer until liquid is absorbed. Serve.

DUTCH OVEN DELIGHT

2 lbs ground beef
3 tbs olive oil
8oz elbow macaroni
12 onion, chopped
1 green pepper, diced
1/4 cups celery, chopped
1/4 cups green onion, chopped
1 can stewed tomatoes
1 can tomato sauce
2 cups water
2 tbs Worcestershire sauce
8 drops Tobasco sauce
1 tsp salt
1/2 tsp lemon pepper
1/2 tsp celery salt
2 cans kidney beans

In Dutch oven brown meat in olive oil. Drain and retain drippings. Return 3 tbs of drippings to oven and sauté macaroni, onion, green pepper, celery, and green onion for 5minutes, stirring constantly. Return meat to oven, add tomato sauce, stewed tomatoes, and water. Mix well. Add remainder, except kidney beans, and mix well. Cover and simmer or 25 minutes. If ingredients are dry, add more water. Add kidney beans and simmer for another 10 minutes. Serve.

RED BEANS AND RICE WITH SMOKED SAUSAGE

1 lb dried red beans
1 1/2 lbs smoked sausage, cut into1 1/2in pieces
8oz ham shanks
2 onions, chopped
2 cloves garlic, minced
1 tsp thyme
1 tsp black pepper
1 tsp red pepper
1/2 tsp sage
2 cups cooked rice

Place beans in Dutch oven and cover with water. Let soak 30 minutes. Add remaining ingredients to beans except salt and rice. Bring to boil over medium high heat. Reduce heat to medium low, cover and simmer 2 1/2 hours. Add water if necessary. Add salt to taste. Discard ham bones. Remove 4 tbs of beans from mixture and mash. Return to oven and 1stir. Simmer 15 more minutes. Add rice and serve.

PUEBLO FIRE

20 red chili pods
6c water-1 lb round steak cut into small pieces
2 tbs oil
1/2 cups black jack BBQ sauce (see entry)
2 tsp garlic powder

Rinse chili pods in cold water after removing stems and seeds. Tear pods into pieces. Brown meat in oil in Dutch oven. Add chili pod mixture, garlic powder, and BBQ sauce. Cook over low heat for 1 hour. Can be served as soup.

SEMINOLE SQUIRREL STEW

4 squirrels, cleaned and cut into serving pieces
2 cups flour
4 cups water
12 tbs bacon grease
Salt and pepper to taste
4 potatoes, cut into chunks

Mix flour, salt and pepper in a gallon zip-lock. Add squirrel pieces and coat well. Heat bacon grease in Dutch oven and fry squirrel until golden brown. Pour off 1/2 of bacon grease and add water. Bring to boil. Return squirrel to oven, cover and reduce heat to simmer. Add potatoes and simmer 1 1/2 hours. Serve with corn bread.

MEXICAN SMOKED CHILI MARINADE

1 cup orange juice
1/4 cups lime juice
1/2 jar jalapenos, minced
1/4 cups juice from jalapenos
4 cloves garlic, minced
1 tsp grated orange rind
2 tsp oregano
1 tsp cumin
2 tbs red wine vinegar
1/2 tsp each salt & pepper

Combine orange and lime juice in small pot and boil until reduced to 1/2 cup. Add remaining ingredients and blend very well. Let cool and spread on beef (preferably steaks). Place in double gallon zip-lock and let set for 1 hour. Grill on coals.

DUTCH OVEN BBQ

3 lb chuck steak, cut into 1in wide pieces
2 clove garlic, minced
1/2 cups red wine vinegar
2 tbs brown sugar
2 tsp paprika
4 tbs Worcestershire sauce
1 cup ketchup
2 tsp salt
2 tsp dry mustard
1/2 tsp black pepper

Place beef in Dutch oven. In a medium pot, combine all other ingredients and pour over beef. Mix well. Cover and cook over very low heat for 3-5 hours. Mash meat with fork. Heat to steaming and serve on buns.

Breads

MOUND BREAD

2 cups whole wheat flour
1/4 cup sugar
1/4 cup shortening
2 tsp salt
2 pkg dry yeast
2 cups very warm water
3 to 4 cup flour

Mix whole wheat flour, sugar, shortening, salt, and yeast in large pot. Stir in warm water. Whisk slow for 1minutes, then rapid for 1 minutes. Stir in flour, 1 cup at a time, to make dough easy to handle. Turn dough onto lightly floured surface and knead until smooth. Place in greased medium pot. Lightly oil top of dough. Cover and let rise until double (1 hour). Punch down dough and divide into 1/2's. Let rest 5 minutes. Shape each 1/2 into round, slightly flat loaf. Place on lid of large pot cover and let rise again (45min). Make 1/2in slashes in top of loaf. Sprinkle with 1 tsp flour. Bake in Dutch oven or cardboard oven until loaves are golden brown --30 to 45 minutes.

MONKEY BREAD

2 cups milk
2 tbs sugar
2 to 3 tsp salt
1 tbs shortening
2 packages dry yeast
1/2 cups hot water
6 to 7 cup flour
Melted margarine

Scald milk and add sugar, salt, and shortening. Cool mixture to lukewarm. Sprinkle yeast into hot water and stir until dissolved. Stir yeast into milk mixture. Gradually add flour to milk mixture, mixing well. Add enough flour to make dough stiff enough to be handled easily. Turn onto lightly floured surface and knead until smooth. Shape dough into a 18x3in loaf. Oil surface lightly. Cover and let rise until doubled (1 hour). Place large pot lid on bottom of Dutch oven, then line with foil. Cut loaf crosswise into 32 slices and dip slices into melted margarine. Place 8 slices to each layer in oven. Let rise again until doubled (1 hour). Bake until golden and crusty

THUNDERBIRD CORNBREAD

1 1/2 cups boiling water
1 cup cornmeal
2 tbs softened margarine
3 eggs, separated
1/2 cups milk
1/2 cups cottage cheese
1 tsp salt
1 tsp baking powder
1/4 t tsp ground cumin
1/8 tsp ground allspice
1/8 tsp red pepper
1 can whole corn, drained
1 cup shredded Monterey Jack cheese
1 small onion, chopped
1/8 tsp Tobasco

Stir boiling water into cornmeal in large pot and continue stirring until smooth. Blend in margarine and egg yolks. Stir in remaining ingredients except egg whites. Beat egg whites just until soft peaks form. Fold into batter. Pour into greased large pot lid. 'Bake in pre-heated Dutch oven 45-50 minutes.

REAL CINNAMON ROLLS

2 cup lukewarm water
1 package dry yeast
2 tbs sugar
1 tsp salt
4-5 cups flour
tub soft margarine
1 cup sugar
2 tbs cinnamon
8oz pecan pieces

Mix lukewarm water, yeast, 2 tbs sugar, and salt in medium pot. After yeast mixture is bubbly, add 2 cups flour and mix well. Add rest of flour slowly to make dough. Place on floured surface and knead until smooth. Oil surface well. Place in large pot, cover, and let rise (1 hour). Knead second time and roll into a thin sheet on a floured surface. Spread soft margarine, sprinkle on sugar, cinnamon, and pecan pieces. Roll into a log and pinch ends shut. Spiral log onto greased large pot lid and press down until log covers bottom of lid. Spread more margarine on top. Bake in pre-heated Dutch oven 30-45 minutes. Slice while warm but not hot.

CAHOKIA SWEET BREAD

1/2 cup margarine, softened
1/2 cup sugar
3 egg yolks
1 pkg dry yeast
1/4 cups warm water
2 tsp grated orange peel
1 tsp grated lemon peel
1 tsp cinnamon
1/2 tsp salt
4 cups flour
1 cup lukewarm milk (scalded then cooled
1 cup raisins
powdered sugar

Beat together margarine and sugar in medium pot until blended. Beat in egg yolks until well blended. Dissolve yeast in warm water. Stir yeast mixture, orange peel, lemon peel, cinnamon, and salt into margarine mixture. Stir in flour alternating with milk, beating well after each addition until dough forms. Stir in raisins. Cover and let rise until double (1 hour). Stir down dough. Spoon into greased and floured large pot. Cover and let rise until double (1 hour). Place pot in pre-heated Dutch oven and bake for 30-45 minutes. Cool 5 minutes. Remove from 6pot. Cool completely and sprinkle with powdered sugar.

BAKED NATIVE AMERICAN PUDDING

1/4 cups sugar
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp salt
1/4 tsp nutmeg
4 cups milk
1/2 cup yellow cornmeal
1/2 cup raisins
1/2 cup pancake syrup
2 tbs margarine, softened
2 eggs, beaten

Pre-heat Dutch oven. Mix together sugar, cinnamon, ginger, salt, and nutmeg. Blend well and set aside. Heat milk in medium pot. Stir in cornmeal. Cook over low heat, stirring constantly, until very thick (20min). Remove form heat. Stir in sugar mixture and remaining ingredients. Pour into large greased pot and bake in Dutch oven 1 hour or until knife inserted in center comes out clean. Serve warm.

RED CHILI BISCUITS

1 recipe dry baking mix (see listing)
1 tbs chili powder
1 tsp red pepper
1/2 tsp dried red pepper-1/2 cup shredded cheddar cheese
1 1/2 cups sourdough starter (see listing)

Stir together dry baking mix, chili powder, red pepper, dried chili peppers, and cheese. Add sourdough starter and mix until moistened. Place mixture on a floured surface. Knead lightly and pat to 1/2in thick. Cut with a 2 1/2in cutter. Put biscuits in a greased pan and 'bake in cardboard oven for 20 to 25 minutes.

SOURDOUGH STARTER

1qt lukewarm water
1 pkg dry yeast
2 tsp sugar
4 cups flour

Put water in 1/2 gal jar, add yeast and sugar to soften, stir in flour. Cover with a clean cloth. Let rise until mixture is light and slightly aged, about 2 days. Mixture will thin as it stands; add flour as needed. As you use starter, replace with equal amounts of flour and water.

DRY BAKING MIX

2 cups flour
1 tbs sugar
1 tbs baking powder
1 tsp salt
1/3 cup shortening

Sift or mix dry ingredients. Cut in shortening until mixture resembles fine meal.9Even better flavor if Butter Crisco is used as shortening

WILD ONION BREAD

1 1/2oz package onion soup mix
3/4 cups hot water
1 pkg dry yeast
2 tbs sugar
2 tbs warm water
1 egg
2 recipes dry baking mix (see listing)
1 cup sourdough starter (see listing)

Add soup mix to 3/4 cups hot water; let stand until lukewarm. In a separate container, soften yeast and sugar with 2 tbs warm water. Beat soup mixture and yeast mixture together with egg, 1 cup dry baking

mix, and sourdough starter. Stir in remaining dry baking mix to make a stiff dough. Place on a floured surface; knead until smooth and elastic. Place in a greased pot, turning to grease top. Cover and let rise for 2 hours. Shape into a round loaf. Line a Dutch oven with foil and grease. Place loaf in oven, cover and let rise 45 minutes. Bake for 35 minutes or until loaf is brown.

CRUNCHY GRANOLA SUITE

2 cups rolled oats
2 cups flaked wheat
1 cup bran
1 1/2 cups chopped nutmeats -- your choice -- or mixture
2 tbs brewer's yeast
2 cups dry milk
1 cup honey
1/2 cups oil
1/4 tsp each ground ginger, cloves allspice
1/2 tsp cinnamon

Combine the dry ingredients. Over low heat combine dry ingredients with honey and oil. Mix until ingredients are warm and sticky. Spread in a thin layer in a large pot lid and bake in a Dutch oven at low heat for 45-60 minutes or until brown but not burned. Let cool slightly, then cover with wax paper and press into solid cake. Let cool and cut into bars or squares. Wrap in waxed paper and store in zip-lock bags until ready to eat.

SALT RISING BREAD

3 medium potatoes, peeled and sliced meal
3 tbs corn meal
1 tsp sugar
flour
4 cups boiling water
2 cups lukewarm milk
1 cup water
1/8 tsp baking soda
1/8 tsp salt
2 tbs melted shortening

Boil 4 cups water in medium pot. Remove from heat and add potatoes, corn meal, salt, and sugar. Cover pot with cloth and keep in a warm place overnight. Take out potatoes, add milk, soda, second salt, and shortening. Add enough flour to make dough stiff when kneading on a floured surface. Form into four loaves and let dough rise to double. Place on cookie sheet and bake in cardboard oven at 400 until top is slightly browned.

SPOON BREAD

2 cups yellow cornmeal
2 tsp salt
1 tsp baking soda
1 1/2 tbs margarine, melted
3 cups buttermilk
2 eggs, beaten

Put cornmeal in medium pot and add 1 1/2 cups hot water. Mix well to be mush-like. Add margarine and salt. Stir in milk and baking soda. Add eggs, whipping slightly. Pre heat Dutch oven. Pour batter in greased large pot lid. Make sure to have aluminum foil balls in bottom of oven to keep an air space underneath pot lid. Bake for 20 minutes.

SCOTTISH OATEN BREAD

2 cups flour
1 cup rolled oats
1/2 cups sugar
2 1/2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1 egg, beaten
3 tbs oil
1/2 tsp vanilla
1 cup Coca-Cola
1/2 cups dried prunes
1/2 cups chopped walnuts

In a large pot, stir together flour, oats, sugar, baking powder, baking soda, and salt. In a small pot, blend egg, oil, and vanilla. Add to flour mixture. Add Coke, prunes, and nuts. Blend well. Pour into a well greased loaf pan. Bake in cardboard oven at 350 for about F1 hour. Cook for 20 minutes before removing from pan. Store in foil overnight before slicing. Thanks to Coke

GEEZER CORNBREAD

3 cups yellow cornmeal
1 cup flour
2 tbs sugar
4 tsp baking powder
2 tsp baking soda
2 tsp salt
2 cups Monterey jack, shredded
1/2jar jalapenos, finely chopped
4 eggs, beaten
3 cups buttermilk
6 tbs margarine, melted

In a large pot, combine dry ingredients and mix well. Add cheese and jalapenos. Toss well. Add buttermilk and melted margarine. Add eggs and mix

well to make batter. Pour into well greased Dutch oven and bake at 400 for 25-30 minutes.

CHEDDAR BISCUITS

1 3/4 cups flour
2 tsp baking powder
1 tsp sugar
1/2 tsp baking soda
1/2 tsp salt
1/4 tsp dry mustard
1/3 cups shredded cheddar cheese
3/4 cups buttermilk
1/4 cups margarine, softened

In medium pot, combine flour, baking powder, sugar, baking soda, salt, dry mustard. Cut in margarine with pastry cutter until mixture resembles coarse meal. Stir in cheese and buttermilk. On lightly floured surface, roll dough to 1/2in thick. Use 2in biscuit cutter and cut into rounds. Keep rolling and cutting until all dough is used. Place on greased cookie sheet and bake in cardboard oven at 450 until tops are light brown.

BLUEBERRY BRAN MUFFINS

1 1/4 cups flour
3 tsp baking powder
1/2 tsp salt
1 1/2 cups bran cereal
1 1/4 cups milk
1 egg, beaten
1/3 cups salad oil
2 cups blueberries
1 tsp sugar

Stir together flour, baking powder, salt, and sugar. Combine milk and bran cereal in small pot. Let stand until cereal is soft. Add egg and oil. Mix well, add blueberries. Add dry ingredients to cereal mixture. Stir well. Pour into greased muffing pans. Bake in cardboard oven at 400 for 20 minutes or until brown.

BANANA WALNUT MUFFINS

3 cups oat bran cereal
3 medium bananas, mashed
3 egg whites
2 tbs corn oil
1 cup flour-2 tbs firmly packed brown sugar
1 tbs baking powder
1/4 cups chopped walnuts

In medium pot, combine cereal, bananas, egg whites, milk, and oil. Blend well and let stand 5 minutes. In large pot, combine flour, sugar, and baking powder. Add cereal mixture to flour mixture, stir well. Spoon into muffin cups. Sprinkle with nuts. Bake in cardboard oven at 400 for 20 minutes. Serve warm.

BANANA-DATE MUFFINS

2 cups plus 1 tbs flour
2 tbs baking powder
3/4 tsp cinnamon
1/2 tsp salt
1/2 cups sugar
1/2 cups margarine, softened
1 egg, beaten
1 tsp vanilla extract
3 medium bananas, mashed
3/4 cups Wheaties, crushed
12 diced pitted dates

In small pot place flour, baking powder, cinnamon, and salt. Mix well with fork. Set aside. In medium pot, combine sugar, margarine, egg, and vanilla. Mix with fork, then whisk until light and fluffy. Add bananas and stir to combine. Add flour mixture slowly, mixing well. Add dates and Wheaties. Mix well. Spoon into muffin cups. Bake in cardboard oven at 400 for 20 minutes or until brown. Serve warm.

BANANA NUT BREAD

1/3 cups vegetable oil
4 bananas, mashed
3 eggs, beaten
2 1/3 cups biscuit mix
1 cup sugar
1 cup chopped walnuts
1/2 tsp vanilla

Mix all ingredients in large pot. Beat vigorously with fork for 1 minutes. Pour 1/2 mix into greased loaf pan, then other 1/2 into another greased loaf pan. Bake in cardboard oven at 350 for 1 hour. Cool 5 minutes. 3Run knife around sides of loaf and remove from pan.

RAISIN WALNUT BRAN MUFFINS

2 1/4 cups oat bran
1/3 cups raisins
1/3 cups chopped walnuts
2 tsp baking powder
1/2 tsp salt 3/4 cups milk
2 eggs, beaten
1/4 cups honey
2 tbs vegetable oil

In a large pot, combine bran, raisins, walnuts, baking powder, and salt. Mix well with fork. Add remaining ingredients and mix only until dry ingredients are moistened. Do not over mix. Spoon into muffin cups. Bake in cardboard oven at 425 for 15 minutes or until muffins are golden brown on top. Serve warm.

COUNTRY BREAKFAST BREAD

4 cups flour
3 1/2 cups whole wheat flour
1 cup chopped walnuts
2 pkg rapid rise yeast
1 tbs grated orange peel
1 1/2 tsp salt
2 1/2 cups non dairy creamer
1/3 cups honey
1/4 cups vegetable oil

Set aside 1 cup flour. In large pot, combine remaining flour, whole wheat flour, nuts, undissolved yeast, orange peel, and salt. Heat honey and oil until very warm - do not boil. Stir into dry mixture. Stir in enough reserved flour to make soft dough. Knead on lightly floured surface until smooth. Cover, let rest 10 minutes. Divide and form dough into 6 balls. Place three in each of two greased pie pans. Cover - let rise in warm place until doubled, about 30-45 minutes. Bake in cardboard oven at 375 for 45 minutes. Cover with foil during last 15 minutes. Cool, slice and serve.

POTATO BREAD

1 large peeled and cubed potato
2 1/2 cups water
3 tbs yeast4 tbs pancake syrup at room temp
1 tbs margarine, melted
6c whole wheat flour
2 tbs margarine, softened
1/2 cups shredded Monterey jack

In a small pot, boil potato in water for about 10 minutes. Mash potato in water. In a large pot, combine yeast and pancake syrup. Stir melted margarine into potato mixture. Add 1/2 cups flour to yeast mixture. Pour potato mixture into yeast mixture. Mix well. Add rest of flour to make dough. Turn onto lightly floured surface and knead until smooth. Put dough in a lightly oiled large pot. Make sure all of dough is oiled. Cover with towel and let rise 1 hour. Punch down and knead 10 times. Divide into halves, shape into loaves, and place into two loaf pans. Split tops with sharp knife and insert softened margarine and Monterey jack. Bake in cardboard oven at 350 for 20-30 minutes. Bread is 2done if it sounds hollow when tapped with knuckle.

STEAMED BROWN BREAD

1 cup flour
1 tsp baking powder
1 tsp baking soda
1 tsp salt
1 cup white corn meal
1 cup graham flour
3/4 cups dark molasses
2 cups buttermilk
1 cup seedless raisins

In a large pot, mix well with fork, flour, baking powder, baking soda, and salt. Add corn meal and graham flour. Mix well with fork. Add remaining ingredients. Beat well. Half fill 3 greased 1 lb coffee cans. Cover tightly with foil. Steam 3 hours in a covered pot, using small amount of boiling water. Uncover cans. Place in cardboard oven (at 450 for 5 minutes. Remove bread from cans.

HONEY ACORN BREAD

4 cups flour
2 eggs, beaten
2 tsp baking powder
2 tsp ginger
1 cup honey
2 cups milk 2 tsp salt
1 cup chopped acorns
margarine
2 tsp baking soda
1 tsp cinnamon:

Grease two loaf pans with margarine. Mix together all dry ingredients, thoroughly. Beat eggs, gradually adding milk. Add egg mixture alternately with honey to dry ingredients. Beat well. Stir in acorns and pour evenly into loaf pans. Bake in cardboard oven at 350 for 45 minutes or until golden. If bread is done, it will come out of pan easily when pan is turned over and tapped gently. If not, bake for another 10-15 minutes. Remove bread from pan immediately when done and cool. This spicy bread always tastes better the second day when its .flavors have had a chance to mellow and blend.

NAVAJO FRIED BREAD

4 cups flour
1 tbs baking powder
1 tsp salt
2 tbs powdered milk
1 1/2 cups warm water
1 cup shortening

In large pot, mix flour with baking powder, salt, and powdered milk. Pour in warm water and mix to from dough. Knead by hand until it is soft but not sticky. Cover and let stand 15 minutes. Shape into balls about 2in across, then flatten by patting and stretching dough with hands and fingers until it is flat and round. Heat shortening in /large skillet and fry bread until golden brown.

STEAMED APRICOT NUT BREAD

1 1/2 cups dried apricots
2 cups flour
4 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1 cup sugar
1 1/2 cups milk
2 eggs, slightly beaten
2 tbs grated orange peel
2 tbs olive oil
1 cup whole wheat flour
2 cups chopped walnuts

Place the apricots on a chopping block and chop finely. Mix flour, baking powder, baking soda, salt, and sugar together in large pot. combine milk, eggs, orange peel, and oil in a medium pot. Add to flour mixture and add whole wheat flour. Mix well. Add apricots and walnuts. Mix well. Divide mixture evenly into two well greased and floured 1 lb coffee cans, cover tightly with foil. Place into large clean pot, add 3 cups water, cover with lid and steam for 2-3 hours.

Breakfasts

REAL SCOUT QUICHE (BREAKFAST)

Pre-made pastry shell
1 onion, chopped
1 tbs margarine
1/8 tsp ground thyme
1 bay leaf
1/2 lb bacon, cut into pieces
5 eggs
2 egg yolks
1 cup half & half
1/8 tsp ground nutmeg
1/3 lb shredded Swiss cheese

Sauté onion in 1 tbs margarine. Add thyme and bay leaf. Remove bay leaf after onion is transparent. Cook bacon in separate skillet until crisp, then drain. Blend eggs, extra yolks, half & half, and nutmeg. Place bacon, onion, and cheese in pastry shell. Cover with egg mixture. Place large pot lid upside down and pre-heat Dutch oven. Bake in Dutch oven until knife inserted near center comes out clean.

DOWN ON THE FARM BREAKFAST

1 lb bacon cooked
2 cans new potatoes
2 medium onions, diced
1 green pepper, diced
18 eggs, beaten
1 cup milk
1 tbs garlic powder
Tobasco to taste

Cook bacon and reserve grease. Drain potatoes and slice not more than E1/4in thick. Brown potatoes in reserved bacon grease. Add onions and Green peppers. Beat eggs and add milk. Break cooked bacon into small chunks and add to mixture. Add garlic powder and Tobasco to taste. Add to potatoes and onions. Stir often until set. Great with Red Chili Biscuits.

BREAKFAST FRUIT CHIMICHANGAS

2 pkg (8oz) cream cheese, softened
1 cup ricotta cheese
1/2 cup sugar
2 tsp grated orange peel
16 flour tortillas
1 large jar apricot preserves
1 can sliced apricots, drained
2 eggs beaten
4 tbs margarine, softened

Pre-heat Dutch oven with large pot lid on bottom and line with foil. Thoroughly mix together cream cheese, ricotta cheese, sugar, and orange peel. Spoon about 1/4 cups mixture onto center of each tortilla. Top with 1/4 cups mixture of apricot preserves and sliced apricots. Roll tortilla. Brush both ends with eggs and fold to seal. Brush each with melted margarine. Place layer in Dutch oven and sprinkle with sugar. Continue layering until all are in oven. Bake 8-10 minutes. Strawberry preserves and 2 pkgs. defrosted frozen strawberries can be substituted for the apricots.

AIN'T NO GOLDEN ARCH BURRITOS

2 lb. hot pork sausage
2 tbs garlic powder
2 tbs onion powder
2 tbs chili powder
2 large onions, chopped
2 medium green peppers cubed
2 tbs margarine
2 dozen eggs, beaten
16 flour tortillas
3 cups shredded Jack cheese
4 tbs melted margarine
1 jar salsa, warmed in pan

Cook and stir sausage, onion, and green pepper in large skillet Dover medium heat. Drain and set aside in a pot. Heat 2 tbs margarine in skillet over medium heat until bubbly. Mix garlic powder, onion powder, and chili powder into eggs. Pour eggs into skillet, stir and cook until set. Pre-heat Dutch oven with large pot lid at bottom and lined with foil. Spoon about 1/4 cup sausage mixture onto each tortilla. Top with 1/4 cup eggs and 2 tbs cheese. Roll tortilla and fold ends. Brush each with melted margarine and arrange in layers in Dutch oven. Bake 10 minutes or until golden brown. Serve with warmed salsa.

PIZZA QUICHE SUPREME

2 Pre-made deep dish pastry shell
3oz pepperoni quarter sliced
1 cup shredded mozzarella cheese
1/2 cup sliced black olives
1 cup grated parmesan cheese
1 cup chopped onion
1 tbs garlic flakes
3 eggs, beaten
1 cup mushrooms, chopped
1 cup tomato sauce
1/2 lb pork sausage
1 cup milk
1 tsp dried basil
1 tsp oregano
1 green pepper, diced

Sauté onion and garlic in margarine. Brown and shred pork sausage. Bake pastry shell 5 minutes in pre-heated Dutch oven. Remove shell and sprinkle 1/3 cups mozzarella over bottom evenly. Top with olives, green pepper, and layer of pepperoni. Beat eggs until smooth. Add milk, pork sausage, mushrooms, sautéed onion and garlic, 1/3 cups mozzarella, 1/2 cup parmesan, several pieces of pepperoni, basil, oregano, and tomato sauce. Stir until well blended. Pour mixture into pastry shell. Top with remaining mozzarella cheese and pepperoni. Sprinkle with parmesan cheese. Bake in Dutch oven 20-30 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting. Any combination of pizza ingredients can be used in filling. This is for the supreme "garbage can" quiche.

CAMPER'S BREAKFAST

4 medium potatoes, sliced
2 onions, sliced
2 cans Spam
12 eggs, beaten
1/4 cups milk
oil
salt and pepper to taste

Heat 1in oil in large skillet. Cook potatoes and onions until potatoes are soft. Drain oil. Add eggs, milk, and Spam. Stir constantly until eggs are set. Serve.

Thanks to Randy Wright - the Inside Geezer

HOBO BREAKFAST TREAT

2 lb. hot pork sausage
2 pkgs Ore-Ida O'Brien frozen potatoes, defrosted
12 eggs, beaten

Brown pork sausage in large skillet. Drain grease, but leave enough to brown potatoes. Add O'Brien potatoes (these already have onion and green pepper added) Brown potatoes. Add eggs. Stir until "eggs are set. Serve with biscuits.

Thanks to Bob Smejkal, Troop 38, Troy.

GEEZER ROCKIN' CHAIR BREAKFAST

1/2 cup margarine
2 tbs onion flakes
2 tbs garlic flakes
6 medium potatoes, boiled, cooled then cut into cubes
2 cups Spam or Treet, cubed
12 eggs
1 tsp salt
1 tsp red pepper
1/2 cup shredded sharp cheddar cheese
Tobasco to taste

Melt margarine in large skillet and sauté' onion, garlic, potatoes, and Spam. Beat eggs with salt and pepper and Tobasco and pour over potatoes. Lift edges as it cooks to let egg flow underneath. When eggs are set, top with cheese to serve.

GEEZER SUGAR OVERDOSE OATMEAL

8c water
1 tbs salt
3 cups quick oatmeal
2 cups brown sugar
2 sticks margarine

Bring water and salt to boil. Add brown sugar and margarine. When at rolling boil, add oatmeal. Cook 5minutes, stirring constantly. Guaranteed to get you going and keep you going on a cold weather campout.

HOT PEACH CRUMBLE

12 shredded wheat biscuits
2 cups sliced peaches, drained
1 cup brown sugar, packed
1/2 cup margarine, melted
1/2 cup chopped nuts
2 tbs lemon juice
1 tsp cinnamon

Melt margarine in large skillet. Combine brown sugar, nuts, lemon juice, and cinnamon and add to margarine. Place biscuits in layers in lined Dutch oven and arrange peach slices on top. Spoon margarine mixture over the top. Heat until hot. Add peach juice if too dry.

SWISS SCRAMBLED EGGS

4 tbs margarine
2 tbs onion flakes
1/2 cups water
4 tbs dry milk
1 cup shredded Swiss cheese
2 tsp Worcestershire sauce
12 eggs, beaten
salt and pepper to taste
Tobasco to taste

Melt margarine in large skillet. Add onion flakes. Combine water, dry milk, Worcestershire sauce, and cheese, and add to eggs. Pour into skillet and cook over low heat, stirring until set. Season with salt, pepper, and Tobasco to taste. Great with Red Pepper Biscuits.

PEANUT BUTTER FRENCH TOAST

peanut butter
jelly of choice, if desired
1doz eggs
1 cup milk

Make peanut butter sandwiches (or peanut butter & jelly) to fit size of patrol. Beat eggs and milk to make batter. Dip in beaten egg and fry as you would French toast. Serve with hot brown sugar syrup or hot pancake syrup.

GEEZER CORN CAKES

6 slices of bacon, cooked and broken up into pieces
2 cup creamed corn
6 eggs
1 cup flour
1 tsp salt
1 tbs baking powder

Combine all ingredients and drop by spoonfuls onto hot greased 9griddle. Serve with hot sugar syrup or hot pancake syrup.

GEEZER HONEY DOUGHNUTS

1 envelope dry yeast
1/2 cups warm water
3 cups flour
1 egg, beaten
1/2 tsp salt
1 tbs oil
1 tsp sugar
cooking oil
cinnamon
honey

Dissolve yeast in warm water, mix with other dry ingredients. Knead or several minutes and set aside in warm place until dough doubles, about 2 hours. Roll flat, cut into 1 1/2in squares and allow to rise 1 hour. Heat 4in of oil in Dutch oven. Drop squares into oil and cook to Ca golden brown. Drain and dredge in sugar & cinnamon mixture. Heat honey and drizzle over doughnuts and serve.

FRIED DOUGHNUTS

3 cans buttermilk biscuits
cooking oil
sugar
cinnamon

Heat 1 in cooking oil in large skillet. Fry biscuits in oil until olden brown. Mix sugar & cinnamon together and dredge doughnuts in mixture. Serve warm.

SOURDOUGH PANCAKES

2 cups sourdough starter (see entry)
2 cups lukewarm water
2 1/2 cups flour
1 tbs sugar
1/4 cups evaporated milk
1/2 tsp salt
1 tsp baking soda
2 tsp sugar

Combine first three ingredients in large pot, cover and let stand overnight. Add remaining ingredients, let stand 5minutes, then ladle onto
hot griddle and enjoy.

OZARK CORNCOB SYRUP

18 red corncobs, broken into pieces
3 cups sugar
1 cup brown sugar
water

Put corncobs into a large pot and add enough water to cover corncobs when pressed down. Bring to boil and boil for 1 hour. Strain liquid and bring to another boil. Discard strained corncobs. Add sugar and brown sugar. Stir frequently until mixture boils down to desired thickness.-Serve over sourdough pancakes.

MOUNTAIN MAN BREAKFAST

1 lb bacon
1 large onion, chopped
1 32oz bag O'brian potatoes
12 eggs, beaten-1 1/2 lbs grated cheddar cheese
1/2 lb pepper cheese, grated
1 jar salsa

Pre heat Dutch oven. Cut bacon into small pieces and cook bacon and onion until clear. Remove mixture and add O'brian potatoes. Do not rain bacon drippings. Fry until golden brown. Stir bacon mixture back in, then add eggs. Cover and cook until eggs are almost solid. Sprinkle with cheese and continue cooking until eggs are set and cheese melted. Serve with salsa.

Geezer style -- add 1 tbs chili powder, 2 tsp red pepper, and 1 tsp tobasco sauce to egg mixture before cooking.

Thanks to Liz Stiles - a Prodigy Scouter

DROP CAKES

1 egg, beaten
1 tbs sugar
1 pint milk
1/8 tsp salt
2 tsp baking powder
Enough flour to make a stiff dough

Mix ingredients well and drop by teaspoons into hot oil. Roll in powdered sugar after browning.

ROLLED OATS GRIDDLE CAKES

2 cups rolled oats
1 1/2 cups flour
1 tsp salt
1 tsp baking soda
2 tbs hot water
1 tsp baking powder
2 1/2 cups buttermilk
2 eggs, beaten
2 tbs margarine, melted
1 cup sugar

Soak oats in buttermilk overnight. Then add rest of ingredients and stir well. Cook batter as pancakes.

BAKED ASPARAGUS AND MUSHROOM OMELET

2 pkg frozen asparagus
2 cups fresh mushrooms, sliced
1/2 cups green onion, chopped
2 gloves garlic, minced
1 onion, chopped
12 eggs, beaten
1 cup milk
1/2 tsp salt
1/4 tsp nutmeg
1 tsp red pepper
1/2 tsp Tobasco
2 cups shredded Swiss cheese
4 tbs parsley flakes

Cook asparagus, mushrooms, green onion, onion, and garlic in a small amount of water about 7 minutes or until tender. Drain. In a large pot, combine eggs, milk, salt, nutmeg, red pepper, pepper, and Tobasco. Beat until blended well. Stir in cooked veggies and Swiss cheese. Pour into foil lined greased Dutch oven and bake at 375 for 20-25 minutes or until set.

HONEY-APPLE PANCAKES

2 1/2 cups flour
4 tbs baking powder
1/2 tsp salt
1/2 tsp apple pie spice
1/4 tsp baking soda
2 eggs
1 1/2 cups apple juice
4 tbs honey
2 tbs cooking oil

n a large pot, mix dry ingredients well. In a medium pot, mix liquid ingredients well. Add egg mixture to dry ingredients. Stir until blended, but still slightly lumpy. For each pancake, pour 1/4 cups batter onto hot greased griddle.

BACON, AVOCADO & CHEESE OMELET

Omelet:
16 eggs, beaten
1/2 cups water
2 sticks margarine, melted-1 lb bacon, cooked and crumbled
4 small avocado, peeled and chopped into 1/2in cubes
2 cups grated Monterey Jack cheese
Salsa:-8 fresh tomatoes, chopped fine
3 onions chopped fine
1 jar chopped jalapeno peppers
1 can green chilies
2 cloves garlic, minced
4 tbs ground coriander
4 tbs lemon juice
1/2 tsp caraway seeds
1 tsp cumin
1/2 tsp red pepper

In a large pot, combine all omelet ingredients and pour into foil lined greased Dutch oven and bake at 375 until set. In a medium pot, combine all salsa ingredients and stir well. Serve salsa as topping for each serving of omelet.

EARLY MORNING SAUSAGE RING

2 lbs hot pork sausage
2 eggs, beaten
1 onion, chopped fine
2 cloves garlic, minced
1 1/2 cups Italian bread crumbs
1/4 cups parsley flakes
1 tsp red pepper
1 tsp cumin
1 tsp coriander

Mix ingredients well in large pot. Place small pot in center of Dutch oven. Mold sausage mixture around inside wall of Dutch oven and pot to form ring. Bake at 350 for 20 minutes. Drain off grease. Bake 20 minutes more. Remove small pot and turn ring upside down onto plate. Fill 0with scrambled eggs or EGGS ALA KING (see entry)

EGGS ALA KING

12 hard-boiled eggs
2 pkg white sauce mix
2 can mushrooms
1 green pepper, chopped
1/4 cups pimentos, chopped
1 can green chilies, chopped

Peel eggs and cut into 1/4s. Make white sauce according to package directions. Add eggs and rest of ingredients. Stir and serve over toast or in center of EARLY MORNING SAUSAGE RING (see entry)

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 zip-lock bag. Seal and shake well. Serve dry out of the bag for trail mix or in bowls with milk for breakfast.

FRUITY RICE

2 cups minute rice
2 can fruit cocktail, drained
1 tsp cinnamon
1 tsp salt
1/2 cups raisins

Drain liquid from fruit cocktail into measuring cup. Pour into medium pot. Add enough water to make 2 cup. Add other ingredients and bring to ,boil. Let set 5 minutes. Stir to fluff and serve.

COCONUT FRENCH TOAST

1 loaf white bread
1 7oz pkg. flaked coconut
12 eggs, beaten
1 1/4 cups milk
1 tbs cinnamon
1 tbs sugar

In a medium pot, whisk together eggs, milk, cinnamon, and sugar. Place coconut in pie pan. Heat griddle, keeping well greased. Dip each slice bread in egg mixture, then dip in coconut. Pat each side to coat well. Fry on griddle until each side is golden brown. Serve with powdered sugar or syrup.

Chicken Dishes

HOT STUFF CHICKEN

2 lb. boneless chicken breasts
2 cup flour
oil
MARINADE
2 tsp chili powder
2 tsp Tobasco
2 tsp soy sauce
2 tsp teriyaki sauce
4 tsp ground ginger
2 tbs onion flakes
2 tsp sugar
2 tsp vinegar

Cut chicken into strips 2in by 1/2in and put in gallon zip-lock bag. Blend marinade ingredients and pour into bag. Squeeze air out and seal bag. Marinate for 1 hour at room temp. Heat 1in of oil in large skillet until quite hot. Take pieces out of bag and lightly sprinkle with flour. Fry for 4 minutes. Turn once and fry for another 4 minutes. Remove and drain on paper towels. Serve while hot.

SUMMER CAMP FRIED CHICKEN

2 cup buttermilk
2 tbs pepper
4 lb. chicken pieces, skinned
1 cup flour
Oil for frying
1 gallon zip-lock bag

Combine buttermilk and pepper in large pot. Place chicken in buttermilk. Cover pot and put in cooler for 3 hours - turn each piece over once. Remove from buttermilk and pat dry. Put flour in zip-lock - shake 4 pieces at a time. Fill large skillet with 1in oil and fry until golden on both sides. Remove pieces as they are done and drain on paper towels.

SUNNEN CHICKEN AND RICE

2 medium chickens, cut up
2 tbs garlic powder
1 tsp pepper
1 tsp ground basil
1 tsp tarragon
1 tsp ground cumin
2 bay leaves, crushed
1 cup cider vinegarrr
1 bottle teriyaki sauce
Olive oil
Hot cooked brown rice

Combine dry ingredients, vinegar, and teriyaki sauce to make the marinade. Peel skin from chicken and combine with marinade in double gallon zip-lock bag. Place in cooler for 1 hour. Put chicken and cooked marinade in large pot and add 1 cup water. Cover and cook over medium heat about 40 minutes. Remove chicken and brown in large skillet with 1/4 in olive oil. Return to pot and simmer, covered for 10 minutes. Serve with hot cooked brown rice.

DUTCH OVEN CHICKEN DINNER

12 pieces of chicken of your choice of parts
Flour
Margarine
2 sliced onions
8 sliced potatoes
4 sliced carrots
1 full stalk chopped celery
1/2 cup water

Flour chicken. Melt margarine in Dutch oven and brown chicken. Add onions and continue to brown. Top with remaining ingredients. Cover and let steam until tender.

Thanks to Dennis and Ann Adcock, Cahokia Mounds District Staffers

HOT STUFF STEW

2 cups chopped onions
2 cups chopped green pepper
4 cloves garlic
4 tbs olive oil
6 cups canned cooked turkey, ham, chicken or combination
2 1 lb cans pinto beans
4 1 lb cans tomatoes
3 tsp chili powder
2 tsp cum minutes powder
1 jar Pace picante sauce
Tobasco to taste

Sauté onion, garlic, and green pepper with olive oil in large skillet. Pre heat Dutch oven. Mix meat, pinto beans, tomatoes, and onion mixture in Dutch oven and bring to slow boil. Stir frequently to keep beans from sticking. Add chili powder, cumin, and picante sauce. Simmer for 20 minutes and serve.

TURKEY A'LA CAHOKIA

4 cans turkey chunks
1/4 tsp pepper
2 tsp paprika
4 tbs margarine
1 cup cream
2 cans evaporated milk
4 small jar pimento, chopped save liquid
4 tbs flour
1 tsp salt

Melt margarine in large pot over medium heat. Blend in flour, add salt, pepper, and paprika. Add milk, cream, and liquid from pimentos, stirring constantly until thickened. Beat well. Add turkey and pimentos. Cook 15 minutes. Serve over buttered skillet toast or drop biscuits.

GEEZER CORNISH HENS

5 Cornish hens, thawed, rinsed & dried
paprika
sage
4 carrots sliced into halves, the then quartered
4 celery stalks, sliced into halves
2 ears frozen or fresh corn, cut into halves
olive oil

Sprinkle each hen with paprika, then very lightly with sage. Stuff with corn ears, carrots, and celery. Coat bottom of Dutch oven with olive oil. Place hens in oven. Cover spaces between hens with remaining corn, carrots, and celery. Bake 30-45 minutes or until corn is tender. Even better when used with quail (sorry, Bobwhites), dove, or pheasant.

SMOKED TURKEY

Brinkman or similar smoker
Charcoal pan heaping full
Water pan full
1 10-15 lb turkey-unstuffed
2 medium onions
3-3 stalks celery with leaves
1 tbs salt
rosemary leaves
marjoram
tarragon
sage

Rinse turkey inside and out with cold water. Rub inside and out after dusting with all herbs and salt. Cut onion into quarters, celery into chunks and put into cavity. Smoke cook 8-12 hours or until turkey leg 2moves easily in joint or meat thermometer reaches 180.

ROAST PHEASANT

Brinkman or similar smoker
Charcoal pan 3/4 full
Water pan full
Salt and pepper
Bay leaf
Lemon sliced thin
3-4 stalks celery with leaves
3-4 parsley sprigs
Onion sliced into quarters

Season bird inside and out with salt and pepper. Stuff cavity with bay leaf, lemon slices, celery leaves, parsley sprigs, and onion.
Cook 5-6 hours.

EASY CHICKEN CASSEROLE

1 whole chicken, cut up-1 box Stove Top chicken flavor
2 cans cream of chicken soup
1 cup mayonnaise

Combine soup and mayonnaise in large pot. Add seasoning package from stuffing mix and 3/4 stuffing crumbs. Add chicken and mix well. Place Fin Dutch oven and top with remaining crumbs. Bake at 350 for 30 minutes or "until bubbly and crumbs are brown.

Thanks to Mike Audleman -- a Prodigy Scouter

APRICOT GLAZED CORNISH HENS

6 Cornish hens
salt
paprika
garlic powder
onion powder
wild rice and sausage dressing mix
1 jar apricot preserves
1/2 cups water

Rinse hens, remove giblets, and pat dry. Sprinkle cavity with salt, paprika, onion and garlic powder. Lightly stuff each hen with dressing. Tie legs together with string. Turn large pot lid upside down in Dutch oven and place hens on pot lid. Bake hens at 350 for 1 1/2 hours. In small pot, combine preserves and water and bring to boil. During last 1/2 hour of baking, baste hens frequently with mixture. *Serve remaining mixture on side with hens.

FESTIVE CHICKEN BAKE

1/4 cups flour
1 tsp paprika
1 tsp onion powder
1 tsp garlic powder
1 tsp each salt and pepper
3 lb chicken, cut up
2 tbs olive oil
1 can sliced pineapple
2/3 cups light molasses
1 tbs mustard
1 tbs cider vinegar
1 can sweet potatoes, drained

Combine flour, paprika, onion powder, garlic powder, salt and pepper in gallon zip-lock bag and shake well to mix. Add chicken pieces and shake well to coat. Brown in large skillet with olive oil. Drain pineapple, saving juice. Combine juice, molasses, mustard, and vinegar in small pot and mix well. Place chicken in Dutch oven, and arrange potatoes around chicken. Brush with 1/2 of the sauce. Cover and bake at 350 for 30 minutes. Top with pineapple, brush with remaining sauce, and cook 30 minutes more.

BAKED CHICKEN WITH CHEESE

8 chicken breasts, deboned
2 tbs lemon juice
salt
8 slices boiled ham
8 slices tomato
6 tbs olive oil
2 tbs thyme
salt & pepper
8 slices Swiss cheese
aluminum foil

Cut foil into 12in squares, place chicken in center. Combine oil, lemon juice, thyme, and mix well. Spoon over breasts. Seal foil well and place in a 350 Dutch oven for 30 minutes. Open foil and place one slice ham, cheese, and tomato over each breast. Bake open for 3-5 minutes. Serve.

Thanks to Mike Audleman -- a Prodigy Scouter

CHICKEN GEEZER GUMBO

2 lb chicken breasts, cubed
2 medium onions, chopped
1/2 cups celery, chopped
3 tbs flour
2 cloves garlic, minced
2 lb fresh okra, sliced 1/4in
2 green peppers, chopped
4 tbs olive oil
3 tomatoes, cut up
1 tsp red pepper
1 tsp Tobasco sauce

Prepare a rue with olive oil and flour. Cook in skillet until brown, stirring often. Heat Dutch oven over medium heat and add rue. Add onion, pepper, and garlic. Slowly stir in 1 quart water. Add salt, pepper, red pepper, and Tobasco sauce. Add cut up tomatoes, okra, and celery. Cover and cook about 30 minutes. Add chicken and simmer about 15 minutes.

GEEZER CHICKEN ORIENTAL

2 cans condensed golden mushroom soup
4 cans chunky chicken spread
2 cans fancy mixed Chinese vegetables, drained
2 cans cut green beans, drained
2 cans chow mein noodles
2 tsp ginger
2 tsp cuminki sauce
2 tbs teriyaki sauce
soy sauce

In a medium pot, mix together mushroom soup, chicken spread, Chinese vegetables, and green beans. Cook over medium heat 10-15 minutes until bubbly hot. Stir in ginger, cumin, and teriyaki sauce. Serve over chow 4mein noodles and with teriyaki or soy sauce to taste.

CHICKEN AND DUMPLINGS

4 pkgs dry chicken noodle soup mix
4 6oz cans boned chicken
4 cups biscuit mix
8 tbs powdered milk

Put biscuit mix and powdered milk in gallon zip-lock and shake to mix thoroughly. Double bag to store. In large pot or Dutch oven, add soup mix and chicken to 12 cups boiling water and lower heat to simmer. Mix 1 1/3 cups water to dry ingredients in zip-lock to make a dough. Drop dough by spoonfuls into the soup mixture. Simmer 10 minutes uncovered, then 10 minutes covered.

Thanks to Tom Maughn -- a Prodigy Scouter

TENDERFOOT CHICKEN CASSEROLE

1 whole chicken, cooked, boned, then chopped
1 box Stove Top stuffing, chicken flavor
2 cans cream of chicken soup
1 cup mayonnaise

Cut up chicken and boil in Dutch oven for 1/2 hour. Let cool, then bone and chop. Combine soup and mayonnaise in a large pot. Add seasoning packet from stuffing mix and 3/4 cups stuffing crumbs. Add chicken and stir well. Place in Dutch oven and top with remaining crumbs. Bake at 350 for 30 minutes.

CHICKEN GEEZERTORE

3 lb frying chicken, cut up
3 tbs olive oil
2 onions, thinly sliced
2 cloves garlic, minced
1 can tomatoes
1/3 cups green pepper, minced 1 tsp salt
1/4 tsp black pepper
1/4 tsp cayenne pepper
1/4 tsp cumin
1 tsp oregano
1/2 tsp basil
1/2 tsp celery seed
1 bay leaf

Brown chicken in large skillet. Layer onions in Dutch oven. Put :browned chicken pieces on top of onions and add remaining ingredients. Cover and cook 1-2 hours. Discard bay leaf and serve)chicken and sauce over buttered spaghetti

FLY LIKE AN EAGLE CHICKEN

3-4 lb chicken, cut up
2 onions, chopped
1 green pepper, chopped
1 jar pimento, diced
3/4 tsp chili powder
1/8 tsp dried red pepper
1 small jar stuffed green olives, drained
2 cloves garlic, minced
2 chicken bouillon cubes
1 cup diced ham
1 can tomatoes
1 cup peas
1 tsp salt
1/2 tsp red pepper
1 tsp paprika
1 cup long grain rice

Mix salt, pepper, and paprika together. Season chicken with this mixture. Put all ingredients except rice in Dutch oven. Cover and cook at 300 for about 2-3 hours. Add rice and cook at 375 for 1 hour. Water "may be needed near end of cooking.

CHICKEN POT PIE

3 lb chicken breasts, cubed
2 1/2 tsp salt
1 stalk celery, chopped
1/2 tsp turmeric
chopped parsley
4 hard-boiled eggs, cut into wedges
1 onion, chopped
4 potatoes, peeled, cut
1/3 tsp pepper
Dough:
2 cups flour
1/2 tsp salt
2 eggs, beaten
4-6 tbs water

Place chicken in Dutch oven, add salt, pepper, celery, onion, and turmeric. Bring to a boil, reduce heat, cover and simmer about 1 hour. Do not overcook. Remove chicken from broth. To make dough, place flour in a medium pot. Make a well in the center of the flour and add the eggs and salt. Gradually work eggs into the flour, adding only enough water to make a soft but not sticky dough. Knead 5 minutes. Cover the dough and let rest 30 minutes. Divide the dough in half and roll out each as thinly as possible into a 15in square and cut each square into 2in squares with a sharp knife. Add potatoes and celery to the broth. Simmer 25 minutes until veggies are tender. Add chicken pieces and bring to boil. Slide the squares of dough into the broth a few at a time, pushing them down gently. Cover and simmer 20 minutes. Serve with parsley.

DUCK WITH SAUERKRAUT

2 qt sauerkraut
3 tbs brown sugar
1 duck
2 onions, quartered
salt
1 cup water
Bake duck in Dutch oven at 375 for 25 minutes. Pour sauerkraut, water, onions, brown sugar, salt, and pepper over duck and stir well. Simmer for 1 1/2 hours.

GRILLED CHICKEN WITH PINEAPPLE SALSA

2 lbs boneless chicken breast
1 pkg chicken mesquite marinade
Salsa
1 can crushed pineapple
1 red bell pepper, chopped
2 green onion, sliced
1 tbs lime juice
1 tsp teriyaki sauce
1/4 tsp pepper
1/4 tsp red pepper

Marinate chicken according to package directions. Grill. Combine salsa ingredients and serve over chicken.

NATIVE AMERICAN CHICKEN CURRY

2 1/2 lbs chicken breasts, cut into 1 1/2in strips
water
salt
celery tops
3 tbs margarine
1 tart apple, peeled and diced
1 onion, thinly sliced
1 tbs curry powder
1/3 cups raisins
1 cup chicken broth
1/2 cups Coca-Cola
3 1/2 tbs flour
1 cup evaporated milk
1 tsp salt
1/4 tsp pepper
8 servings rice cooked to package directions

Cook chicken and a few celery tops in a large pot of boiling salted water. Cover, reduce heat to simmer and cook 45 minutes. In a large skillet, melt the margarine and add apple, onion, and curry powder. Sauté for 5 minutes. Stir in raisins, chicken broth, and Coke. In a medium pot, mix flour with cream. Stir until smooth. Add salt, pepper, and apple/onion mixture. Cook over low heat until thick and creamy. Add rained cooked chicken. Cool and pour into gallon double zip-lock. Store in cooler overnight. Reheat slowly and serve over cooked rice.

Thanks to Coke.

CHICKEN PIE WITH BISCUIT CRUST

Filling:
8c chicken broth
6 carrots, in 1/4in slices
1 1/2 lbs potatoes, diced
5 cups cooked chicken breast, cubed
2 onion, chopped
12 tbs margarine
12 tbs flour
1/2 tsp thyme
1/2 tsp nutmeg
1 cup fresh parsley, minced
Crust:
2 2/3 cups flour
3 tsp baking powder
1 tsp baking soda
1 tsp salt
4 tbs margarine, softened
4 tbs shortening
2/3 cups cheddar cheese, shredded
2 large eggs, beaten
2/3 cups buttermilk
Egg Wash
2 large egg yolk
2 tbs milk

In a large pot, bring broth to a boil. Add carrots, potatoes, and parsley and simmer for 10-15 minutes. Transfer veggies to large bowl, reserving broth, and add chicken to mixture. Mix well. In a skillet, sauté onion in margarine until clear. Add flour and cook into a roux, stirring, for 3 minutes. Add 6 cups broth and stir. Bring mixture to a boil, stirring constantly. Add thyme and simmer 5 minutes. Stir in nutmeg, and salt and pepper to taste. Pour sauce over the chicken/veggie mixture. Stir gently and pour into Dutch oven. In a large pot, combine flour, baking powder, baking soda, and salt. Add margarine and shortening. Blend until it resembles meal. Add cheese and mix well. Add eggs and buttermilk, stirring until dough is formed. On a floured surface, pat dough out 1/2in thick and cut biscuits. Arrange biscuits on the chicken mixture. Mix egg wash and brush tops of the biscuits. Bake at 450 for 10-15 minutes, or until the biscuits are puffed
and golden.

CHICKEN TETRAZZINI

4 lb chicken, cut up
1 lb fresh mushrooms, thinly slice
sliced
6 tbs margarine
4 tbs olive oil
3 cloves garlic, minced
1 lb spaghetti
4 tbs flour
2 cups heavy cream
1 can parmesan cheese, grated
nutmeg to taste

In a Dutch oven, combine chicken with enough salted water to cover meat by 2in. Bring to boil, simmer for 20 minutes. Let cool. Separate the meat from the sin and bones. Return the skin and bones to broth. Cut meat into strips and reserve. Simmer broth until reduced by 1/2. Strain and discard solids. Boil stock until reduced to 2 cup. In a large skillet, sauté mushrooms and garlic in 2tbls margarine and 2 tbs olive oil until soft. Add remaining margarine and olive oil. Add flour and stir well into a roux. Stir in reserved broth and cream. Add nutmeg, salt and pepper to taste. Bring sauce to boil, reduce heat and simmer C5 minutes. Cook spaghetti in large pot until soft. Drain well. Stir 1/2 mushroom sauce into spaghetti and place into Dutch oven. Add chicken meat to remaining sauce. Spoon into center of spaghetti. Sprinkle well with parmesan cheese and bake at 350 for 25-30 minutes. Serve with rest of parmesan cheese.

CHICKEN WITH CREAM SAUCE

1 chicken, cut up
1 stalk celery, sliced
1 onion, halved
4 tbs parsley flakes
2 whole cloves
1 carrot peeled and sliced
1 tsp salt
1 bay leaf, crushed
1/2 tsp thyme
water
SAUCE
1 can chicken stock
1/8 tsp pepper
1/2 cups heavy cream
1/2 cups flour
1/2 tsp salt
1 tbs parsley flakes
4 tbs margarine

Put chicken in Dutch oven and cover with water. Add celery, carrot, onion, and salt. Tie parsley flakes, bay leaf, cloves, and thyme in a small square of cheese cloth and add to pot. Cover and cook at low 7-9 hours. Melt margarine in medium pot. Stir in flour and cook over low eat, stirring often until well blended. Gradually add in stock. Simmer until smooth. Add rest of ingredients. Remove chicken from oven, place into a large pot, pour sauce over chicken and serve.

CHICKEN FRICASEE

2 frying chickens, cut up
4 onions, chopped
1 cup olive oil
1 bunch parsley, chopped
1/2 cups flour
1/2 tsp red pepper
1 tsp salt
1 tsp black pepper
1 1/2qt water

Put flour, red pepper, black pepper, and salt into gallon zip-lock. Shake each piece of chicken to coat well. Brown in large skillet with onions and olive oil. Move all to Dutch oven and add 1 1/2qt water. Cook until chicken is tender. Stir often. Liquid should turn into gravy. Ten minutes before serving, add parsley and season with more red pepper and Tobasco to taste.

CHICKEN JAMBALAYA

2 chickens, cut up
1 cup olive oil
8 onions, minced
1 can Italian tomatoes
4 cloves garlic, minced
2 1/2 cups rice, uncooked
1 tsp salt
1 tsp red pepper
1 tsp Tobasco
2stalks celery, minced
2 green peppers, minced
2 pimentos, minced
1 tsp oregano
1 tsp rosemary
1 tsp thyme

Boil chicken 1 1/2 hours in water to which onions, celery, and green pepper has been added. Then add olive oil, garlic, and salt. Allow to boil 1 hour longer. Add tomatoes, rice, pimentos, and seasonings. Simmer slowly covered for 30 minutes. Add more water if necessary. Stir occasionally.

CHICKEN STEW

2 chickens, cut up
4 onions, chopped
1 cup celery, chopped
2 green peppers, chopped
2 cups flour
1 tsp salt
1 tsp black pepper
1 tsp red pepper
1 tsp Tobasco
1 tbs parsley flakes
1/4 cups green onions, chopped
1 cup olive oil

Brown chicken in olive oil in Dutch oven. Remove chicken and add flour to make roux. Stir constantly until brown. Add onions, celery, and peppers. Cook until soft. Add chicken and 3qt water. Add seasonings and stir well. Let cook until chicken is tender. Add parsley. Cook for 5 minutes and serve.

EGG FOO CANOE

2 can bean sprouts, drained
2 can chicken, diced
1 onion, diced
1 clove garlic, minced
6 eggs, beaten
1 tsp salt
1 tsp red pepper
1 tbs teriyaki sauce
2 tbs olive oil
2 pkg chicken gravy mix

Chop bean sprouts, add onions, garlic, chicken, and seasonings. Blend well. Add eggs. Fry by spoonfuls in large skillet in olive oil. Make chicken gravy according to package directions and serve as toping for patties.

GARLIC HONEY MARINADE

1 small onion, minced
1/4 cups lemon juice
1/4 cups olive oil
2 tbs soy sauce
2 cloves garlic, minced
1 tbs ginger
2 tbs honey
2 tsp parsley flakes

Mix together in small pot. Let chicken marinate in cooler in double 4gallon zip-lock overnight. Grill chicken over coals.

HONEY MUSTARD MARINADE

1 cup Dijon mustard
1 cup red wine vinegar
3/4 cups olive oil
1/4 cups honey
1 clove garlic, minced
2 tbs soy sauce

Mix in small pot. Marinate chicken overnight in cooler in double /gallon zip-lock bags. Grill chicken over coals.

DUTCH OVEN LACQUERED CHICKEN

1 whole chicken cut up
3 large onions, chopped
1 large can tomatoes
1 orange, unpeeled, seeded and chopped
1 tsp sugar
1 tsp salt
1/8 tsp pepper
1/2 cups water
1 tsp instant chicken bouillon
3 heaping tbs grape jelly
olive oil

In a large skillet, heat olive oil and sauté chicken until browned. Remove chicken and sauté onions until golden. Place into Dutch oven. Add tomatoes, orange, sugar, salt and pepper. Set chicken pieces on top. Rinse skillet with the water and scrape into Dutch oven. Sprinkle instant bouillon on top. Cover and cook slow 5-7 hours. Before serving, remove chicken and wrap in foil to keep warm. Change heat to high and simmer until thick enough to mound on a spoon. Stir in the jelly until the sauce just boils. Add chicken, making sure to cover 2each piece with sauce. Remove from heat and serve.

EASY ITALIAN CHICKEN

1-2 chickens, cut up
1 large jar spaghetti sauce
oregano
basil
minced garlic

Place chicken pieces in bottom of Dutch oven. Add spaghetti sauce and stir to coat each piece. Add oregano, basil, and minced garlic to taste. Cook at low 5-7 hours. Serve with Wild Onion Bread (see listing)

NATIVE AMERICAN GAME HENS

4 Cornish game hens, split in 1/2
2 onions, quartered
2 bay leaves
12 peppercorns
2 small carrots, sliced
2 stalks celery, sliced
2 tsp salt
8 tbs margarine
1 tsp thyme
1/2 tsp rosemary
1/2 cups chopped mushrooms
4 tbs flour
4 tbs black walnut meats, finely chopped

Place hens in a large pot and barely cover with water. Add bay leaf, onion, carrot, celery, salt, and peppercorns. Bring to rolling boil, turn down heat and simmer for about 30 minutes. Remove birds from broth and reserve broth. Using a large skillet, sauté the birds in 4 tbs of margarine until golden. Place birds into Dutch oven, sprinkle with thyme and rosemary and bake slow for 30 minutes. Bring broth to rolling boil and cook down to 4 cups. Sauté mushrooms in large skillet with remaining margarine. Add broth and flour. Stir well. Add chopped 1walnuts. Serve with birds over cooked brown rice.

SPICY HOT CHICKEN MARINADE

4 green onions
2 jalapenos
1/3 cups lemon juice
1/4 cups honey
2 tbs olive oil
2 tbs thyme
1/2 tsp salt
1/4 tsp allspice
1/4 tsp nutmeg

At home, place all ingredients in blender and blend until smooth. At camp. put chicken (best for boneless chicken breasts) in double gallon zip-lock, add marinade and let set 2-6 hours. Grill chicken and baste with marinade.

Chili

PATROL CHILI

2 lb. lean ground beef
1 green pepper, chopped
1 medium onion, chopped
1 tbs garlic flakes
2 one lb cans tomatoes
2 tbs chili powder
1 1/2 tsp salt
1/2 tsp oregano
1/2 tsp cumin
3 dashes Tobasco
1 cup hot water
2 15oz cans chili hot beans
1 15oz can whole kernel corn

Cook beef, green pepper, onion, and garlic in Dutch oven until beef is slightly browned. Drain off excess grease. Add all ingredients except corn and beans. Simmer uncovered 1 hour. Stir in undrained beans and corn. simmer 30 minutes longer. Serve. For the brave, Jalapeno pepper may be substituted for the green pepper or added. Or 4you may add additional Tobasco sauce. Guten Appetit.

Thanks to Joe Schuster, Cahokia Mounds District Executive

ITALIAN CHILE

3 lbs. ground beef
4 tbs onion flakes
2 tbs garlic flakes
2 envelopes spaghetti sauce mix
2 can pork and beans
2 1 lb cans tomatoes
1/2 cups firm packed brown sugar
2 tsp oregano

Brown beef in Dutch oven and add onions. Cook until onions are opaque. Drain fat and add spaghetti sauce mix, beans, tomatoes, garlic, 5oregano, and brown sugar. Cover and simmer 15-20 minutes.

WILD CARD CHILI

2 lbs ground beef
1/2 cup chopped onion
1 lb can red beans
1 lb can refried beans
1 can tomato sauce
1 cup water
1 tsp dried red peppers
1/2 tsp each salt and garlic salt
1/4 tsp each pepper and cayenne
3 tbs chili powder
1 tbs molasses

Brown beef with onions in Dutch oven: pour off fat. Add remaining ingredients, cover and simmer for 1 hour, stirring occasionally.

CHILI THE GEEZER WAY

6 dried habenero peppers
3 lbs boneless chuck, diced 1/4in
6 tbs olive oil
beef suet
4 onions, chopped
4 garlic cloves, minced
1 1/2 tsp cumin-
1 large can tomatoes, squished
1 large can chili hot beans
1 tbs cocoa
2 bay leaves, crushed
1 tsp oregano

Heat a skillet over mod-high heat and toast peppers, turning often, for 1-2 minutes. Let cool, and crush. Combine with 1 cup water in a small pot And bring to boil. Simmer 5 minutes. Sauté meat in a Dutch oven with olive oil until lightly browned. Add onions and garlic, cook until onions are softened. Add cu minutes and cook 1 minutes. Add rest of ingredients. Add enough water to cover barely and bring to boil. Cover and simmer %2 hours. Serve with LOTS of cold drinks.

NOW THAT'S CHILI

3 lbs ground chuck
2 lbs chuck roast, cubed
2 large onions, diced
1 green pepper, diced
1 can green chilies
2 small fresh jalapenos
2 cloves garlic, minced
4 cups water
1 can tomato sauce
1 can tomato paste
7 tbs chili powder
2 bay leaves
3 tbs cumin
1 tsp oregano
1/4 tsp coriander
1/2 tsp beau monde spice
1/2 tsp hot pepper sauce
1 tsp cayenne pepper
1 tbs honey
1/2 tsp mole paste
1 tsp beef bouillon
1 tsp paprika
1/4 tsp white pepper
1 tsp salt
1/2 tsp black pepper
2 tsp corn starch

Heat 1/2 cups olive oil in Dutch oven. Add onions, green pepper, jalapenos, green chilies, and garlic. Sauté until soft. Remove from oven and reserve. Add another 1/2 cups olive oil to oven and heat to very hot. Add meat and brown. Add onion mixture and stir well. Add 3 cups water, tomato sauce, tomato paste, and chili powder. Stir well and bring to boil. Lower heat and simmer for 20 minutes. Add remaining ingredients except for corn starch. Mix corn starch with remaining water, bring chili to boil and add slowly while stirring well. Lower *heat, cover oven and slow simmer for 2 hours.

NAVAJO GREEN PORK CHILI

3 lb pork shoulder, cubed
2 cups stewed tomatoes
1 cup tomato paste
3 cups water
2 1/2 tsp salt
2 16oz cans whole green chilies
1/2 tsp oregano
3 tbs bacon grease
1/3 cups flour
3 onions, chopped
6 cloves garlic, minced

Melt bacon grease in large skillet. Put flour in gallon zip-lock bag and add 1/2 of pork. Shake well to coat and brown in skillet. Coat other 1/2 pork and add to skillet to brown. Remove meat and place in Dutch oven. Add onions and garlic to skillet and cook until clear. Add to Dutch oven. Stir in remaining ingredients and bring to boil. Lower heat and simmer 45 minutes.

BEEN OUT OF WOODS TOO LONG CHILI

1 chicken, cut up
1 1/2qt water
1/2 lb beef suet
1/4 cups celery, finely chopped
8 fresh tomatoes, chopped
2 tsp sugar
5 lbs pork steak, cut into 1/2in cubes
4 lbs flank steak, cut into 1/2in cubes
3 onions, cut into 1/2in pieces
3 green peppers, cut into 1/2in pieces
1 lb shredded Monterey jack cheese
2 can green chilies, sliced
1/2 cups jalapenos, sliced
1 tsp oregano
1 tbs cumin
1 tsp pepper
4 tsp salt
5 tbs chili powder
1 tsp cilantro
1 tsp thyme
1 tsp coriander
1 tbs red pepper
1 cup non-alcohol beer
2 cloves garlic, minced
2 tsp lime juice

Put water in Dutch oven, add chicken and simmer 2 hours. Remove chicken and reserve broth. In a medium pot, combine celery, tomatoes, and sugar, simmer 1 1/2 hours. Mix all spices with n/a beer until all lumps are dissolved. Add tomato mixture, chilies, jalapenos, spice mixture, And garlic to broth. Melt suet in small pot. Pour 1/3 of drippings in Ea large skillet and brown pork in two batches. Add to broth mixture. Pour rest of drippings in skillet and brown steak in two batches. Add beef and drippings to broth mixture. Peel skin from two thighs and one breast of chicken. Cube meat and add to broth mixture. Simmer mixture and cook slowly 1 hour. Add onions and green peppers. simmer 2-3 hours longer. Stir occasionally. Add water as necessary. About 5 minutes *before serving, add cheese and lime juice.

BLACK BEAR CHILI

4 cups dry black beans
2 tbs cumin
2 tbs oregano
1/2 cups olive oil
2 lbs flank steak, cut into cubes
2 large onions, chopped
1 green pepper, diced
3 cloves garlic, minced
4 1/2 tsp paprika
1 tsp cayenne pepper
1 tsp salt
1 large can crushed tomatoes
1/4 cups jalapenos, sliced
1 red bell pepper
6oz Romano cheese, grated
sour cream
warm flour tortillas

Place beans in large pot and cover with cold water. Bring to boil. Remove from heat and let stand 2 hours. Drain beans and return to pot. Add enough cold water to cover by 2in. Cover and bring to boil. Reduce heat and simmer until beans are tender about 2 hours. Add water as necessary. Drain beans into Dutch oven, reserving 3 cups liquid. Add 1 cup of liquid to beans. Heat olive oil in large skillet and brown steak. Add onions, green pepper, and garlic. Stir for 3 minutes. Add spices and cook for 10minutes, stirring often. Mix in jalapenos and tomatoes. Bring to boil then add to beans. Add remaining reserved liquid to thin. Simmer covered 1/2 hour. Serve over tortillas. Top with 6sour cream, Romano cheese, and diced red bell peppers.

VENISON CHILI

6 tbs olive oil
2 large onions, chopped
4 cloves garlic, minced
1 can hot green chilies
2 1/2 lb venison, cubed 1/2in
1 1/2 lb ground venison
2 large cans crushed tomatoes
6 tbs red wine vinegar
6 tbs chili powder
4 tbs cumin
4 tbs Worcestershire sauce
1 tsp cayenne pepper
1 green pepper, chopped
4 tsp salt
2 tsp black pepper
2 large cans chili beans with gravy
corn starch

Heat olive oil in Dutch oven and stir in onion, garlic, and chilies. Sauté about 5 minutes. Add cubed and ground venison. Stir until round meat is browned. Add all remaining ingredients except beans. Bring mixture to boil, then simmer uncovered 30 minutes. Stir occasionally. Stir in beans and simmer covered 15 minutes. Serve.

BEHIND THE EIGHT BEAN CHILI

1/4 lb of each of the following: dry beans: kidney, white, pink, black, red, pinto, cranberry and navy
1 lb bacon, cut into pieces
5 large onions, chopped
1 jar minced garlic
1/4 cups coriander
1/4 cups cinnamon
1/4 cups paprika
1/4 cups cayenne pepper
1/2 cups dried red peppers
1 gallon can Italian plum tomatoes, with juice
1 can non-alcoholic beer
5 lb ground beef
salt to taste

THIS RECIPE WILL FEED A WHOLE TROOP.
In a large pot, soak the beans together overnight in water to cover. Drain and add fresh water to cover. Cook at simmer 1 1/2 hours. Heat a #14 Dutch oven and fry bacon until just beginning to crisp. Add onions and garlic. Cook over medium heat for 5 minutes. Add all spices and cook another 5 minutes. Add tomatoes and juice and the n/a beer. Simmer 1/2 hour. Divide meat into three batches and brown in large skillet. Drain and add to tomato mixture. When the beans are fully cooked, drain, reserving liquid, and add to meat/tomato mixture. Salt to taste and simmer 1 hour. Add bean liquid as necessary.

INCH AND A HALF HOSE CHILI

1 tbs oregano
2 tsp paprika
11 tbs Gebhardt's chili powder
4 tbs cumin
4 tbs instant beef bouillon
3 can non-alcoholic beer
2 lb pork steak, cubed
2 lb chuck roast, cubed
6 lb ground chuck
4 large onions, chopped
10 cloves garlic, minced
1/2 olive oil
1 tbs dried red pepper
1/4 cups jalapenos, sliced
2 tsp coriander
1 tbs sugar
1 tsp Tobasco sauce
2 tsp Louisiana Red Hot Sauce
1 cup tomato sauce
1 tbs corn starch

THIS RECIPE WILL FEED A WHOLE TROOP.

In a #14 Dutch oven, add paprika, oregano, chili powder, beef bouillon, n/a beer, and 2 cups water. Let simmer. In a large skillet, brown meat in batches with olive oil. Use slotted spoon to add each batch to Dutch oven. Stir after each batch. Continue until all meat is done. Sauté onion, garlic, and jalapenos in remaining drippings. Add to Dutch oven. Add water as needed. Add dried red pepper, sugar, coriander, Tobasco, red hot sauce, and tomato sauce. Simmer 45 minutes. Dissolve corn starch in 1/4 cups warm water and add to mixture. Stir well and simmer another 30 minutes. Serve.

FEEL THE HEAT CHILI

1 tbs oregano
2 tbs paprika
9 tbs chili powder
4 tbs cumin
4 tbs instant beef bouillon
2 cans non-alcohol beer
2 cups water
4 lb ground chuck
2 lb hot pork sausage
1 lb chuck roast, cubed
2 large onions, chopped
10 cloves garlic, minced
1/2 cups olive oil
1 tbs crushed dried habenero peppers
1 tbs sugar
1 tsp coriander
1 tbs Louisiana Red Hot Sauce
1/4 cups jalapenos, sliced
1 cup tomato sauce
salt to taste
2 large cans hot chili beans with gravy

THIS RECIPE WILL FEED A WHOLE TROOP.
In a #14 Dutch oven, add paprika, oregano, cumin, chili powder, beef bouillon, n/a beer, and 2 cups water. Let simmer. In a large skillet, heat olive oil and brown meat in batches until all meat is done. Add each batch to Dutch oven with slotted spoon and stir after each batch. Sauté onion, garlic, and jalapenos in drippings until onion is clear. Add to Dutch oven and stir. Simmer 2 hours. Add rest of ingredients and simmer 1 hour. Add
water as necessary.

ROAST PORK AND BLACK BEAN CHILI

1/4 cups bacon drippings
2 cloves garlic, minced
3 tbs chili powder
1/8 tsp cumin
4 lb pork loin with bone in
1 lb dry black beans
2 tbs olive oil
1/2 cups diced salt pork
2 onions, chopped
3 cloves garlic, minced
1 jalapeno pepper, minced
6oz package cooked ham, diced
2 can beef broth
1 bay leaf
1 tsp oregano
1 tsp red wine vinegar
2 tbs rum flavoring
4 onions, sliced thin

In a small pot, combine bacon drippings, 2 cloves garlic, 2 tbs chili powder, cumin, and 1/4 tsp black pepper. Spread over the pork loin and let stand. In a large pot, cover beans with cold water. Heat to boiling and cook 2 minutes. Turn off heat and let stand 1 hour. Drain. Cover with cold water and boil. Reduce heat and simmer for 30 minutes. Add water Bas necessary. Drain and reserve liquid. In a medium pot, cook the salt pork in boiling water for 5 minutes. Drain and pat dry. Heat olive oil in Dutch oven. Stir in salt pork and cook until golden, about 3 minutes. Stir in onion, garlic, and jalapeno. Cook 1 minutes. Stir in ham and cook 2 minutes more. Stir remaining chili powder into onion mixture. Add beans, broth, bay leaf, oregano, vinegar, and rum flavoring. Mix well. Place pork loin on top of mixture and bake at 330 for 1 1/2-2 hours. Turn the meat twice and stir the beans. Add reserved bean liquid if too dry. Remove meat and allow to stand, covered in foil or 10-15 minutes. Cut the meat from the bone and into small chunks. Add .to beans and stir. Simmer for 15 minutes and serve.

OZARK WINTER CHILI

1 lb hot pork sausage
2 1/2 lbs ground chuck
4 onions, chopped
2 green peppers, diced
2 large cans crushed tomatoes
2 cans rotel tomatoes
1/2 lb dry pinto beans
2 tbs olive oil
3 cloves garlic, minced
1/2 cups chopped parsley
1/2 cups margarine
2 tbs salt
1/3 cups chili powder
1 1/2 tsp black pepper
1 tsp red pepper
1 1/2 tsp cumin
water

In large pot, soak beans in water overnight. Drain into Dutch oven, cover with cold water and simmer until beans are tender, about 1 hour. Add tomatoes and simmer 5 minutes longer. Heat olive oil in large skillet and sauté green peppers, onion, garlic, and parsley. In another large skillet, melt margarine and brown chuck and pork sausage. Add onion mixture and stir in chili powder. Cook 10 minutes and add mixture to beans. Add rest of spices, stir and simmer covered 1 hour. Remove cover and simmer 30 minutes longer. Skim most of grease from top and serve.

THE CHILI OF THE CENTURY

1/4 cups olive oil
4 large onions, chopped
2 lb hot pork sausage
2 lb ground chuck
1/3 cups chili powder
3 tbs cumin
3 tbs oregano
3 tbs cocoa powder
2 tbs cinnamon
2 tsp cayenne pepper
4 cups tomato juice
1 can rotel tomatoes
2 can beef broth
8 cloves garlic, minced
2 tsp corn starch
2 large cans hot chili beans with gravy

THIS RECIPE WILL FEED A WHOLE TROOP.
In a large skillet, sauté onions in olive oil. In a #14 Dutch oven, brown pork sausage and grown chuck. Season with 2 tsp salt. Cook for about 20 minutes. Add onion mixture. Stir in spices and cook 5 minutes. Add tomato juice, rotel tomatoes, and beef stock. Bring to boil, lower heat, and simmer 1 hour. Stir in garlic and hot chili beans. Simmer another 5 minutes. Dissolve corn starch in 1/4 cups warm water and add to mixture. Stir until thickened. Serve.

OZARK MOUNTAIN CHILI

3 medium onions, chopped
6 cloves garlic, minced
1/2 lb bacon, cut into pieces
2oz Gebhardt's chili powder
1/2oz dark chili powder
3 lb chuck roast, cubed
red pepper to taste
1 can beef broth
1 lb hot pork sausage
1 can green chilies, minced
1/2 tsp dried habenero chilies
1 tsp cumin
1/2 tsp coriander
1 can tomato sauce
1 can rotel tomatoes
1/2 cups oregano tea (1 tsp oregano steeped in hot water 30min)
1 tbs salt
4 drops Tobasco sauce

THIS RECIPE WILL FEED A WHOLE TROOP.
Fry bacon in a #14 Dutch oven until just crisp. Add onions, garlic, and all chili powder. Sauté until onions are clear. Brown beef in large skillet, a pound at a time, adding sprinkles of red pepper while browning. Use a little broth to keep from sticking. Add each batch to Dutch oven after browning and stir. Brown pork sausage and green chilies. Add habeneros when sausage is just about brown. Stir into Dutch oven. Cook 15 minutes. Add spices, tomato sauce, rotel tomatoes, and remaining broth. Mix well and cook for 30 minutes. Add oregano tea and Tobasco. Simmer covered for 15 minutes and serve.

BACKDRAFT CHILI

1 lb bacon, cut in pieces
3 lb chuck roast, cubed
1 1/2 lb ground chuck
2 lb pork roast, cubed
4 cloves garlic, minced
3 large onions, chopped
1 can green chilies, chopped
2 tsp dry chopped habeneros
2 tsp dry red peppers
2 tbs chili powder
1 1/2 tbs paprika
4 tbs cumin
1 tbs black pepper
1 tbs Tobasco sauce
2 tbs Worcestershire sauce
1 can beef broth
1 can rotel tomatoes
2 large cans hot chili beans with gravy

THIS RECIPE WILL FEED A WHOLE TROOP.
Fry bacon in #14 Dutch oven until just crisp. Remove and reserve bacon. Pour off most of drippings into a large skillet. Leave a small amount in Dutch oven. Brown meat and garlic in skillet in batches. While meat is browning, sauté onions in Dutch oven. Add meat as browned and stir well. Add bacon, green chilies and dried peppers, spices, sauces, stock, and rotel tomatoes. Simmer for 2 hours. Add hot chili beans and simmer another 15 minutes. Serve.

MELLOW CHILI

olive oil
3 medium onions, chopped
2 green peppers, chopped
3 stalks celery, chopped
8 lbs ground beef
1 can tomato paste
2 can stewed tomatoes
2 can tomato sauce
1 can mild salsa
3 cloves garlic, minced
2 3oz jars chili powder
1 jalapeno chili, chopped
2 tsp salt
1 tsp oregano
1 tsp black pepper
2 large cans chili beans in gravy

THIS RECIPE WILL FEED A WHOLE TROOP.
Thinly cover a #14 Dutch oven with olive oil. Sauté green peppers, onions, and celery 10 minutes. Add meat and cook until brown. Stir in tomato paste, stewed tomatoes, and tomato sauce. Simmer 15 minutes. Add rest of ingredients and simmer -1 hour. Stir occasionally. Serve.

CHUCK WAGON CHILI

2 lb round steak, cubed
1/8 lb beef suet
8 dried chili pods
1 tbs instant beef bouillon
2 cloves garlic, minced
1 tsp oregano 1 tsp salt
1/2 tbs cayenne pepper
1/2 tbs chili powder
1 tbs paprika
1 tbs cumin
1 tsp vanilla extract
2 tsp white vinegar
2 squares baking chocolate
3 tbs corn starch
1 large can chili beans in gravy

Pour a little olive oil in Dutch oven and sear meat until gray in color. Cook beef suet in medium pot over low heat for 40 minutes. Discard pieces of fat that are left over and add rendered suet to Dutch oven. Wash chili pods and remove stems and seeds. Chop into small pieces and put into small pot with 2 cups water and boil for 30 minutes. Be careful not to touch eyes with hands until you can wash hands very well. Add boiled chilies to meat, stir and add rest of ingredients. Stir well. Simmer 2 hours. Dissolve corn starch in 1/4 cups water and stir into chili. Keep stirring until thickened. Serve.

GREEN CHILI WITH PORK

1/2 cups olive oil
2 large onions, chopped
8 garlic cloves, minced
8 jalapeno peppers, minced
3 carrots, peeled and cut crosswise into 1/2in pieces
1 1/2 tbs oregano
3 lb boneless pork shoulder, cut into 1/2in cubes
2 cans chicken broth
1 large can Italian plum tomatoes drained
1 potato, peeled and grated
4 cans mild green chilies, chopped
1 large can hot chili beans with gravy

In a Dutch oven, heat olive oil and add onions, garlic, jalapenos, and carrots. Sauté for 10 minutes. Stir in oregano and pork cubes. Cook or 20minutes, stirring occasionally. Stir in chicken stock, 1 tsp salt, tomatoes, and potatoes. Bring to boil, then lower and simmer 1 1/2 hours. Stir occasionally. Add green chilies and beans to mixture and simmer another 30-45 minutes. Serve.

Desserts

PINEAPPLE UPSIDE DOWN CAKE

1 pkg "complete" white cake mix
1 can pineapple rings
1 small bag pecans
1 small jar maraschino cherries
1/2 cup brown sugar
foil
margarine
flour
cardboard circle cut slightly- smaller than inside of Dutch oven then covered with foil

Line Dutch oven with foil. Grease and flour well. Layer bottom of oven with pineapple rings. Save juice. Use pecans and maraschino cherries to fill in holes. Sprinkle over pineapple: brown sugar, 2 to D2 tbs pineapple juice, 4 to 5 pats margarine. Prepare cake mix. Use rest of pineapple juice as liquid in mix. Pour into oven. Cover and eat oven. Use 6 briquettes on bottom and 18 on top. Keep briquettes in a B1 to 3 ratio to keep up heat. Bake 20-30 minutes. Let oven cool. Place foiled cardboard on top of cake and invert oven to remove cake. Slowly peel off foil from cake. Serve.

Thanks to J.D. Kuehn, Cahokia Mounds District Executive

OUTDOOR GEEZER APPLE CRISP

1 cup flour
3 cup dry oatmeal
1 1/2 cup brown sugar
1 2/ tsp salt
3 tsp cinnamon
1 cup margarine, melted
1 gallon can apples

Mix thoroughly in medium pot flour, oatmeal, brown sugar, salt, and cinnamon. Add melted margarine and mix well. Mixture should be crumbly. Place large pot lid upside down in dutch oven and line with foil. Grease well with margarine. Add apples. Top with oatmeal mixture. Cover and place coals on bottom and top of oven in 1 to 3 ratio. Bake 1 hour. Serve warm. Peaches, pineapple, or cherries can be substuted for apples.

STIR CRAZY CAKE

2 1/2 cup flour
1 1/2 cup sugar
1/2 cup cocoa
2 tsp baking soda
1/2 tsp salt
2/3 cup oil
2 tbs vinegar
1 tbs vanilla
2 cups cold coffee
1/4 cups sugar
1/2 tsp cinnamon

Put flour, 1 1/2 cup sugar, cocoa, baking soda, and salt in a lined, ungreased Dutch oven. Stir with a fork to mix; form 3 wells in flour mixture. Pour oil into one well, vinegar in one, and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Combine remaining sugar and cinnamon; sprinkle over (batter. Bake in Dutch oven for 34-45 minutes.

DRIED APPLE CAKES

1/2 lb dried apples, chopped
4 cups water
1 cup sugar
1 recipe dry baking mix
1 1/2 cup sourdough starter (see listing)
1/2 cup brown sugar
1 tsp cinnamon
1/2 tsp nutmeg
1/4 cups margarine

Cook dried apples in 4 cups water until tender. Drain an save juice. Measure 2 cup juice, adding water if needed. mix 1/4 cups sugar with dry baking mix; stir in sourdough starter to moisten flour. Turn out onto a floured surface, knead lightly, pat or roll to a 12x18in rectangle. Sprinkle with apples. Roll, starting at short end; cut into 12 slices. Put remaining sugar, brown sugar, cinnamon, nutmeg, margarine and the 2 cups apple liquid into a Dutch oven. Bring to boil. Gently lower apple cake slices into hot syrup. Bake for 35-40 minutes.

DUTCH OVEN BAKED STUFFED APPLES

12 tart red apples
2 cups brown sugar
1/2 cups seedless raisins
2 tbs grated orange peel
1/2 cups soft margarine
2 cups very hot water
12 tbs orange juice concentrate

Wash, core, and stem apples, but don't peel. Stand them in the bottom of a foil lined Dutch oven. Stuff with 1 cup of brown sugar, raisins, And orange peel equally. Fill with margarine and sprinkle remaining sugar over tops. Pour hot water in oven. Spoon 1 tbs juice concentrate over the top of each apple. Cover oven and place coals on top to low
heat and bake 2-3 hours.

RED EPAULET CHOCOLATE CAKE

2 cups flour
3 tbs cocoa 1 tsp salt
1/2 cups shortening or oil
2 eggs
1oz red food coloring
1 tsp vanilla
1 cup buttermilk
1 tbs vinegar
1 tsp baking soda
FROSTING
1 cup milk
1/4 cups flour
salt
1 cup sugar
1/2 cups shortening
1/2 cups margarine
1 tsp vanilla

Pre heat cardboard oven to 350 degrees. Grease and flour 2 9in round cake pans or make out of heavy aluminum foil. In small pot, mix flour, cocoa, and salt very well with fork. In medium pot, mix shortening and sugar well with fork. Add eggs, red food coloring, and vanilla. Mix well. Beat while gradually adding flour mixture and buttermilk. Mix vinegar and baking soda in separate container, then 8add to batter. Pour batter into pans and bake for 30 minutes.

FROSTING: Heat milk and flour in small pot over medium heat, stirring until thick. Add pinch of salt and cool. Beat sugar with remaining ingredients until fluffy. Add flour mix and beat until well blended. Frost cooled cake and serve.

CHOCOLATE LOVERS UPSIDE DOWN CAKE

1 cup flour
3/4 cups sugar
2 tsp baking powder
1/4 tsp salt
5 tsp cocoa
1/2 cups milk
1 tsp vanilla
2 tbs melted margarine
1 cup chopped pecans
1 cup boiling water
TOPPING
1/2 cups sugar
1/2 cups brown sugar
1/4 cups cocoa

In small pot, mix flour, sugar, baking powder, salt, and cocoa. Stir in milk and vanilla. Add melted margarine and pecans. Line Dutch oven with foil, grease and flour. Pour batter into oven. Combine sugar, brown sugar, and cocoa. Spread mixture over cake batter. Pour 1 cup boiling water over top of cake. Bake at 350 degrees for 30-35 minutes. When done, carefully turn oven over with lid on. Attempt to remove :cake on lid. When cool, carefully peel off foil and serve.

GIANT CINNAMON-PECAN RING

2 loaves frozen bread dough
1/2 cups sugar
2 tsp cinnamon
1 1/4 cups powdered sugar
1/2 cups packed brown sugar
1/2 chopped pecans
1/2 cups margarine, melted
1/2 tsp vanilla
4 tsp milk
pecan halves

Lightly grease inside of Dutch oven. On a lightly floured surface, flatten thawed dough slightly. Cut each loaf into 4 pieces. Form each piece into a rope about 18in long. Brush each rope with melted margarine on all sides. Stir together sugar, brown sugar, and cinnamon. Place mixture on sheet of foil. Roll rope in sugar mixture to coat evenly. Shape rope into a coil in the center of the Dutch oven. Roll another rope in sugar. Attach securely to end of first rope and continue coil. Do the same with remaining ropes. Sprinkle with chopped pecans. Cover and let rise for about 30-40 minutes. Bake at 350 for 30 minutes. Cover with foil last 15 minutes to prevent browning if necessary. Cool about 15 minutes. Stir together powdered sugar, vanilla, 8and enough milk to make glaze and spoon over cake. Serve

HAWAIIAN PIE

1 stick margarine, melted
1 cup sugar
2 eggs, slightly beaten
1/2 cups coconut
1/2 cups raisins
1/2 cups chopped nuts of choice
1 tsp vanilla
1 tsp white vinegar
1 unbaked pie shell

Combine margarine, sugar, and eggs in small pot. Add remaining ingredients, mix well and pour into pie shell. Put large pot lid upside down in bottom of Dutch oven and place pie on lid. Bake at 350 for 30 minutes. Let stand in oven about 5 minutes after removing from coals ore attempting to remove pie.

Thanks to Mike Audleman -- a Prodigy Scouter

MAPLE CUSTARD PIE

1 cup brown sugar
1/4 tsp maple extract
1 tbs cornstarch
3 eggs, beaten
2 uncooked pie shells
1 1/2 cups scalded milk
2 tbs margarine, melted
1/2 cups cold milk
pinch of salt
nutmeg

Mix sugar, maple extract, melted margarine into scalded milk in medium pot. Combine in small pot cold milk and cornstarch and mix well. Add to sugar mixture along with salt and eggs. Beat well. Pour into pie shells. Place large pot lid upside down in Dutch oven. Put pie shell onto pot lid and bake at 450 for 10 minutes. Top with nutmeg and
bake another 25 minutes at 350.

Thanks to Mike Audleman -- a Prodigy Scouter

BLUEBERRY MUFFINS

2 cups flour
2/3 cups sugar
1 tbs baking powder
1/2 tsp salt
1/2 tsp nutmeg
2 eggs, beaten 1/2 cups milk
1/2 cups margarine, melted
3/4 cups blueberries
1/4 sliced almonds
1 tbs sugar

Combine dry ingredients. Save 1 tbs of mixture. Combine eggs, milk, and margarine and add to rest of dry ingredients. Stir until well moistened. Toss blueberries with reserved flour mixture and stir into batter. Spoon into greased muffin pans. Sprinkle with almonds and 41 tbs sugar. Bake in cardboard oven at 400 for 15 minutes.

HICKORY NUT CAKE

1 cup hickory nut meats
3/4 cups shortening
1 1/2 cups sugar
3 cups flour
3/4 tsp salt
5 tsp baking powder
1 1/2 cups milk
1 tsp vanilla
3 egg whites, beaten until stiff

Combine shortening and sugar. Mix well. Place flour, salt, and baking powder into gallon zip-lock and shake until well mixed. Pour milk into medium pot and add dry ingredients to make batter. Stir until smooth. Add hickory nut meats and vanilla. Fold in beaten egg whites. Pour batter into greased cake pan and bake in cardboard oven Eat 350 for 45 minutes or until knife inserted into center comes out clean.

MOLASSES CAKE

1 cup sugar
3 eggs, beaten
1 tsp baking soda
1/2 tsp ginger
2 cups flour
1 cup light molasses
1/2 tsp salt
1/2 tsp ground cloves
1/2 tsp cinnamon
1 cup margarine, softened

Cream together margarine and sugar. Add eggs and blend well. Add molasses. Combine cloves, cinnamon, ginger, salt, and flour. Mix well. Add 1 cup boiling water to mixture. Then add baking soda and stir. Combine flour mixture slowly to margarine mixture. Batter will be thin. Don't add more flour. Pour batter into greased floured cake pan and bake in cardboard oven at 350 for 45 minutes. When still warm, turn
upside down onto plate and serve.

JAM CAKE

1 1/2 cups sugar
1 cup margarine
2 eggs, beaten
1 tsp cinnamon
1 tsp allspice
1 tsp cloves
1 1/2 tsp baking soda
14 tbs sour milk
2 cups flour
1 small jar fruit jam

Cream together sugar and margarine. Add eggs and spices. Dissolve baking soda in sour milk and add to mixture. Add fruit jam. Mix well and add flour to make batter. Bake in a loaf pan in cardboard oven at 350 45 minutes.

SAUSAGE CAKE

1 lb sausage, cooked and drained
2 cups sugar
1 cup raisins
1 cup warm coffee
1 tsp cloves
1 tsp cinnamon
1 tsp allspice
1 tsp nutmeg
3/4 cups chopped walnuts
1 tsp baking soda
2 1/2 cups flour

Combine all dry ingredients well. Add coffee to make batter. Bake in ,loaf pan in cardboard oven at 300 for 45 minutes.

CINNAMON CRISPS

3/4 cups sugar
1/3 cups shortening
1/3 cups margarine
1 tsp cinnamon
1/4 cups milk
2 tsp baking powder
1/2 cups flour

Cream together sugar, shortening, and margarine. Add rest of ingredients and mix well. Add a little more milk, enough to make a dough that can be rolled. Roll out very thin and cut. Bake in cardboard oven at 400 for 15 minutes.

BLACKBERRY COBBLER

4 tbs cornstarch
3 cups sugar
2 tbs lemon juice
8c blackberries
2 cups flour
2 tsp baking powder
1 tsp salt
12 tbs margarine, softened

In a medium pot, stir together the cornstarch and 1/2 cups cold water until cornstarch is dissolved. Add 2 cups sugar, lemon juice, and blackberries. Stir well. Transfer to a large skillet. In a large pot, combine 1 cup sugar, baking powder, flour, and salt. Blend in margarine until mixture resembles coarse meal. Add 1/2 cups boiling water and stir until it forms a dough. Bring the blackberry mixture to a boil. Stir often to prevent scorching. Drop dough by spoonfuls onto the mixture.

Remove for stove and bake in cardboard oven at 400 for 20-25 minutes.

BLACKBERRY JAM CAKE WITH CARAMEL ICING

1 cup margarine
2 cups sugar
5 large eggs, beaten
3 cups flour plus 1 tbs
1 1/2 tsp allspice
1 1/2 tsp ground cloves
1/2 tsp cinnamon
1/4ysp salt
1 cup buttermilk
1 tsp baking soda
1 cup raisins
1 cup pecans
1 cup blackberry jam
Icing
3 cups brown sugar
1 cup evaporated milk
1/2 cups margarine

In a medium pot, cream together the margarine and sugar. Add eggs and combine well. In a large pot, mix well flour, allspice, cloves, cinnamon, and salt. In a small pot, combine buttermilk and baking soda. Add the butter mixture to the flour mixture alternating with the buttermilk mixture. Mix well each time. Add raisins, pecans, jam, and 1 tbs flour. Stir well until combined. Line the bottoms of 2 greased 9in cake pans with wax paper and grease the paper. Pour the batter into the pans and bake in a cardboard oven at 325 for 40 minutes. Let cool for 15minutes, then invert, remove layers and cool completely.

Icing: In a small pot, combine brown sugar, evaporated milk, and margarine. Cook over mod-low heat, stirring until the sugar is dissolved. Continue to cook until it registers 238f on a candy thermometer. Transfer to a bowl, eat until it cools to a spreading consistency. Frost the layers.

JAVA COFFEE CAKE WITH ESPRESSO GLAZE

Cake:
2 cups flour
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
3/4 cups margarine, softened
1 cup sugar
2 large eggs
2 tsp vanilla
1 cup sour cream
2 tbs instant espresso, dissolved in 1 tbs hot water
Glaze:
3 tbs strong brewed coffee
1 1/2 tsp instant espresso powder
3/4 cups powdered sugar

In a medium pot, mix together flour, baking powder, soda, and salt. In a large pot, add sugar to the margarine slowly, and cream together. Add eggs, one at a time, beating well after each. Beat in the vanilla. Add the flour mixture alternately with the sour cream. Begin and end with the flour. Blend well after each addition. Transfer about 1/3 batter to a small pot and blend in espresso mixture thoroughly. Spoon 1/2 plain batter into a well greased Dutch oven. Spoon coffee batter over the plain, spreading evenly. Spoon remaining plain batter and spread evenly. Bake at 350 for 1 hour. Let cool for 30minutes, then turn out to cool completely. Mix glaze ingredients together and pour over cake. Let stand for 10 minutes to let glaze set. Serve warm.

FUDGE BROWNIES

4oz unsweetened chocolate
1 cup margarine, softened
2 cups sugar
3 large eggs
1 tsp vanilla
1 cup flour
3/4 cups walnuts, chopped
1 pinch salt

In a small pot, melt the chocolate and 1/2 cups margarine over low heat, stirring constantly until smooth. Let cool completely. In a medium pot, cream together the remaining margarine and sugar until smooth. Add eggs, one at a time, and mix well after each egg. Stir in vanilla and chocolate mixture. Add flour and pinch of salt. Stir well. Stir in walnuts. Pour into a greased and floured 13x9x2 pan and bake in cardboard oven at 350 for 30-4- minutes. Let cool completely before cutting into squares.

BLACK WALNUT BRITTLE

2 cups sugar
1 tsp salt
1 cup light corn syrup
2 cups raw black walnuts
1/2 cups water
2 tsp baking soda

Combine all ingredients except baking soda and walnuts in a large skillet. Stir with wooden spoon until well blended. Cook over medium high heat until syrup comes to a full rolling boil. Add walnuts to syrup mixture. Cook 10-11 minutes or until syrup begins to turn golden. Remove from heat and stir in baking soda. Pour onto two well-greased cookie sheets evenly. Spread brittle to desired thickness and allow to cool. Remove from sheet and break into pieces by striking with the (back of a knife. Store in zip-lock bags.

Fish & Seafood

SMOKED TROUT

1qt water
1/2 cups salt
1/2 cups brown sugar
1 tsp liquid smoke
Clean trout - large fish should be cut in half lengthwise. Make a brine solution from the water, salt, brown sugar, and liquid smoke. Place trout in solution and soak 12-16 hours. Fish should be kept cool while soaking. Remove fish from solution and allow to drain completely. Smoke in a "cold" smoker until golden brown - 6-8 hours.

TROUT AU BLEU

3 cups water
1 tsp salt
6 peppercorns
1 cup vinegar
1 small bay leaf
6 10-inch trout
melted butter or margarine with 1 tsp garlic salt and 1 tsp lemon juice mixed in

Bring first 5 ingredients to a boil. Drop in trout and simmer just long enough to cook fish thorough - about 4 minutes. Serve hot with melted garlic-lemon butter.

HUSH GEEZERPUPS

2 cups yellow cornmeal
1 cup flour
1/2 tsp salt
2 tsp baking powder
1 large grated onion
1 tsp garlic flakes
1/4 tsp dried red pepper
4 tsp bacon drippings
2 eggs, beaten
oil

Mix all ingredients except eggs. Add eggs and enough water to make a fairly stiff dough. Roll into balls about the size of a walnut and 'fry in very hot oil until golden brown.

TROUT CHOWDER N TOMATOES

1 1/2 lbs trout cut into chunks
2 tsp salt
1/8 tsp pepper
6c water
4 potatoes, diced

Simmer potatoes in water for 40 minutes. Add remaining ingredients and simmer for 10 minutes more.

BAKED TROUT IN TOMATOES

6 10in trout cut in halves
1 large can tomatoes
2 medium onions sliced and sautéed in margarine
1/2 tsp oregano
1/2 tsp basil
1 bay leaf

Add trout and tomatoes in bottom of Dutch oven. Add onions in layer to top. Sprinkle oregano and basil on top of onions. Add bay leaf. Cover and bake for 45 minutes.

SMOKED SHRIMP GEEZER STYLE

Brinkman or similar smoker
Charcoal pan 1/2 full
Water pan 2/3 full
1 chunk hickory
2 lbs large shrimp in shell
1 tsp dried thyme
2 tbs lemon juice
2 tbs garlic salt
1 tsp liquid smoke
1/2 tsp Tobasco
1/2 cups margarine, melted

Arrange shrimp in single layer in large pot lid. Combine remaining ingredients and pour over shrimp. Place chunk of hickory in charcoal pan just before cooking. Place pot lid on smoker rack. Be careful not 5to overcook or oversmoke - 35-40 minutes should be enough.

BIG BAD BASS CAKES

8 medium bass halves
4 cups diced potatoes
2 eggs
1 1/2 tsp salt
4 tbs margarine
1/2 tsp pepper
1/2 tsp red pepper
1/4 tsp lemon juice
1/2 tsp Tobasco sauce
1/2 cups olive oil

Chop bass into small pieces. Boil diced potatoes until soft, drain, and mash. Add all ingredients except bass and blend until well mixed. Add bass and mix lightly. Heat olive oil in large skillet and drop mixture by tablespoon into skillet. Turn once. When both sides are browned, serve hot.

BASS MELT SUPREME

3 cups bass, cooked and flaked
1/2 cups cucumber, finely chopped
2 tbs radish, chopped
2 tbs mayonnaise
2 tbs sour cream
1 tsp salt
1/4 tsp pepper
1 tsp onion powder
4 tomatoes, sliced thinly
16 rye bread slices, toasted
8 Swiss cheese slices

In medium pot, mix fish, cucumber, radish, mayo, sour cream, salt, pepper, and onion powder. Place tomato slices on half the bread slices. Divide bass mixture evenly between the bread slices and spread to edges. Top with Swiss cheese and rest of bread slices. Grill until cheese melts.

CAJUN CATFISH

8 catfish fillets
2 cups yellow mustard
3 eggs, beaten
1 tbs Tobasco sauce
1 cup each white and yellow cornmeal
1 cup flour
1 tbs Cajun seasoning
1 tbs red pepper
1 cup Italian bread crumbs
2 tsp salt
1 tsp each garlic powder & paprika
lemon wedges

In large skillet, heat 1in olive oil to just below smoking. In medium pot, combine mustard, eggs, and Tobasco. In large pot lid, combine remaining dry ingredients. Dredge fish in mustard mixture. Coat well and shake off excess. Then dip in large pot lid and coat with dry ingredients. Fry until golden brown, about 6 minutes on a side. Drain on)paper towels and serve with lemon wedges.

GEEZER CATFISH OF THE ORIENT

8 catfish fillets
1 green pepper, thin sliced
3 medium onions, thin sliced
2 celery stalks 2 carrots
2 sticks margarine
Cajun seasoning
red pepper
teriyaki sauce
sprinkle of ginger

Slice celery and carrots into 1in chunks at a 45 degree angle. Melt 1 stick of margarine in large skillet over low flame. Season fillets to taste with dry ingredients and spread in single layer in skillet. Sear both sides of fillets, then remove and coat with teriyaki sauce. Set aside. Melt remaining margarine and add veggies. Add pepper and teriyaki sauce to taste and cook until veggies are crisp-tender. Stir constantly. Return fillets to skillet, gently stir, cover and reduce heat. Cook until fish is white and flaky. Serve over long grained brown rice.

ROMA CATFISH PARMESAN

8 catfish fillets
1 cup Italian bread crumbs
1 cup grated parmesan cheese
4 tbs parsley flakes
1 tsp paprika
1 tsp oregano
1 tsp basil
1/2 tsp ground pepper
1 cup milk
4 tbs olive oil

Preheat Dutch oven to 450 degrees. Lightly grease large pot lid. In gallon zip-lock bag, combine dry ingredients, close and shake to mix well. Pour milk in large pot and dip fillets then shake one at a time in coating bag. Arrange fillets in large pot lid and drizzle olive oil on top of fish. Bake 8-10 minutes.

CAMP BLACKENED CATFISH

8 catfish fillets
1 1/2 sticks margarine
2 tsp lemon pepper
2 tsp thyme
2 tsp basil1 tsp each garlic & onion powder
1 tsp salt
1/2 tsp red pepper
4 lemons, cut into wedges
3 tbs Worcestershire sauce
1 tsp Tobasco sauce

In small pot, melt one stick margarine over low heat and add dry ingredients. Remove from heat and let cool slightly. Dip each fillet in mixture, coating well. Place fish in gallon zip-lock and pour in remaining margarine mixture. Double bag and put in cooler for 1 hour. Pre heat large skillet over medium heat. Melt rest of margarine in skillet, pour in Worcestershire sauce and Tobasco. Grill fillets 3 minutes per side. Pour first margarine mixture into small pot, heat and serve as dip for fish.

RAINBOW SEVICHE

2-3 lbs trout fillets
2 cups lime juice
1 green pepper, cubed
1 hot pepper, chopped
1 garlic clove, minced
1 cup stuffed green olives, chopped
2 tbs white vinegar
2 tbs lemon juice
4 tbs olive oil
1/2 tsp salt
2 tomatoes, diced just before serving

Flake fish and soak in lime juice in double zip-lock for 24 hours. In separate double zip-lock, mix all ingredients except tomatoes. Put in cooler. Drain fish and combine all ingredients together just before *serving. Serve on your favorite crackers.

MONTAUK SPRING SEVICHE

4 medium trout, skinned and filleted
1/2 red pepper, sliced
1/2 green pepper, sliced
1 large onion, sliced
2 garlic cloves, diced
3 limes
1/4 cups white vinegar
garlic powder
pepper

Chop the trout fillets into 1in square pieces. Combine the fish, red pepper, green pepper, onion, garlic cloves, and the juice of the limes in a medium pot. Season with 1/2 tsp garlic powder and a dash of salt and pepper. Add vinegar and mix. Pour into double gallon zip-lock and put into cooler for 24 hours. Serve as spread over hot skillet
garlic toast.

FRESH STUFFED CRABS

12 fresh crabs
1/4 cups olive oil
1/2 green pepper, chopped
4 cloves garlic, minced
2 onion, chopped
1/2 tsp red pepper
4 stalks celery, chopped
1 pkg Pepperidge Farm Dressing
parsley flakes
1 tsp Kitchen Bouquet

Boil crabs in black pepper seasoned water around 30 minutes. Cool. Pry crabs open with a knife. Remove all white meat and a little crab fat. Set aside. Scrub shells in clean water. Drop in boiling water with a pinch of baking soda fro about 20 minutes. Cool shells before adding stuffing. Sauté onion, green pepper, garlic, and celery in olive oil for about 5 minutes. Add crab meat and brown. Add a little margarine, crab fat, and water to moisten. Add red pepper, salt, and Kitchen Bouquet. Cover and simmer 30 minutes. Mix with dry dressing and stuff shells. Top with Italian bread crumbs. Bake in a Dutch oven at 350 for 20 minutes.

DEVILED CRABS

1 cup fresh parsley, chopped fine
1 green pepper, chopped
2 cups celery, chopped
4 green onions, chopped
1/8 tsp basil
1/8 tsp marjoram
1/4 tsp Tobasco sauce
1/8 tsp red pepper
1 tsp salt
1/2 lb margarine
2 lbs crab meat
1 1/2 cups Italian bread crumbs
4 hard boiled eggs, finely grated
half and half

Sauté all ingredients except crab meat, eggs, and bread crumbs in margarine. Cook until onions are clear and celery is crunchy. Pour into medium pot and add crab meat. Mix well. Add bread crumbs and eggs. Mix well. Add enough half and half to moisten. Place a pie plate upside down in Dutch oven. Put pot on pie plate and bake at 350 for 420-25 minutes. Serve as spread over garlic skillet toast.

CRAWFISH PIE

3 lbs crawfish tails
2 sticks margarine
1/2 cups flour
1 onion, chopped
2 cloves garlic, minced
1 green pepper, chopped
2 bunches shallots, chopped
1 bunch parsley, chopped
1 cup celery, chopped
3 tbs tomato sauce 1 tsp salt
1/2 tsp red pepper
1/2 tsp black pepper
2 frozen pie shells

Melt margarine in Dutch oven. Add flour and brown lightly. Add garlic, onions, green pepper, celery, shallots, and tomato sauce. Stir to blend and cook covered 1 hour. Stir frequently to keep from sticking. Add 3 cups water and simmer several hours. If mixture thickens too much, add more water. Add tails and cook 15 minutes. If mixture is too thin now, add 2 tsp cornstarch. Add parsley. Mix well and pour into pie shell. Plop second shell over the filled one and pinch down to make top crust. Bake at 350 in cardboard oven for 15 minutes. Reduce heat to 300 and bake another 12-15 minutes or until crust is golden brown.

CRAWFISH JAMBALAYA

1 lb peeled crawfish
4 cups cooked rice
2 tsp olive oil
4 cloves garlic, minced
1 onion, chopped
1/2 cups celery, chopped
1/2 cups green pepper, chopped
1 stick margarine
1 cup green onion, chopped
2 tbs parsley flakes
1 tsp red pepper
salt

Sauté green pepper, garlic, onion, and celery in margarine in Dutch oven. Add olive oil. Cook uncovered for 40 minutes over low heat. Add peeled crawfish tails and cook for another 10 minutes. Add green onions, seasoning, and rice. Mix well. If mixture seems a bit dry, add more margarine.

BAKED BASS

1 large bass, filleted
1 onion, chopped
1 green pepper, chopped
1/2 stick margarine
2 cans tomato sauce
1 can tomatoes
2 tbs lemon juice
1/2 cups green onions and parsley
1/2 tsp Tobasco sauce
salt, pepper, garlic powder to taste

Sprinkle filets with lemon juice. Season well and place in double gallon zip-lock bag and put in cooler overnight. Wilt onions and green pepper in margarine in Dutch oven. Add tomato sauce and whole tomatoes. Cook over medium heat 45 minutes uncovered. Add 2 cups cold water. Season to taste along with Tobasco sauce. Cook 25 minutes over medium heat. Add filets and bake at 325 for 40 minutes. Sprinkle with green onions and parsley and serve.

TUNA SPINACH AU GRATIN

2 cans tuna, drained and flaked
2 pkg frozen chopped spinach, cooked and drained
1/8 tsp red pepper minced
2 tbs lemon juice
4 tbs grated parmesan cheese
1/2 tsp salt, pepper
2/3 cups Italian bread crumbs
1 cup mayonnaise sauce
2 tsp Tobasco sauce

Blend ingredients and fold in mayo. Spoon into medium pot. Sprinkle with additional parmesan cheese. Bake in Dutch oven or cardboard oven at 350 for 20 minutes.

NUTTY-FRIED TROUT

4 medium trout
1/2 cups flour
1/4 tsp garlic powder
1/4 cups walnuts, finely chopped
1/8 tsp salt
1/8 tsp pepper
2 eggs, beaten
1/4 cups olive oil

Clean trout and pat dry. Combine dry ingredients into a gallon zip-lock and shake to mix well. Dip trout into beaten eggs, then shake one at a time in flour mixture. Set trout aside on a large pot lid or 10 minutes. Heat oil in a large skillet and fry trout until brown, about 7 minutes on a side.

SCALLOP GUMBO

2 lb small scallops
2 medium onions, chopped
1/2 cups celery, chopped
3 tbs flour
2 cloves garlic, minced
2 lb fresh okra, sliced 1/4in
2 green peppers, chopped
4 tbs olive oil
3 tomatoes, cut up
salt & pepper to taste
1 tsp cumin
Tobasco to taste

Prepare a rue in Dutch oven with olive oil and flour. Cook until brown, stirring often. Add onion, green pepper, and garlic. Slowly stir in 1 quart of water. Add salt, pepper, cumin, and Tobasco. Add cut up tomatoes, okra, and celery. Cover and cook about 30 minutes. Add scallops and simmer another 6 minutes.

Thanks to Mike Audleman -- a Prodigy Scouter

Gravies & Sauces

BLACK JACK BBQ SAUCE

1 cup strong black coffee
1 cup Worcestershire sauce
1 cup catsup
1/2 cup cider vinegar
3 tbs chili powder
2 tsp salt
2 cups chopped onions
1/2 cup minced hot chili peppers
6 cloves garlic, minced
Tobasco to taste
1 bottle liquid smoke, if desired

Combine all ingredients in a medium pot and simmer 25 minutes. Puree in a .blender or food processor. Chill between uses.

BASIC WHITE SAUCE

4 tbs margarine
2 tbs cornstarch
1 tsp salt
1/4 tsp pepper
2 cups milk

In medium pot, melt margarine. Blend in cornstarch, salt, and pepper. Gradually blend in milk. Keep stirring until sauce becomes thickened and smooth. Season to taste with tarragon, dry mustard, dillweed, or
other herbs and spices.

BURRITO SAUCE

2 qt tomato juice
2 tbs chili powder
1 can tomato paste
1 tbs sugar
1 tsp red pepper
1 can green chilies, diced

Simmer down tomato juice for about 1 1/2 hours. Add rest of ingredients. Serve

CHILI BEEF POTATO TOPPER

1/2 lb ground beef
2 can chili beef soup
1 cup water
2 tbs chili sauce
1 onion, diced
1 clove garlic, minced
1 tsp Tobasco

Brown ground beef with onions and garlic. Cook until onions are clear. Stir in rest of ingredients. Simmer until well blended. Serve over baked potatoes.

FRESH BASIL SALSA

2 cups peeled cucumbers, diced
1 1/2 cups fresh basil, finely chopped
1 tsp lemon juice
black pepper

Mix ingredients in medium pot. Serve atop grilled chicken or fish.

JALAPENO SALSA

1 jar jalapenos, chopped
2 onions, diced
2 tomatoes, diced
1 tsp salt
1/2 cups white vinegar
1 tsp garlic powder
1 tsp red pepper
1 tsp chili powder
1 can green chilies, chopped

Place all ingredients in medium pot and cook over slow heat for 1 hour. Serve at your own risk.

ST. LOUIS BBQ SAUCE

2 onions, chopped
2 cloves garlic, minced
4 tbs olive oil
3 cups ketchup
4 tbs brown sugar
4 tbs Worcestershire sauce
4 tbs cider vinegar
4 tsp prepared horseradish
2 tbs Italian dressing
1 tsp liquid smoke
1/4 tsp black pepper
1 tsp Tobasco

Sauté onion and garlic in olive oil in Dutch oven until soft. Add remaining ingredients and bring to boil. Reduce heat and simmer about 10 minutes, or until thickened.

HA CHA SALSA

1 lb fresh ripe tomatoes
1/2 seedless orange, chopped
1/2 cups green onion, sliced
1 tbs parsley flakes
2 cloves garlic, minced
1 onion, chopped fine
1/4 tsp salt
1/4 tsp red pepper
1/4 cups jalapenos, chopped
1 can green chilies, chopped
1 tsp Tobasco

Core tomatoes, cut in halves crosswise. Squeeze out juice and seeds into a small pot. Then chop tomatoes fine and add to pot. Add rest of ingredients. Stir well. Cover and chill until ready to serve.

THREE TOMATO SALSA

2 tbs olive oil
1 red onion, diced
1 cup rotel tomatoes
4 ripe tomatoes, diced
1 pint yellow cherry tomatoes, diced
1 clove garlic, minced
1/4 tsp dried red pepper
1 tsp salt
1/4 tsp pepper
1 tsp basil

Heat olive oil in skillet over medium high heat. Add onion and garlic, cook 1-2 minutes. Add rotel tomatoes and simmer 2 minutes. Remove from heat and add rest of ingredients. Stir to blend well, but do not heat For cook. Cool and move to medium pot. Cover and place in cooler about 2 hours before serving.

Hints & Tips

DUTCH OVEN CHARCOAL HINTS

Use Kingsford charcoal, this is not a commercial, but the bargain brands seem not to last as long. If not Kingsford, try lump charcoal instead of briquettes. It lights easier and burns hotter. If a #12 oven is used, place 14 briquettes on top and 10 on the bottom. That puts the temp as close as you can get to 350 degrees. Try placing heavy duty aluminum foil on the ground between the oven and the charcoal. This will leave no trace of your fire and help reflect the heat to the oven. Next best is to carefully loosen the sod in a 14in circle down to a depth of 4in. Put the charcoal in the pit and then place the oven in the pit. Be sure to cover the pit after cooking to
leave no trace of your fire.

DUTCH OVEN SEASONING HINTS

No doubt you have noticed that Geezers use a lot of olive oil in these recipes. We have found that it not only adds good flavor, but it is best for seasoning or reseasoning your ovens or any cast iron. After cleaning with hot water only, reheat the iron to almost smoking and then let cool. While still very warm to the touch, wipe down with Dan olive oil soaked cotton rag. After cooling, the iron should have an oily sheen to it. Don't throw the rag away after you are finished. Save it in a double zip-lock bag. The older and oilier the rag is the better it will season your iron.

DUTCH OVEN COOKING HINTS

When baking breads or sugary desserts, line the oven with heavy duty aluminum foil in a crisscross layer before pre-heating. It makes clean up easier and will spread and reflect the heat inside the oven. When baking or cooking foods in a large pot lid inside the oven, rumple five small strips of aluminum foil into balls of the same size. Place the foil in the bottom of the oven in a circle with the fifth in the center. Put the pot lid on top of the balls and push own gently to seat the pot lid. This allows a space of about 1in from the pot lid to the bottom of the oven. There is less burning and -more air movement in the oven.

PEARLS OF GEEZER WISDOM

Take a few minutes out from trying out all these recipes and read these camping tips gleaned from the collective brains of the GEEZERS

When camping in one spot for a few days, Dig a hole for your coolers. Line the hole with plastic or foil shiny side in. Place your cooler in the hole and cover with a blanket or extra sleeping bag. The ice you came with may go home with you. Before you leave, cover .the hole, replace the sod, and leave no trace. Face your tents to the east. The early morning sun quickly dries out dampness and drives out the chill. Besides, what better way to ,greet the morning than to watch the sunrise Cut both ends from tin cans and step on them to flatten before storing them in trash bags. Critters have been known to stick their noses in, get their heads stuck, and die. Better yet, open your cans at home, pour into double zip-lock bags and take these along instead.

PEARLS OF GEEZER WISDOM

When broiling bacon over an open grill, try cooking it on foil. It will prevent charring, which often happens when you cook bacon on a grill. Racks from an old oven make good lightweight grills. Spray with Teflon spray for easier cleaning. Don't use racks from old refrigerators. Some were made with cadmium plating, which when heated can give off toxic fumes or spill its way into your food. Cadmium is a 3heavy metal that is toxic when ingested or inhaled. To prevent pasta from boiling over, add one teaspoon of olive oil)to the cooking water before adding pasta. 4 ounces of cheese will yield 1 cup of grated or cubed cheese.

For a fun and extremely messy break in a long term camp, order a couple of chilled watermelons from the commissary. Spread out a large clean poly tarp. Have each patrol hold the melons above their heads and then on a signal drop them onto the tarp. Yes, we said BUST them and let them eat the melon with their fingers.

If you want to save room in your cooler and still have to keep eggs fresh, make a mixture of one pound of lime to one gallon of water in a plastic one gallon jug, put your eggs in the jug, and add the lime water. The eggs will keep without refrigeration for some time.

Tents and dining flies tend to get a might funky toward the middle of a long term camp. Get a large red apple and poke several small holes through the skin. Plug every hole with a whole clove and hang in the tent or dining fly. Stories have it that it will also cut down on the flying critters in the daytime.

When pitching tents or putting up dining flies, drive your stakes in at an angle toward the tent at about a 30 degree angle. There is less chance of the stake pulling out on its own in a wind and you will have less effort to pull them out when it is time to break camp.

MORE PEARLS

If you're dehydrated, a hot drink may hit the spot faster than a cold one. Recent studies have shown that water gets into your bloodstream faster from drinking hot liquids. Try heating that Gatorade and watch what happens. Anterior nosebleeds can be stopped by pinching the nostrils together for 10-15 minutes. If that doesn't work, try moistening some cotton with Afrin nasal spray. Twist the cotton into a cone and insert into the offending nostril. Leave

enough out to remove later. Reapply pressure for another 10 minutes. Tea in high concentrations, thanks to the tannins it contains, has a pain easing effect on sunburn. Take a teabag, soak it in cool or tepid water, then dab it on the area. Let it dry, then repeat.

Pulling is different than lifting. Pull a heavy load with your waist so that your legs do the manual labor and your back comes along for the ride. Pulling a heavy load is preferable to lifting one. Powdered ginger may be more effective than over the counter medications for motion sickness. Ginger is safe. You can take two 450mg capsules about 10 minutes before travel, and two more again if you feel queasy. One of the most important things to remember when lifting is to hug the object close to your body to spare your back. Use BLISS before you lift. Balance, Legs, Inhale, Slowly, Slowly.

MORE PEARLS II

If the plastic caps come off your pack frame, replace them with rubber tips used on walking canes and furniture legs. They cost less than those designed for your pack, are more efficient in protecting your frame ends from stress, and won't slip on ice or wet rocks. Old closed-cell foam sleeping pads can serve a number of purposes: Cut boot innersoles for extra padding and insulation; A small square underneath your trail stove insulates it from snow and cold; Make a seat pad that can be rolled up and stored in your pack; Insulate your water bottle by wrapping it with a piece - then glue the edges together with contact cement - cut out a circle for the bottom and glue it on. Duct tape is a good blister preventer if you are caught without moleskin.

To rig up a quick clothesline, double your nylon cord and twist it repeatedly. Slide the clothing in between twists and the items will hold even in the strongest wind. Plastic bags will keep your feet warmer and dryer in cold rain and wet snow. Put the bags on between your liner sock and thicker outer sock. Use bread bags or thin produce bags from the supermarket. Put your water bottle in a damp wool sock and hang it from your (pack to keep the water cooler in summer. If you find you don't have enough insulation to keep warm in cold weather when sleeping, make a vapor barrier from a trash bag. Stuff 8the bag all the way down in you sleeping bag & crawl in.

CARD BOARD BOX OVEN

Find a corrugated cardboard box about 2in larger around than a cookie sheet. Make sure it has an intact bottom and top "ears". Cut the bottom out all the way around and secure together with duct tape. Line the box inside and out with heavy duty aluminum foil and secure seams with duct tape. Cut foil at the corners to free "ears". This is for venting. Line the lid with foil and secure seams with duct tape. Get four wire coat hangers and snip the hook off below the twist and straighten. Punch holes in the box about 6in from the top, then push hanger wires thorough to make a rack. Start a charcoal fire with 6-8 briquettes in an old metal pie pan. Place a piece of foil on the ground shiny side up. Put the pie pan on the foil and place the oven over the pie pan. Put your food to be baked on the rack and cover with the lid. If you have a meat thermometer, stick it into the box just below the rack. 6-8 briquettes should bring temp to 325-350. Add or take out to adjust temp. This should be done before starting to bake.

MORE PEARLS III

Tightly roll four newspaper sheets together, tie with string at 2in intervals, then cut off each segment between the strings. Melt paraffin (sold in 1 lb boxes as canning wax). Dip each segment into 6pot and cool. Makes "fire bugs", a cinch fire starter.

If you can't stand the taste of powdered milk, try adding two .tablespoons of non-dairy creamer to each quart. When packing zip-lock bags for individual pack meals, color code each bag with a Magic Marker, then record each color to each meal on .a 3x5 card and put it in your map compartment.

DUTCH OVEN TIPS II

Never, never allow cast iron to sit in water or allow water to stand in it. It will rust despite a good seasoning. Never use soap on cast iron. The soap will get into the pores of the iron and won't come out very easy, but will return to taint your next meal. Don't place an empty cast iron pan or oven over a hot fire. It will crack or warp. Don't get in a hurry to heat cast iron, you'll end up with burnt food or a damaged utensil. Never put cold liquid into a very hot cast iron pan or oven. They will crack on the spot

CHARCOAL COOKING TIPS II

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.

Pasta & Rice

CAMPSITE MOSTACCIOLI

2 tbs olive oil
1 lb ground beef
1/4 cups chopped onion
2 tbs garlic powder-1 cup sliced mushrooms, drained
1 cup Italian-style tomatoes
1 8oz can tomato sauce
1/4 cups parsley flakes
2 tsp dried basil
2 tsp oregano
1 lb mostaccioli
Grated Parmesan cheese

Heat oil and add ground beef, onion, and garlic in large skillet. Cook until beef is crumbly and onion is tender. Add mushrooms. Crush tomatoes with liquid and add to meat mixture. Add tomato sauce, parsley, basil, and oregano. Bring to boil, reduce heat and simmer over low heat 1 hour. Stir occasionally. Cook mostaccioli until tender. Drain. Add sauce to mostaccioli to coat lightly. Serve with rest of 6sauce on side. Sprinkle with Parmesan cheese to taste.

FRONTIER SPAGHETTI

1 lb spaghetti
1 tbs garlic flakes
1 lb bacon cut into 1in pieces
1 tbs olive oil
3 eggs, beaten
1/4 cups grated Parmesan cheese
1/4 cups grated Romano cheese
2 tbs parsley flakes
1/2 tsp pepper
Rest of can Parmesan cheese
Pepper

Cook spaghetti as directed. Cook and stir garlic and bacon in oil until bacon is crisp. Drain. Mix together eggs, Parmesan cheese, Romano cheese, parsley, and pepper. Reserve. Drain spaghetti and return to pan over low heat. Toss spaghetti quickly with egg mixture. Add bacon mixture and stir. Top with additional Parmesan cheese. Serve with pepper on side to taste.

DUTCH OVEN LASAGNA

2 lbs Rotelli (spiral) pasta
1 1/2 lbs ground beef
2 cups tomato sauce
1 lb shredded mozzarella cheese
1pint ricotta cheese
onion and garlic powder to taste

Pre heat the bottom of the oven and brown the ground meat. Add the dry pasta to the oven and add enough water to just cover the pasta. Close oven and let boil for 8-9 minutes. Add the mozzarella, ricotta, and tomato sauce directly to the oven. If onion and garlic are desired, add now. Stir gently and recover the oven. Cook the mixture another 5-A6 minutes. Take off heat, uncover, and let stand 5-6 minutes to absorb the extra moisture. Serve with a tossed salad and skillet garlic toast.

Thanks to Richard Coyle -- a Prodigy Scouter

JOE'S SPAGHETTI SAUCE

2 tbs olive oil
1 lb hot Italian sausage
2 medium onions, chopped
1/4 cups parsley flakes
1 green pepper, diced
2 cloves garlic, minced
1/4 cups celery, chopped
1 28oz can tomatoes paste
1 12 oz can tomato paste
2 cups mushrooms, sliced
1 tsp salt
1 tsp sugar
1 cup water
1 tsp chili powder
1 bay leaf
1/4 tsp pepper
1/3 tsp oregano
1/4 tsp thyme

Place olive oil and sausage in pre heated Dutch oven and cook until well browned. Add onions, celery, parsley, green pepper, and garlic. Cook until veggies are tender. Blend in remaining ingredients. Simmer over slow heat for 1 - 1 1/2 hours. Stir often to prevent scorching. Add water as needed for desired consistency. Serve over cooked pasta.

CAMPER'S PIZZA

1 box buttermilk biscuit mix
1/2 tsp salt
1 jar pizza sauce
8 oz pepperoni slices
8 oz shredded mozzarella cheese
oregano

Add salt to buttermilk biscuit mix and prepare to package directions to make stiff dough. Divide dough into 4 equal parts and pat each part into an 8in circle. Place circles on grill 5in from medium coals and cook 8 minutes. Turn grilled side up and spread pizza sauce. Top with pepperoni and mozzarella cheese. Sprinkle with oregano. Cook 12-15 minutes 9longer, until sauce bubbles and edges of dough are brown.

CLASSIC MARINARA SAUCE

1 onion, chopped
2 cloves garlic, minced
2 tbs olive oil
1 can Italian tomatoes
1 tbs oregano
1 tbs basil
1/2 tsp salt
1/4 tsp pepper

Sauté onion and garlic in olive oil until soft in Dutch oven. Stir in tomatoes with liquid, 1/3 cups water, and seasonings. Bring to boil. Reduce heat and simmer 20 minutes. Stir occasionally to keep from sticking. Serve over pasta.

TOMATO SAUCE SICILIAN

2 clove garlic, minced
2 tbs olive oil
3 lb fresh tomatoes, chopped
1 tsp salt
1/2 tsp sugar
1/8 tsp red pepper
1 tube anchovy paste
1 can black olives, sliced
2 tbs parsley flakes
1 tsp oregano
1 tsp basil

In a Dutch oven, sauté garlic in olive oil for 30sec. Add tomatoes, salt, sugar, and red pepper. Cook over medium high heat, crushing tomatoes with back of spoon. Stir frequently about 15minutes, or until sauce thickens. Add rest of ingredients and simmer another 15 minutes. Serve over pasta.

BACON TOMATO CAPELLINI

1 lb bacon, cut into pieces
1/2 cups sliced green onion
4 cloves garlic, minced
1 lg. can tomatoes
1 tsp basil 1 tsp salt
1/2 tsp pepper
1 lb pkg. capellini

In Dutch oven, cook bacon until crisp. Drain, reserving 1/2 cups drippings. Return drippings to oven, add bacon, green onion, and garlic. Cook 1 minutes. Stir in liquid from tomatoes. Smoosh each tomato in can and add to mixture. Add seasonings and simmer 5 minutes. Prepare capellini according to package directions, drain, and add to tomato mixture. Toss to mix. Serve.

FETTUCINE WITH A TWIST

1 lb fettucine
2 lb ground beef-3 large onions, halved and cut into 1/2 rings
4 cloves garlic, minced
2 can stewed tomatoes
2 can tomato sauce
2 tbs red wine vinegar
2 tbs chili powder
4 tsp cocoa
4 tsp pumpkin pie spice
1 tsp cu minutes and basil
4 cups shredded lettuce 1 cup shredded sharp cheddar cheese
2 tsp olive oil

Cook fettucine according to package directions. In Dutch oven, brown ground beef. Drain. Return to oven, add olive oil, garlic, and onions. Cook, stirring occasionally, until onions are clear. Add tomatoes, tomato sauce, red wine vinegar, and spices. Stir to blend well. Simmer until sauce thickens. Drain fettucine when tender. Spoon meat sauce over each serving, top with lettuce and cheddar cheese.

DIRTY RICE

4 cups cooked long grain brown rice
1 egg, beaten
4 tsp margarine
1 lb cooked whole shrimp
2 1/2 tsp chopped pimentos
1 can mushrooms, drained
1 onion, chopped
1/4 tsp Worcestershire sauce
1/4 tsp paprika
1/4 tsp red pepper
1/4 tsp allspice
1 tsp lemon pepper
1/2 tsp Cajun seasoning

Put cooked rice in large pot over low heat. In a skillet, scramble egg in margarine. Add to rice along with rest of ingredients. Simmer on low heat 45 minutes. Add small amount of water as necessary to avoid scorching.

FETTUCINE ULTRAVERA

4 carrots, peeled and cut into thin slices
20 broccoli florets
1 lb fettucine
4 tbs margarine, softened
2 tbs olive oil
1 tsp red wine vinegar
1/2 cups parmesan cheese
1/2 cups half and half
2 cloves garlic, minced
1 tsp basil
1/2 tsp oregano

Cook broccoli and carrots in medium pot with small amount of water over low heat until tender crisp. Cook pasta according to package directions. Drain and place in large bowl. Add all ingredients except veggies. Toss gently until pasta is evenly coated. Add veggies and toss again. Serve.

GARLIC RICE

2 can chicken broth
2 cups rice, uncooked
1 1/2 stick margarine
2 cup mushrooms, drained
3 cloves garlic, minced

Heat margarine and chicken broth in large pot. Add remaining ingredients and cook according to package directions for rice.

HEARTY STIR FRY

1 lb pkg spaghetti
2 lb pork sausage
1 head cabbage, sliced thin
2 onions cut into wedges
2 apples cut into wedges and halved
2 cloves garlic, minced
2 tsp salt
2 small jar pimentos, drained
1/2 tsp pepper
1/2 tsp sage
8oz shredded Monterey jack
8oz shredded cheddar cheese

Prepare spaghetti according to package directions and drain. In large skillet, cook sausage until no longer pink. Drain and reserve 1/4 cups drippings. Return to skillet and add reserved drippings, cabbage, onion, apple, and garlic. Stir fry until tender. Stir in next four ingredients. Add spaghetti. Stir and cook until hot. Remove from heat, add cheeses. Toss to mix. Serve.

HERBED RICE

1/2 cups sliced scallions
1 tsp margarine
1 tsp olive oil
2 cup chicken broth
1/4 tsp thyme
1/4 tsp basil
1/4 tsp marjoram
1/4 tsp cardamom
1 cup uncooked long grain rice

In large pot, over medium high heat, sauté scallions in margarine and olive oil. Add broth and spices. Bring to boil. Add rice. Cover and simmer 20 minutes. Fluff with fork. Serve.

TEX-MEX PASTA

1 pkg elbow macaroni
1 tbs margarine
1 tbs olive oil
1 large green pepper, chopped
1 large onion, chopped
2 clove garlic, minced
2 cup chili with beans
1 can Mexicorn, drained
1 tsp salt
1/2 tsp red pepper
1/8 tsp dried red pepper
8oz shredded cheddar cheese

Prepare elbow macaroni according to package directions. Drain. In large skillet or Dutch oven, sauté onions, green pepper, and garlic until onions are clear. Add chili, Mexicorn, and spices. Simmer 5-10 minutes. Stir in macaroni. Top with cheese. Cover and cook over low heat 5 minutes.

ROTINI AND BRATS

2 tbs olive oil
2 onions, chopped
1 large green pepper, chopped
2 cloves garlic, minced
1 large can tomatoes
1 can tomato paste
1 cup water
1/2 tsp salt
1/2 tsp sugar
1 tsp basil and oregano
1/2 tsp pepper
1 lb pkg smoked bratwurst
1 lb pkg rotini

In Dutch oven, heat olive oil and sauté onion, green pepper, and garlic until onions are clear. Add liquid from tomatoes, then smoosh each tomato as added. Stir. Add tomato paste, water, and seasonings. Stir and bring to boil. Reduce heat and simmer 10 minutes. Slice each brat Din 1/2 lengthwise, then lengthwise again, then slice across to make iced pieces. Add to sauce, stir and simmer 10 minutes longer. Prepare rotini according to package directions. Drain. Spoon sauce over each 2serving. Top with grated parmesan cheese to taste.

SOUTH OF THE BORDER LASAGNA

10 divided lasagna noodles
32oz plain yogurt
16oz cottage cheese
1 onion, thinly sliced
2 cloves garlic, minced
1 can stewed tomatoes
1ea red and green peppers, thinly sliced
1/4 cups jalapeno peppers, sliced
1 tsp oregano
1 tsp basil
1 tbs chili powder
1 tsp cumin
1/8 tsp dried red pepper
8 slices cheddar cheese
1 can tomato paste
1 lb ground beef
1/4 cups crushed tortilla chips
1/4 cups grated Romano cheese

Line Dutch oven with heavy-duty aluminum foil and grease well. Arrange five uncooked lasagna noodles in bottom of oven. Four facing one way, the fifth across the top. Combine yogurt with cottage cheese and spread over noodles. Arrange remaining noodles over yogurt mixture. Add onion, garlic, undrained tomatoes, peppers, and 1/2 of seasonings. Add cheddar cheese in single layer. Spread on tomato paste. Crumble raw ground beef evenly over top and sprinkle remaining seasonings. Evenly sprinkle crushed chips and Romano cheese. Cover and bake at 425 for 1 hour. Lower heat to 350 and bake for 30 minutes more, or until top is crispy. Remove as foil package from oven and wait 15 minutes before cutting.

SONOMA MACARONI CASSEROLE

1 pkg elbow macaroni
1 lb ground beef
2 onions, chopped
1 tbs celery seed
2 cloves garlic, minced
1/2 cups pitted ripe olives, sliced
1 can tomatoes
1 can diced green chilies
1/4 cups jalapenos, chopped
2 tsp instant beef bouillon
1/2 tsp salt
1/2 tsp cumin
1/2 tsp red pepper
1/8 tsp dried red pepper
8oz muenster cheese, cubed
8oz cheddar cheese, cubed

Prepare elbow macaroni according to package directions. In large skillet, brown ground beef, onions, garlic, and celery seed until onions are clear. Stir in olives, tomatoes, chilies, jalapenos, bouillon, and seasonings. Simmer 10 minutes. Line a Dutch oven with heavy-duty aluminum foil. Drain macaroni and pour into oven. Add meat mixture and stir until well blended. Add cheeses and stir again to blend well. Bake at 350 for 20minutes, or until cheeses melt and is beginning to brown on top. Serve.

WILD RICE AND FENNEL

1/2 cups wild rice soaked for 2 hours in cold water & drained
1 1/2 cups long grain rice
4 tbs margarine
1 tsp celery seed
2 tsp fennel seeds
1 tsp cardamom
1 onion, chopped
1 tsp salt
4 cups chicken broth

In a medium pot, heat the margarine until foamy. Add onion and cook 2 minutes or until soft. Add rest of ingredients and bring to boil. Reduce heat, cover pot, and simmer 20 minutes. Fluff with fork and serve.

Pork Dishes

SWEET TATER AND SPAM HASH

2 medium sweet potatoes
2 cans Spam, finely diced
1 tsp pepper
1 tsp salt
margarine
16 eggs, fried

Wash, but don't peel sweet potatoes. Shred potatoes on fine blade of shredder. Place in large pot and add cubed Spam, salt, pepper, and mix well. Heat 4 tbs margarine in large skillet. Divide potato and Spam mixture into 8 equal portions. Cook 4 at a time. Cook about 4minutes, pressing down gently to compact hash as it cooks. Flip patty and cook another 5 minutes. Place in covered foil-lined Dutch oven to keep warm. Place 2 fried eggs on top of each patty to serve. Serve -with skillet toast to make a great breakfast.

SPRING CAMPOREE PORK ROAST

1/4 cups sugar
1 tsp dried chili peppers
1 tsp oregano
1/2 tsp red pepper
2 lb pork boneless loin roast
2 gallon-size zip-lock bags

Mix together sugar, chili peppers, oregano, and red pepper. Rub completely over roast. Seal in one zip-lock bag, then seal in second bag. Put in cooler 30 minutes. Pre-heat Dutch oven. Place pork fat side down in oven and roast 2 hours. Serve with Delmonico Potatoes. Even better if made with venison roast instead of pork.

GRANDPA GEEZER'S SAUSAGE & PEPPERS

2 tbs olive oil
16 hot Italian sausages
1 medium onion, thinly sliced
1 green pepper, diced
2 red peppers, sliced
3 tbs tomato paste
1 tsp fennel seeds
1 tbs garlic flakes
salt and red pepper to taste

Heat oil in large skillet and cook sausage for 2 minutes on each side. Pour off most of fat. Add onions, garlic, peppers, fennel, salt and red pepper. Cover and cook over low heat 25 minutes. Serve.

SMOKED SOY SAUCE PORK CHOPS

Brinkman or similar smoker
Charcoal pan 2/3 full
Water pan 2/3 full
8 3/4in thick pork chops
1 cup soy sauce
1 tbs garlic flakes
dash of pepper
Black Jack BBQ sauce (see entry)

Combine ingredients and marinate in double gallon zip-lock for 1 hour. Cook 3-4 hours. Unskinned whole potatoes can be added to water pan prior to cooking for side dish. They will be done at same time as pork chops.

SMOKED PORK ROAST

Brinkman or similar smoker
Charcoal pan full
Water pan full
3-4 lb pork roast
1 tbs garlic powder
1 tbs red pepper
1 tbs paprika
Worcestershire sauce

Score roast, rub with spices, and sprinkle on a little Worcestershire sauce. Place in double gallon zip-lock and store in cooler overnight. Place in smoker with 3 tbs Worcestershire sauce in water pan. Smoke for 3-4 hours.

SMOKED APPLE PORK CHOPS

Brinkman or similar smoker
Charcoal pan full
Water pan full
8 3/4in thick pork chops
16 oz apple juice or cider
1 tbs cinnamon
1 tbs ground cloves

Marinate chops for 2 hours in apple juice or cider with touch of cinnamon and ground cloves. Store in double gallon zip-lock bags in cooler. Arrange chops on smoker grill and add rest of marinade to water pan. Cook 2 hours.

HULA HAM

Brinkman or similar smoker
Charcoal pan 1/2 full
Water pan 1/2 full
3 center-cut ham steaks, about 1 lb each
1 cup pineapple slices in juice
1/4 cups brown sugar
1 tsp dry mustard
ground cloves

Drain pineapple, saving juice. Combine juice with other ingredients. Brush top of ham steaks with 1/2 juice mixture. Top steaks with pineapple slices and brush on remaining juice mixture. Cook about 2 hours.

PORK CHOPS & GARDEN VEGETABLES

8 3/4in thick pork chops
3 carrots, cut 1/2in slices
3 small potatoes, cubed 1/2in
4 envelopes onion soup mix
3 tbs margarine, melted
1 1/2 cups fresh green beans, cut 1in
2 cloves garlic, minced
1 tsp basil
2 cups water

Brown chops in margarine in large skillet. Place vegetables in bottom of Dutch oven and put chops on top. Combine dry soup mix, water, garlic, and basil. Mix well. Pour over chops and bring to boil. Cover, reduce heat to simmer and cook 45 minutes or until chops are tender.

Thanks to Mike Audleman -- a Prodigy Scouter

NORTHSHORE JAMBALAYA

1/2 lb pork tenderloin
1/2 lb smoked sausage cut 1/2in slices
1/4 cups olive oil
1 cup chopped onion
1 bunch green onions, chopped
1 tbs parsley flakes
1 tsp garlic powder
1/2 tsp paprika
1/4 tsp red pepper
1/2 tsp Tobasco sauce
1/4 cups flour
1 cup chopped celery
4 cloves garlic, minced
1 can tomato sauce
1/2 tsp pepper
1/2 tsp thyme
6c uncooked rice

Cook sausage and pork in large skillet until brown. Drain well and set aside. Cook rice according to package directions and set aside. eat olive oil in Dutch oven, add flour to make rue. Stir constantly until brown. Stir in onion, celery, 1/2 of green onion, garlic and parsley. Cook over medium heat stirring frequently. Add tomato sauce and seasonings. Reduce heat and simmer 5 minutes. Stir occasionally. Stir in meat and remaining green onions. Cook until thoroughly heated. Add 1in cooked rice and mix well. Simmer 5 minutes covered.

Thanks to Mike Audleman -- a Prodigy Scouter

TEXAS PORK ROAST

3 lb pork roast
1 tsp salt
1 tsp pepper
1/8 tsp allspice
1 tsp chill powder
1 tsp red pepper
1 tsp cumin
1 1/4 cups chili sauce
2 tbs lemon juice
1 cup melted apple jelly
1 tbs Worcestershire sauce
Tobasco to taste

Place roast in Dutch oven and sprinkle with mixture of dry spices. Combine remaining ingredients and spread evenly on roast. Roast at 350 for 2 hours. Baste frequently with drippings in bottom of oven.

Thanks to Mike Audleman -- a Prodigy Scouter

I LOVE THE SPRITE IN THESE POTATOES

1 lb bacon1 large onion, sliced thin with skin on
2 cloves garlic, minced
1/2 lb fresh mushrooms, sliced
1 can Sprite
1 tsp salt
1/2 tsp pepper
1/4 cups parsley flakes
1/2 lb grated cheddar cheese

Cut bacon into small pieces and brown in Dutch oven. Drain and add onion and garlic. Cook until clear. Add potatoes and mushrooms and mix well. Pour in Sprite, sprinkle with salt and pepper. Cover and cook until potatoes are tender. Add parsley and cook another 5 minutes. Just before serving, top with cheese and serve after cheese melts.

Thanks to Liz Stiles - a Prodigy Scouter

HAM AND CHEESE FONDUE

2 cans condensed cheddar cheese soup
2 cans deviled ham
2 packages instant tomato soup
1 tsp Italian seasoning
2 loaf French bread, cut into1in cubes
1 tbs Tobasco sauce

In medium pot, mix thoroughly undiluted cheese soup, deviled ham, dry tomato soup, Italian seasoning, and Tobasco sauce. Over medium heat, cook 5-10 minutes until steaming hot. Spear chunks of bread on forks and dip in fondue.

BLACK-EYED PEAS AND SAUSAGE JAMBALAYA

1lb white onions, chopped
1 bunch green onions, chopped
1 green pepper, chopped
2 cloves garlic, minced
1/2 cups parsley, chopped
1 1/2 lbs salt pork, boiled once, cut into small pieces
1 1/2 lbs. hot smoked sausage, cut into 1/2in pieces
1/2 lb dried blackeyed peas, boiled until half done
6c water
1 1/2 lbs rice

Sauté onions, pepper, garlic, and parsley in Dutch oven with 2 tbs olive oil. Add salt meat, sausage, black-eyed peas, and rice. Add water and bring to boil. Mix well, cover, and reduce heat to low. 0Cook 45 minutes. Remove cover 5-10 minutes before serving.

CREOLE JAMBALAYA

1 lb lean pork roast, cut into cub small cubes
2 tbs olive oil
3 onions, chopped
1 green pepper, chopped
2 garlic cloves, minced
2qt beef stock
1 lb chopped ham, diced
1 tsp chili powder
1 tsp ground cloves
1/8 tsp red pepper
salt and pepper to taste
6 pork sausages, cut into 1in pieces
1/4 cups parsley flakes
1 1/2 cups rice

In a Dutch oven, sauté pork cubes, onions, green pepper, garlic, and parsley in olive oil until mixture is lightly browned. Stir in chopped ham, cloves, chili powder, red pepper, and salt. Stir well. Add pork sausages and beef stock. Stir well. Bring to boil and add 5rice. Reduce to simmer and serve when rice is tender.

HAM AND TOMATO SAUCE

4 center cut ham slices, cut in halves
3 onions, chopped
1 green pepper, chopped
1 stalk celery, chopped
2 garlic cloves, minced
1 tbs flour
1 can tomato paste
1 can tomato sauce
2 hot peppers
1 tbs Worcestershire sauce
1 tbs sugar
1/2 cups olive oil

Sauté in Dutch oven onion, green pepper, garlic, and celery in olive 9oil. Add flour and make a roux. Add tomato sauce, paste, Worcestershire sauce, and 2 cans water. Add sugar. Squeeze peppers and drop into sauce. Stir and simmer on low for 30 minutes. Add ham and 1simmer for 1 hour. Serve over long grain brown rice.

RED BEANS AND SMOKED SAUSAGE

2 lbs smoked sausage, cut into 1 1/2in pieces
1 lb dry red kidney beans
8 cups water
1 tbs olive oil
1 onion, chopped
1 clove garlic, minced
Red pepper to taste

Sauté onions for 1 minutes in Dutch oven in olive oil. Add water and washed beans. Cook over low heat 1 hour or until beans begin to soften. Remove 3 tbs of beans and mash. Return them to oven. Continue cooking until bean gravy becomes milky and thickened. Add sausage and continue to cook, covered for 15 minutes. Add salt and as much red pepper as *desired. Serve over long grain brown rice.

SWEET-PUNGENT PORK LOIN

4 lb boneless pork roast
3 cloves garlic, minced
6 tbs teriyaki sauce
1/2 cups ketchup
1/4 cups lemon juice
1/2 tsp red pepper
2 cloves garlic, cut into 6 slivers each
18 whole cloves
2 cups apricot preserves

Combine minced garlic, teriyaki sauce, ketchup, lemon juice and red pepper to make marinade. With a sharp knife, make 12 small cuts 1/2in deep in fat surface of roast. Insert slivers of garlic into cuts. Stud remaining surface with whole cloves. Put roast into gallon zip-lock and pour in marinade. Double bag and place in cooler overnight. Preheat Dutch oven to 325. Place roast on pie pan fat side up and put into oven. Cook 1 1/2 hours. Heat apricot preserves until melted in small pot. Add 1/2 of marinade and brush roast every 10 minutes for 30 minutes. Remove from oven and serve.

CHEROKEE HAM HOCKS

2 lbs dry lima beans
2 cans whole corn
4 onions, quartered
2 tbs melted bacon grease
2 pieces smoked ham hocks
3 qt water

Soak beans in water in large pot 3-4 hours. Drain and reserve. Bring 3qts water to boil in large pot and then add soaked beans. Cook at moderate boil for 10 minutes then add corn, ham hocks, and onions. Salt and pepper to taste. Reduce heat and cook for 1 hour on a low heat.

MARINADE FOR PORK CHOPS

5oz serrano chilies
2 tbs rosemary
2 tbs basil
2 tbs thyme
2 tbs parsley flakes
2 tbs mustard seed
1/4 cups lime juice
2 tbs orange juice
2 tsp salt
2 tbs white vinegar

At home, puree all ingredients in blender. At camp, place chops in double gallon zip-lock with marinade and let set in cooler overnight. Grill chops on coals.

PORK TENDERLOIN MARINADE

1/2 cups teriyaki sauce
1/4 cups olive oil
2 tbs light Karo syrup
2 tsp ginger
1 tsp hot mustard

Mix ingredients well in small pot. Place meat and marinade in double gallon zip-lock and put in cooler overnight. Cook slowly over grill 9or cook in smoker adding left over marinade to water pan.

Salads

BUTTER LETTUCE WITH WALNUT VINAIGRETTE

1 head butter-leaf lettuce
2 tbs Dijon-style mustard
3 tbs red wine vinegar
1/2 cups olive oil
1/2 cups walnut pieces
1 tbs parsley flakes
salt & pepper to taste

Rinse and tear lettuce leaves into bite-sized pieces. Put into gallon double zip-lock in cooler until ready to serve. Combine mustard and vinegar in small pot until mixed well. Slowly add oil and beat until very well mixed. Then add nuts and parsley and beat again. Cover and put into cooler until ready to serve. Beat well just before pouring over salad.

WILTED SPINACH AND BACON SALAD

1 bunch fresh spinach
6 bacon strips
1/2 cups toasted sesame seeds
2 hard cooked eggs, finely chopped
DRESSING
3 tbs red wine vinegar
1/2 tsp sugar
1 tsp Dijon mustard
1 tsp garlic powder
1 tsp onion powder

Rinse and drain spinach leaves, remove stems and break into bite-sized pieces. In small pot, combine vinegar, sugar, mustard, garlic and onion powder to make dressing and set aside. Cook bacon crisp in skillet over medium heat. Remove bacon with slotted spoon and drain on paper towels. Add half of spinach to bacon drippings and cook for about 30 SECONDS. Add rest of spinach and cook for another 30 SECONDS. Toss gently while cooking. Remove from heat, add vinegar dressing and sesame seeds. Divide into serving bowls and sprinkle crumbled bacon
and chopped eggs over top.

GEEZER MUSHROOM SALAD

1 lb fresh mushrooms, sliced
4 sweet pickles, finely diced
2 tbs onion flakes, hydrated
1 garlic clove, minced
1 tomato, finely chopped
1/2 cups olive oil
1/2 cups red wine vinegar
1 tsp sugar
1 head lettuce

Combine mushrooms, pickles, onion, garlic clove, and tomato. Toss. Add oil, vinegar, and sugar. Rinse and tear lettuce into bite-sized pieces and divide into bowls. Divide mushroom mixture into bowls and toss with lettuce. Serve.

TOMATO AND ONION SALAD

2 green onions
3 fresh tomatoes
1 small red onion
VINAIGRETTE DRESSING
1/4 cups olive oil
1 tsp red wine vinegar
1 tbs water
1 tsp dry mustard
1 tsp oregano
1 tsp basil
1 tsp black pepper

In small pot, combine dressing ingredients. Slice tomatoes and red onions very thin. Slice green onions in 3/4in pieces. Spread veggies on large pot lid, pour on dressing. Toss lightly and serve.

APPLE COLESLAW

1 cup sour cream
1 tbs cider vinegar
2 tsp mustard
1/2 tsp onion powder
1/2 tsp salt
1/8 tsp pepper
4 cups shredded cabbage
1 cup diced apple
1 tsp celery seed

Combine first six ingredients in a medium pot and mix well. Add next three and mix again. Place in double gallon zip-lock and chill in cooler until ready to serve.

SKILLET SLAW

4 slices bacon
1/4 cups white vinegar
1 tbs sugar
1 medium onion, chopped
1 tsp salt
1 tsp dill weed
4 cups shredded cabbage
1/2 cups parsley, chopped

Fry bacon crisp, remove from skillet, cool and crumble. Save drippings in skillet. Add next five ingredients to skillet and cook until onions are clear. Put shredded cabbage and parsley in large pot, mix well, then add bacon crumbles. Mix again and add to skillet. *Mix well and remove from heat. Serve warm.

GRILLED SZECHWAN CHICKEN SALAD

2 lbs boneless chicken breast
1 can pineapple slices
6 tbs olive oil
4 tbs teriyaki sauce
1 tsp Tobasco sauce
1 tbs white vinegar
2 tbs honey
1/2 tsp ginger
leaf lettuce
1 onion, sliced
1 red bell pepper, sliced
black pepper

Sprinkle both sides of each chicken breast with pepper and grill. Slice into strips after cooking. Prepare salad dressing by combining 4 tbs. reserved pineapple juice with olive oil, teriyaki sauce, Tobasco, vinegar, honey and ginger in a small jar, shaking very well to mix. Arrange veggies and pineapple slices with chicken. Pour -dressing over. Toss and serve.

Sandwiches

HOOTER SANDWICHES

8 slices turkey lunch meat
8 slices cooked ham lunch meat
8 slices Swiss cheese
16 slices rye bread
1 1/2 cup flour
1 tbs baking powder
1 1/3 cup water
1 egg, beaten
oil
powdered sugar

Place 1 slice turkey on 8 slices of bread. Top with slice of Swiss cheese and slice of ham. Top with remaining bread. Cut each sandwich into quarters. Use toothpicks to hod together. Mix flour, baking powder, and salt well. Add water to beaten egg and add to flour mixture. Mix well. Dip each sandwich quarter into batter. Heat 1in oil in large skillet. Fry dipped sandwiches until golden brown. Remove toothpicks and sprinkle with powdered sugar. Serve warm.1A taste treat from Fuzzy and the Hooters, NC-543.

ALL AMERICAN SANDWICHES

1 pkg cheddar cheese sauce
1 cup milk 1/4 cups mayo
2 tbs mustard
1/2 lb deli turkey, diced
1/2 lb deli ham, diced
1/4 cups chopped walnuts
1 green pepper, diced
8 deli rolls, split
Sliced tomato
sliced onion

Prepare cheese sauce as package directions with milk. Stir in rest of ingredients. Let cool and chill in cooler. Spread on rolls when chilled with tomato and onion slices.

BBQ BEEF SANDWICHES

3 lb top round roast
2 tbs olive oil
2 onions, chopped
2 tbs cider vinegar
1 tbs brown sugar
1 tsp celery seeds
1 cup ketchup
1 tbs Worcestershire sauce
1/2 cups hot water
1 tsp dry mustard
1 tsp salt
1 tsp red pepper

Roast meat in Dutch oven for 2 hours. Remove meat, but keep drippings in oven. Sauté onion in drippings and olive oil until clear. Add rest of Ingredients and simmer. Shred roast and add to sauce. Mix well. 7Cover and cook, covered 1/2 hour. Serve spooned into buns.

BEAR OF A SANDWICH

1 cup red wine vinegar and oil dressing
4 tbs mustard
3 tsp cayenne pepper sauce
2 tsp Italian seasoning
2 tsp garlic powder
2 12in loaf Italian bread, cut in 1/2 lengthwise
4 cups lettuce, shredded
4 lb assorted cold cuts and cheeses
4 sliced tomatoes

In quart jar with lid, combine dressing, mustard, pepper sauce, and seasonings. Close lid tight and shake very well to blend. Arrange shredded lettuce on bottom halves of bread. Drizzle with dressing mixture. Arrange cold cuts and cheese for next layer. Top with sliced tomatoes. Add sliced onions and pepperoni if desired. Top with other half of bread. Cut into serving slices.

CREAMED CHEESE AND BACON SANDWICH

1 lb bacon, cooked and crumbled
8oz pkg cream cheese
1bs salad dressing
1/2 tsp red pepper
1/2 tsp Tobasco

Stir bacon crumbs into softened cream cheese. Add rest of ingredients -and mix well. Spread over hot toast to serve.

DELI STYLE PEPPERONI ROLLS

1 lb thin sliced sandwich style pepperoni
1 lb each provolone and mozzarella cut into thin strips
3 cups fresh spinach, shredded
1 1/3 cups shredded carrots
2/3 cups radishes, sliced thin-1 red onion, sliced into rings
12 cheery tomatoes, cut in 1/2
1/2 cups red wine and vinegar dressing
3 tsp Dijon mustard

Cut pepperoni slices in 1/2. Combine pepperoni, cheese, spinach, carrot, radishes, onion rings, and tomatoes in large pot. Blend dressing and mustard well. Pour over pepperoni mixture and mix well. Cut a slice off the top of each deli roll. Hollow out leaving a 1/2in shell. Reserve crumbs. Divide pepperoni mixture between rolls. Use crumbs to finish stuffing rolls and put tops back on. Serve.

DUTCH BURRITO

8 flour tortillas
48 slices shaved ham
8oz shredded Swiss cheese
4 cups lettuce, chopped fine
2 tomatoes, diced
1 green pepper, diced
3 green onions, chopped
1 cup salad dressing
1 1/2 tsp mustard
3 tsp sugar
1 tsp celery seed
4 tbs milk

For each burrito, arrange 6 slices ham on each tortilla. Sprinkle with Swiss cheese. Roll and secure with toothpicks. Bake in cardboard oven at 350 for 10 minutes or until cheese is melted. Combine lettuce, tomato, green pepper, and green onions in large pot. Toss until blended. Combine salad dressing, mustard, sugar, celery seed, and milk in small pot. Blend until well mixed. Remove burritos from oven, open tortillas 1/2way and spoon salad mixture evenly along center of each. Spoon dressing mixture on top. Roll up and serve.

REUBEN KRISP KRAUT SANDWICH

For each sandwich
2 slices rye bread
1 tbs melted margarine
1 tbs Russian dressing
3oz thinly sliced corned beef
2 slices Swiss cheese
2 tbs krisp kraut

Brush one side of bread with melted margarine. Spread Russian dressing on other slice. Place corned beef on dressing. Top with kraut, then cheese. Cover with other slice of bread and place in skillet until cheese melts.

PHILLY CHEESE STEAK SANDWICH

3 onions, sliced thin
4 tbs margarine
1 lb thin sliced roast beef
2 jars cheese whiz
8 steak rolls, almost split

Sauté onions in margarine in large skillet. When onions are clear, add roast beef and cook until steak steams. Place slices of beef rolls followed by onions. Heat cheese whiz and pour at least 3 tbs cheese on each sandwich.

TAILGATE SANDWICH

2 loaves French bread, cut lengthwise
2 green peppers, sliced thin
2 tbs olive oil
2 tbs red wine vinegar6 thin slices mozzarella cheese
1/2 lb leaf lettuce
8 slices tomato
2 onions, sliced
pepper
8 slices smoked ham

Brush insides of bread with olive oil then vinegar. On the bottom half, lay the mozzarella in a layer. Repeat with leaf lettuce, then tomato, then onions, then ham. Season with pepper. Place top half of bread on sandwich. Wrap in aluminum foil and grill for 5 minutes to a)side. Unwrap, cut into slices, and serve.

Soups

FALL CAMPORALL BEAN SOUP

1 pkg dry navy beans
1 tbs olive oil
3/4 cups diced onions
1/4 cups diced carrot
1/4 cups diced celery
5 cups canned chicken broth
1/2 tsp thyme
salt and pepper to taste
3 tbs lemon juice

Place beans in a large pot with cold water and soak overnight. The next day, drain, and discard water. Place oil in Dutch oven over medium heat and add onions, carrots, and celery. Cook for 5 minutes. Add broth, beans, thyme, salt and pepper. Cover. Reduce heat to low and simmer 2 hours. Add lemon juice and serve.

PECOS BEAN SOUP

1 lb dry pinto beans
2 1/2 quarts water
1/2 cup chopped onion
1 tbs garlic flakes
1 large piece bacon rind
1 tbs chili powder
1 tsp red pepper
1/2 tsp oregano
1 4oz can diced green chili peppers
2 tsp salt

Wash beans and soak overnight in cold water; drain. Put beans in Dutch oven, add 2 1/2 qts water and simmer 1 hour. Add other ingredients and simmer 2 hours.

VEGETABLE SOUP LEATHER

1 soup bone with a good amount of meat on it
4 medium potatoes, peeled and cubed
6 large carrots, peeled and cut into rounds
2 large onions, chopped coarsely
2 cups shredded cabbage
2 cans tomato paste
Boil soupbone in lightly salted water about 1 hour. Replenish water as needed. Drain bone from pot, remove marrow and meat from bone and setaside. Bring stock to boil and stir in marrow and meat. Add vegetables and simmer until potatoes are beginning to soften. Strain vegetables from stock and let cool on paper towels. Bring stock to boil and let boil until reduced to thick liquid. Scrape sides and bottom frequently to prevent scorching. When thick, add tomato paste. Stir frequently until liquid is reduced to thick paste. Spread paste onto greased cookie sheet. Spread vegetable mixture onto another cookie sheet. Turn oven to warm and place cookie sheets onto top rack. Open oven door slightly. Stock leather is done when firm but flexible. Vegetables are done when completely dry. Store in separate zip lock bags. Store in cool place until ready to use. To reconstitute, cut leather into chunks, put it and vegetables into Dutch oven, cover with water and simmer, stirring occasionally.

GEEZER SOUP

1 lb ground beef
2 potatoes, cubed
1 medium onion, chopped
1 can whole corn
1 can green beans
1 can peas
1 can baked beans
1 can tomato soup
1 can tomatoes
2 tbs chili powder
1 tsp cu minutes and nutmeg
1 bay leaf

Brown ground beef and onions together in Dutch oven. Add all ingredients except seasonings. Do not drain cans before adding. Cook 7until potatoes are done. Add seasonings and cook 30 minutes.

GEEZER TORTILLA SOUP

1 onion, chopped
1 can green chilies, chopped
2 cloves garlic, minced
1 tbs olive oil
1 large tomato, chopped
1 can beef bouillon
1 can chicken broth
1 1/2 cups water
1 1/2 cups tomato juice
1 tsp cumin
1 tsp chili powder
1/8 tsp red pepper
2 tsp Worcestershire sauce
1 tbs A-1 sauce
3 flour tortillas, cut in 1 1/2in strips
1/4 cups shredded cheddar cheese
Sauté first three ingredients in olive oil in skillet until soft. In Dutch oven or large pot, combine tomato, beef bouillon, chicken broth, water, tomato juice, spices, and sauces. Add sautéed mixture and bring to boil. Lower heat and simmer 1 hour. Add tortilla strips and simmer 10 minutes more. Serve in bowls topped with a sprinkle of cheddar cheese.

BEEF VEGETABLE SOUP

2 beef soup bones
1 1/2 lb stew beef, 1in cubed
1 tsp pepper
4 carrots, chopped
1 hot red pepper, chopped
1 can whole kernel corn
7 cups water
1 1/2 tsp salt
4 potatoes, cubed
2 can tomato sauce
1/2 head cabbage, chopped
1 can peas

Drain corn and peas reserving liquid. Add liquid, water, and bones in Dutch oven and bring to boil. Cover, reduce heat and simmer 1 hour. Add beef cubes, salt and pepper, cover and simmer 1 hour more. Add all except corn and peas. Cover and simmer 40 minutes. Add corn and peas. -Simmer uncovered 30 minutes. Serve.

COWBOY SOUP

2 potatoes, peeled and chunked
1bl ground beef
1 onion, chopped
2 tbs chili powder
1 can corn
bay leaf
1 can peas
1 can green beans
1 can baked beans
1 can tomato soup
1 can tomatoes
1/4 tsp nutmeg

Brown ground beef and onions together. Drain. Add all except seasonings. Do not drain veggies. Cook until potatoes are done, then *add seasonings and cook for another 30 minutes.

BEEFY POTATO SOUP

2 lb potatoes, unpeeled, chunked
6 beef bouillon cubes
6c water
1 clove garlic, minced
1 tbs onion powder

Heat water to boiling and add cubes. Stir well until dissolved. Add rest of ingredients and simmer 45 minutes.

ITALIAN MINESTRONE

2 1/2 lbs blade chuck roast, cut into 1in chunks
2 1/2qt water
2 tsp salt
1 onion, chopped
1/2 cups celery leaves
1 bay leaf
2 slices bacon, chopped
1 can kidney beans
1/2 can green beans
1/2 cups celery, diced
1/2 can green peas
1/2 cups zucchini, thinly sliced
1/2 cups carrots, thinly sliced
1 onion, diced
1/4 cups parsley flakes
2 cloves garlic, minced
1/2 cups elbow macaroni
1 can tomato paste
1 cup Coca-Cola
1 tbs olive oil
1 tbs Worcestershire sauce
1 tbs Italian seasoning
1 tsp each salt, pepper

In a large pot, place first six ingredients, cover and simmer about 2 E1/2 hours. Move to Dutch oven. Fry bacon in skillet until crisp and add to Dutch oven. Add remaining ingredients. Cover and simmer about 30 minutes or until macaroni is tender. Serve with grated Parmesan cheese and Italian croutons. Thanks to Coca-Cola

FRENCH ONION SOUP

1/4 cups margarine
1/4 cups olive oil
6 onions, thinly sliced
2 can beef broth
3/4 cups Coca-Cola
1 tsp salt
1/2 tsp vinegar
1/8 tsp pepper
French bread, cut into thick slices
Parmesan cheese, grated

In a large skillet, melt the margarine and add olive oil and onions. Cook until golden, not brown. Move to Dutch oven and add beef broth, Coca-Cola, salt, vinegar, and pepper. Cover and simmer 20 to 25 minutes. Serve.

Thanks to Coca-Cola

LENTIL AND BROWN RICE SOUP

5 cups chicken broth
1 1/2 cups lentils
1 cup brown rice
2 can tomatoes
1 can carrots
2 onion, chopped
2 stalk celery, chopped
3 garlic cloves, minced
1/2 tsp basil
1/2 tsp oregano
1/4 tsp thyme
1 bay leaf
1/2 cups parsley flakes
2 tbs cider vinegar

In a Dutch oven combine broth, 3 cups water, lentils, rice, tomatoes, carrots, onion, celery, garlic, basil, oregano, thyme, and bay leaf. Bring to boil, reduce heat, cover and simmer for 45-55 minutes. Stir occasionally. When lentils and rice is tender, stir in parsley, vinegar, salt and pepper to taste. The soup will be thick and will thicken more as it stands. thin to desired consistency with more chicken stock.

ROAD KILL SOUP

1 lb ground venison
2 cup rotel tomatoes
1 tsp sugar
2 tsp salt
1 tsp instant beef bouillon
2 medium onions, chopped
1/2 lb carrots, cut up
4 large potatoes, not peeled, but diced
1/2 bunch celery, sliced
2 cloves garlic, minced

Brown venison in Dutch oven. Do not drain. Add 1/4 cups olive oil if too dry. Add rest of ingredients, cover and cook at low simmer for 4 hours.
Add water if necessary.

HEARTY BEAN AND VEGETABLE SOUP

1 lb assorted dry beans
2 cups V-8 vegetable juice
1/2 cups white sparking grape juice
1/3 cups teriyaki sauce
1/3 cups apple or pineapple juice
1 bunch celery, diced
1 large parsnip, diced
1 lb carrots, diced
1/2 lb mushrooms, sliced thin
2 onion, diced
1 tsp basil
1 tsp dried parsley
2 bay leaves, crumbled
3 cloves garlic, minced
2 tsp black pepper
1 cup cooked long grain brown rice

Rinse beans, then soak overnight in water. Drain beans and place in Dutch oven. Add V-8, grape juice, teriyaki sauce, and apple or pineapple juice. Add 1/2 cups water, cover and bring to boil for 2 hours. Add more water as needed. Add rest of ingredients and lower heat to below simmer. Cook until carrots and parsnips are tender. Add cooked rice, bring to simmer and serve.

Vegetables

DUTCH OVEN FRIED POTATOES WITH BACON

8 medium potatoes thin sliced with skin on
8 green onions, chopped
8 slices bacon
1/2 cups water
pepper
foil

Arrange potato slices in large pot lid. Sprinkle with green onions. Pour water over potatoes and onions. Arrange bacon slices on top and sprinkle with pepper. Cover with foil and bake in pre-heated Dutch oven for 40 minutes. Uncover and cook until potatoes are tender and bacon is slightly crisp (15min) Serve.

SUGAR BROWNED POTATOES

3 lb. new potatoes
1/2 cup margarine
1/2 cups sugar
1 tsp salt
6 tbs water

Heat salted water in large pot (1 tsp salt to 1 cup water) to boiling. Add potatoes and heat to boiling. Reduce heat to simmer. Cover and cook 20-25 minutes. Cook and stir margarine, sugar, and salt in large skillet over medium heat until mixture starts to turn golden brown. Remove from heat and cool slightly. Stir in water until blended. Drain water from potatoes. Add potatoes to skillet. cook over low heat, turning potatoes to coat with sugar mixture. Serve.

DELMONICO POTATOES

1/4 cups melted margarine
7 cups thinly sliced potatoes with skin on
1/4 cups minced onions
1 tsp salt
1/2 tsp pepper
1 cup grated Swiss cheese
1 egg, beaten
1 tbs garlic flakes
1 cup milk

Pre-heat Dutch oven. Combine margarine, potatoes, garlic, onions, salt, and pepper in large pot and mix well. Place in Dutch oven and bake for 10 minutes. Scald milk in small pot, then add to potatoes. Cook another 20 minutes. Add grated Swiss cheese and egg to 1potatoes and mix well. Bake another 10 minutes. Serve.

TWICE BAKED CAMP POTATOES

4 medium potatoes
1 tbs shortening
2 tsp onion flakes
3/4 cups evaporated milk
2 tbs margarine
1/2 tsp salt
1 tbs parsley flakes
1 cup shredded Cheddar cheese
foil

Scrub potatoes well. Rub skins with shortening and pierce well with fork to allow steam to escape. Bake potatoes in coals for 1 hour, turning occasionally. While potatoes are baking, add onion to evaporated milk and let stand. When potatoes are done, cut in halves lengthwise. Scoop out insides. Reserve shells. Mash potatoes and beat in margarine, milk-onion mixture, salt, and parsley. Blend in cheese. Spoon mixture back into shells. Place in pre-heated Dutch oven about 10 minutes. Serve.

NATIVE AMERICAN CASSEROLE

2 1 lb cans whole white hominy, drained
2 1 lb cans cream style golden corn
4 tbs margarine
8 slices white bread, crust trimmed, then slices crumbled

Pre heat foil lined greased Dutch oven. In a medium pot, melt margarine, then remove from heat. Stir in bread crumbs. Mix hominy and corn in Dutch oven. Sprinkle crumb mixture over hominy and corn. Cover oven and bake about 30 minutes.

BAKED POTATO SLICES

2 large baking potatoes
2 large sweet potatoes
1/2 cups melted margarine
2 tbs Mrs. Dash no-salt seasoning
Tobasco to taste

Line Dutch oven with foil and pre heat. Cut unpeeled potatoes into 1/D4 inch thick slices. Mix potato slices, margarine, and seasoning in large pot until each potato slice is coated with mixture. Add Tobasco to margarine mixture, if desired. Spread potato slices in layers in .Dutch oven. Bake about 20 minutes. Serve warm. Variation -- after layering potatoes, top with shredded cheddar, mozzarella, co-jack, or swiss cheese, or a mixture of all of them.

CAMP FRIES

4 cups thinly sliced potatoes
2 thinly sliced onions1 cup bacon, cooked and crumbled
1 tsp salt
1/2 tsp pepper
1/2 tsp red pepper
1/4 cups bacon grease or margarine

Toss potatoes. onions, bacon, and seasonings together. Heat bacon grease or margarine in Dutch oven. Cover and cook over low heat for 415 minutes. Turn potatoes, cover and cook for 15 minutes more.

TRAIL DRIVE BEANS

12 oz package dry red beans
2 1/2 cups water
1/3 lb salt pork, diced
2 lbs beef cubes
1 cup chopped onions
1 can tomato paste
2 tbs garlic flakes
4 tsp chili powder
1 tsp each salt, cumin, and dried red pepper
1 bay leaf

Wash beans and soak overnight in cold water; drain. Put beans in Dutch oven, add 2 /12 cups water and simmer 1 hour. Render salt pork in skillet; add beef and brown. Pour off excess fat and add pork and beef to beans with remaining ingredients. Cover and simmer 2 hours adding hot water as needed.

LAYERED DUTCH OVEN VEGGIES

6 potatoes, unpeeled but sliced
2 large onions, sliced
2 carrots, sliced
1 green pepper, sliced
1 zucchini, sliced
1 can corn
1 can peas,
1/2 lb mushrooms, sliced
SAUCE
5 cans tomato sauce
1 tsp thyme
1 tsp dry mustard
1 tsp basil
2 tsp chili powder
1/2 tsp cinnamon
1/8 tsp sage
2 tbs parsley flakes
2 cloves garlic, minced

Layer veggies in order given in Dutch oven. Mix ingredients of sauce in large pot and pour over veggies. Cook 4-6 hours at medium.

MONTAUK LODGE MARINATED VEGETABLES

1 pkg frozen stir-fry veggies
3/4 cups vinegar
1 cup sugar
1/2 cups oil
1 cup celery cut thin diagonally
1 cup onion sliced very thin
1 cup chopped red & green peppers
1 pkg Italian seasoning

Cook vegetables about 7 minutes in small amount of water until crisp tender. Do not over cook. Boil vinegar, sugar, and oil 5 minutes and pour over hot vegetables. Add celery, onion, and peppers. Mix well. Add Italian seasoning and mix again. Store in double zip-lock bags in cooler until ready to serve.

OZARK BAKED BEANS

2 cups dried white beans
1 1/2qt water
1 tsp salt
1/3 cups brown sugar
1 tsp dry mustard
1 tsp dry hot mustard
1/4 cups molasses or sorghum
1/4 lb sliced salt pork
1 large onion sliced
Tobasco to taste

Place beans in water in Dutch oven and soak overnight. Add salt and cook 1 hour or until tender. Drain liquid into a separate pan. Add other ingredients and 2 cups drained liquid to beans. Mix well, cover and bake 4-5 hours. Check occasionally, adding small amounts of saved liquid if necessary.

OZARK BAKED CORN

1 cup cream style corn
1 cup whole kernel corn
1/2 cups corn meal
1 tsp garlic salt
2 cups grated cheddar cheese
1 tsp baking powder
1/4 cups oil
2eggs beaten
1 4oz can green chilies
1/2 cups chopped bell peppers

Combine corn, corn meal, garlic salt, cheese, baking powder, and oil in medium pot. Beat eggs and add

to mixture. Add chilies and peppers. Place mixture in large pot lid and bake in Dutch oven 40-50 minutes.

GEEZER PAPRIKOSH

2 lb beef cubes
5 large carrots, cubed
8 large potatoes, cubed
2 large onions, sliced
2 cans whole corn
3 tbs paprika

Put all ingredients into a Dutch oven and cook at medium for 4 hours.

I'LL EAT THOSE VEGGIES

olive oil
2 cloves garlic, minced
1 red pepper, diced
1 green pepper, diced
2 large cans tomatoes
1 tbs cumin
1 tsp cayenne pepper
2 cans mexicorn
2 cans black beans
1 jar picante sauce
2 large onions, diced

Sauté onions in olive oil in Dutch oven. Add garlic when onions are clear and continue to sauté until golden brown. Add spices and mix well. Add peppers and sauté for 2-3 minutes. Add rest of ingredients and "stir well. Cook at medium for 1 hour.

SMOKED CORN ON THE COB

Brinkman or similar smoker
Charcoal pan 1/2 full
Water pan 3/4 full
8 ears fresh corn in the husk
margarine
salt

Carefully peel back husks and remove silk. Brush corn with melted margarine and lightly salt. Fold husks back in place and tie with string. Put on smoker grill and cook 1-1 1/2 hours or until tender.

GRECIAN GREEN BEANS

2 cans green beans, drained2 onions, thinly sliced, then separated into rings
2 cloves garlic, minced
1/4 cups fresh parsley, chopped
2 tbs sugar
2 tsp oregano
2 tsp prepared mustard
1/2 tsp salt
1/2 cups Coca-Cola
1/4 cups olive oil
2 tbs white vinegar

In a large pot, combine the garlic, parsley, sugar, oregano, mustard, salt, Coke, olive oil, and vinegar. Stir until the sugar is dissolved. Add green beans and onions. Toss lightly. Pour into double gallon zip-lock bag and store in cooler overnight. Serve chilled or as hot veggie.

PARMESAN POTATO TOPPER

1 cup salad dressing
1/4 cups grated parmesan cheese
2 tbs chopped chives
2 tbs dried red peppers, ground
1/2 tsp black pepper

Combine all ingredients, mix well. Chill. Serve as topping for baked potatoes or potato skins.

THREE SISTERS CASSEROLE

1 can pinto beans
1 can kidney beans
1 tsp chili powder
1 tsp cayenne pepper
2 cloves garlic, minced
2 onions, diced
6c squash, diced
3 cans whole corn
1 red pepper, diced
1 green pepper, diced
1 tsp salt
1/4 cups olive oil
2 tsp cumin

Heat olive oil in large skillet and sauté onion, garlic, peppers, cumin, and 1/2 tsp cayenne until onions are soft. Stir beans together in Dutch oven. Add onion mixture and stir well. Cook at medium heat. When at simmer, add squash and cook for 15-20 minutes. Add corn and cook another 10 minutes. Add salt and mix together well. Serve over warm tortillas.

DUTCH OVEN GREEN BEANS

1gallon can green beans
1 lb bacon
4 onions, sliced
4 cloves garlic, minced

Drain 1/2 of liquid off of green beans and pour into Dutch oven. Cut bacon into 1in strips and stir into beans. Add onions and garlic and stir. Cover and cook 1-2 hours or until bacon is clear and onions are soft.

HAM & POTATOES AU GEEZER

1 1/2 cups cooked ham, diced
3 cups potatoes, diced
4 tbs margarine
1 onion, minced
3 tbs flour
2 cups milk
salt & pepper
1 tbs parsley flakes
1 tsp garlic flakes
1/2 cups shredded sharp cheddar cheese
2 tbs Italian bread crumbs

Melt margarine in skillet and sauté onions. Blend in flour and stir until light brown. Gradually add milk and cook, stirring until thickened. Pour over ham and potato mixture in Dutch oven. Add garlic and parsley flakes. Sprinkle cheese and bread crumbs on top. Bake at 400 for 20 minutes.

FRIED GREEN TOMATOES

4 medium green tomatoes, sliced into 1/4in slices
1 can Italian bread crumbs
1 egg, beaten
1/4 cups milk
1/4 cups olive oil
salt & pepper to taste
sugar

Dust each tomato slice with salt and pepper and sprinkle with sugar. Pour Italian bread crumbs into large pot lid and roll each slice to coat well. Combine egg and milk in small pot and mix well. Dip each slice into batter and coat again with bread crumbs. Heat olive oil in large skillet over medium heat. Fry slices until coating is brown. Drain on paper towels and serve hot.

Geezer style -- add 1 tsp red pepper, 1 tsp chili powder, and 1 tsp cu minutes to bread crumbs before coating slices. Add 1/4 tsp Tobasco to batter.

FRIED CUCUMBERS

4 cucumbers, peeled and sliced in into 1/4in slices
1 can Italian bread crumbs
1 egg 1/4 cups milk
1/4 cups olive oil
salt & pepper
sugar

Dust each slice with salt and pepper and sprinkle with sugar. Pour bread crumbs into a large pot lid and roll each slice to coat. Combine egg and milk in small pot and dip each slice. Roll again in bread crumbs. Heat olive oil in large skillet over medium heat and fry slices until coating is brown. Drain on paper towels and serve hot.

CAHOKIA MOUNTAIN BAKED BEANS

2 cans pork and beans
1 lb bacon, cut into pieces
2 medium onions, cut in chunks
2 large green peppers, cut in chunks
2 tsp Worcestershire sauce
1 cup catsup
1 cup brown sugar
2 cloves garlic, minced
1 tsp oregano
1 tsp basil
1 tsp cumin

Combine all ingredients in Dutch oven. Stir well. Cover and bake for 3 hours, stirring occasionally. Uncover last 3o minutes of cooking. Add small - amount of water, if necessary.

Venison

I-44 ROAD KILL STEW

2 lbs venison, cubed
5 carrots, cut up
2 large onions, diced
6 medium potatoes, not peeled, but diced large
1 cup mushroom soup
1/2 cups teriyaki sauce
2 cups water
2 tbs lemon juice
3 cloves garlic, minced

Start this stew in the morning just after breakfast cleanup. Put all ingredients except soup and lemon juice in Dutch oven and keep heated to slow simmer. Add water during day if needed. About 30 minutes before serving, add soup and lemon juice. Thicken with 2 tbs cornstarch in 2 tbs water if too thin. Serve with red chili biscuits.