

Place lid on oven, add 4 – 6 top coals and bake over 10-12 bottom coals for about 45 minutes.

Serves 8.

For variety, substitute a different canned fruit or cake mix.

Dutch oven Cooking  
Second Edition

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## EASY BROWNIES

### INGREDIENTS:

1 Box Instant Pudding Mix

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### INSTRUCTIONS:

Cook according to label.

Serve and enjoy.

Serves ?



## INTRODUCTION TO OUTDOOR LEADERSHIP SKILLS COOKBOOK

BOY SCOUT TRAINING STAFF

MATINECOCK DISTRICT  
SUFFOLK COUNTY COUNCIL, BSA

Thank you for attending Introduction to Outdoor Leadership Skills. We are presenting a variety of our favorite camping meals to demonstrate several different ways you can eat well in the outdoors.

Please be considerate of those who will camp here after we have gone. *Remember to Leave No Trace.* Take all trash with you and dispose of properly.

In case you like what you taste (and we think you will), we have included the recipes and more in this brochure for you to try on your next trip.

***HAPPY SCOUTING!***

## **MOUNTAIN MAN BREAKFAST**

### **INGREDIENTS:**

1/2 lb bacon (or pre-cooked sausage)

1 Medium onion

2 lb. bag of hash brown potatoes

1/2 pound of grated cheddar

1 dozen eggs

Small jar of salsa (optional)

The following requires 6-9 bottom coals and 12 -15 top coals.

### **INSTRUCTIONS:**

Pre-heat 12" Dutch oven.

Slice bacon and onion into small pieces and brown in the bottom of the Dutch oven until onions are clear.

Stir in the hash brown potatoes and cover; remove cover and stir occasionally to brown and heat potatoes (1 5-20 minutes)

Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set. (10 - 15 minutes)

Sprinkle grated cheese over egg mixture, cover and continue heating until eggs are completely set and cheese melts.

Mix in the steak, vegetables, and sprouts.

Stir until everything is hot.

Chopsticks are optional.

Serves 1 - 2

By Marc Sherman

## **LAZY PEACH COBBLER (SOME CALL IT DUMP CAKE)**

### **INGREDIENTS:**

1 large can sliced peaches

1 stick butter (or margarine under dire circumstances) broken into small pieces

1 package white cake mix

Cinnamon to taste

The following requires 10-12 bottom coals and 4-6 top coals.

### **INSTRUCTIONS:**

Preheat Dutch oven over a bed of coals.

When Dutch oven is preheated, pour the whole can of peaches and juice into the oven.

Pour the dry cake mix over the peaches.

Distribute the butter evenly on top of the cake mix.

Sprinkle cinnamon all over. Try to get some into the Dutch oven.

## **BACKPACKERS ASIAN NOODLE DINNER**

### **INGREDIENTS:**

One package Rami Noodles (any flavor)  
6 oz. your favorite steak  
1 can Mixed Chinese Vegetables  
1 handful Bean Sprouts

### **INSTRUCTIONS:**

#### **At home:**

Cut steak into cubes and sauté until 95% done.

Remove from heat, place into a zip lock bag and refrigerate or freeze depending on how soon you intend to cook.

Remove from freezer or fridge before you leave for the hike, in enough time so that meat is not frozen when you plan to cook!

#### **On the Trail:**

Before opening the package, lightly crush the package to break up the bundle of noodles. If you forget this step, you will end up with one cooked noodle that is about 50 feet long!

Open package and remove the flavor pack. Use or discard according to taste and how well you tolerate salt.

Follow label to cook the noodles in boiling water until done (don't go far; this just takes a few minutes!)

Optional: cover cheese/egg mixture with a small jar (1 cup) of salsa. Cover and cook for an additional 3-5 minutes.

Slice and serve like quiche. (Real men don't eat quiche but I sure get lots of requests to cook up the Mountain Man.)

Cooking times will vary with the weather and your state of awake but it's almost impossible to screw up.

Serves 8.

Rich Locke, Adviser, Post 486, Williamsburg, VA  
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With additional editing in 1994 and 1995 by  
John W. Lyver, IV, ASM, Troop 1577, Hendon, VA  
For FREE duplication within the World Brotherhood of Scouting

## **EGG IN A PAPER CUP**

### **INGREDIENTS:**

1 Egg  
Water  
1 Paper Cup

### **INSTRUCTIONS:**

Place egg in cup  
Fill cup to top with water

Place cup into hot coals (not roaring flames!)

Cook until egg is hard-boiled.

The cup will not burn if you keep it full of water!

Serves 1

By Phyllis Oakes

## **EGG IN AN ORANGE**

### **INGREDIENTS:**

1 Egg

1 Orange

### **INSTRUCTIONS**

Cut orange about 1/3 down from the top

Hollow out the inside of the orange and eat up. More Vitamin C!

Crack the egg into the orange (scramble if desired)

Place the orange carefully into a bed of hot coals and cook to desired taste

Serves 1

By George Skadl

## **BACKPACKERS CHICKEN AND RICE DINNER**

### **INGREDIENTS:**

One package Instant Rice in a boil bag

Handful snap peas

One chicken breast

### **INSTRUCTIONS:**

#### **At home:**

Cut chicken into cubes and sauté until 95% done.

Remove from heat, place into a zip lock bag and refrigerate or freeze depending on how soon you intend to cook.

Remove from freezer or fridge before you leave for the hike, in enough time so that the chicken is not frozen when you plan to cook!

#### **On the Trail:**

Cook rice and snap peas in boiling water until done.

Open the bag of rice, mix in chicken, and stir until heated through.

Variations: use steak instead of chicken; flavor rice with instant soup mix.

Enjoy!

Serves 1 - 2

By Marc Sherman

Fold foil loosely and place in hot coals.

Cook for 15 minutes each side.

Variations: Add garlic; use Swiss cheese; add fresh dill, parsley, or brown gravy mix. Substitute olive oil or margarine for butter (but use some kind of fat or shortening so everything cooks).

Bon Appetite!

Serves 1

By Bill Strong

## **ADIRONDACK HOT DOG SOUP**

### **INGREDIENTS:**

2 pounds of Hot Dogs - Diced

7 Potatoes - Diced

2 Large Carrots - Diced

3 Stalks Celery - Diced

1/2 Qt. Spaghetti Sauce

1 Tsp. Oregano

Water - As Needed

Parmesan Cheese - As Needed

### **INSTRUCTIONS:**

Use a 12" Dutch oven in a bed of coals

Add all ingredients together in oven and add water to cover everything.

Bring to a boil and cook until the vegetables are tender and the hot dogs are plump.

Season to taste with parmesan cheese.

For a different taste, try using cocktail franks instead

Serves 8

By Bill Somerville

## **BURGERS L'ORANGE**

### **INGREDIENTS**

1 Orange  
3 – 4 ounces Chopped Meat  
Salt & Pepper

### **INSTRUCTIONS**

Cut an orange in half

Scoop out the inside and eat up. We all need our Vitamin C!

Fill the inside of the rind with the chopped meat and season with salt & pepper if desired.

Place the orange carefully into the bed of coals and cook until done

For a different taste, mix the chopped meat with your choice of seasoned breadcrumbs, onions, parsley, catsup, etc.

Serves 1

By George Skadl

## **FOIL WRAPPED CHICKEN CORDON BLEU**

### **INGREDIENTS:**

1 Boneless Chicken Breast – split (filleted)  
1 Sliced Boiled Ham  
1 Stick String Cheese  
1 Pat of Butter  
1 Potato – small cubes  
1 Carrot - sliced  
1 Small Onion - chopped  
Bread Crumbs  
Non-stick Cooking Spray  
Toothpicks  
Aluminum Foil

### **INSTRUCTIONS:**

Lay out foil and spray with non-stick spray

Roll the ham around the string cheese (secure with toothpick if necessary)

Roll the chicken breast around the ham & cheese roll and secure with another toothpick if necessary.

Roll the chicken breast in the breadcrumbs and place in center of the foil.

Place the vegetables on one side of the chicken breast and add butter.

Crack eggs into the zip lock bag

Add cornbread mix and milk

Close bag, letting out the air so the bag won't burst.

Knead bag. ***Make sure the bag is sealed closed!!***

When the cornbread is thoroughly mixed and the chili is almost done, tear off a corner of the zip lock bag and pour the mixture over the chili in a spiral pattern.

***NOTE: DO NOT STIR THE CORNBREAD INTO THE CHILI!!***

Place lid back on the Dutch oven and place 12 – 16 hot coals on the lid to bake the cornbread.

Cook until the cornbread is lightly browned.

Serves 8.

By Phyllis Oakes

## **GARBAGE PAIL TURKEY**

### **INGREDIENTS:**

12 lb. Fresh Turkey (11 to 13 lbs. are pushing the envelope, but possible)

Seasoning (see below)

10-gallon galvanized garbage can (some parts of the country call this a garbage pail)

15 lbs. of charcoal

1 small shovel

4 bricks

15 - 20" wooden stake

1 roll heavy-duty aluminum foil

2 sturdy carving forks

2 pairs of pliers

Large platter

Seasoning:

You can use any of your favorite recipes or marinades to cook the turkey. For my trial run, I used salt, pepper, and a Jamaican jerk rub on the inside and outside of the bird. To give it some color and extra flavor, I brushed on a molasses/soy sauce glaze just before cooking, and it was tasty.

### **INSTRUCTIONS**

1. Start the coals in the lid of the can. While they are warming up, spread the tin foil on the ground with the shiny side up, in an area 12" wider than circumference of the garbage can.
2. Drive your wooden stake in the center of the foil, deep enough to sturdily support a 12 lb. turkey. You don't want that bird slipping off and cooking in a big heap at

the bottom. Cover the stake with foil before you put the turkey on.

3. REMOVE THE PACKAGE OF GIBLETS FROM THE NECK OF THE BIRD!
4. Impale the turkey on the stake, legs up, making sure once again that the turkey is well situated and won't slip off during cooking.
5. Cover the turkey with the garbage can.
6. By now, your coals should be hot and ready to go. Shovel onto the top of the can one layer of hot coals, and spread the rest of the coals around the bottom outer edge of the can.
7. What you've done is create an incredibly hot convection oven. (Remember, this is Science at work here, so resist the temptation to peek under the hood.) Cook the bird for a full 90 minutes. During this time, you'll need to keep dogs and small children away. Singed hair and skin grafts just aren't any fun during the holidays.
8. When the time is up, lift the can straight up with pliers, and toss aside. It's going to smell mighty fine, so you need to continue to keep away unattended creatures.
9. Behold the Bird. Now I'm not saying that it's going to look real pretty at this point, but boy will it taste good. Lift the turkey straight up with the two strong forks, plop it on a platter, and cover with tin foil. Wait about 30 minutes before you start carving. The bird will probably be too hot to handle.
10. Dig in and enjoy!

Serves 12-15

<http://nashville.citysearch.com/feature/3828/2.htm>

## **WORLD FAMOUS BADEN POWELL CHILI**

### **INGREDIENTS**

- 2-½ lb. Ground Beef
- 2 - 15oz. Cans Tomato Sauce
- 2 - 15 oz. Cans Kidney beans – Drained
- 1 Medium Onion – Chopped
- 1 Green Pepper – Chopped
- 2 pkgs. Chili Seasoning
- 2 TBS. Olive Oil
- 2 - 8oz. Pkgs. Cornbread Mix
- 2 Eggs
- 1 Cup Milk
- 1 Large Zip Lock bag

### **INSTRUCTIONS:**

- Heat 12" Dutch oven over a bed of coals
- Pour olive oil into oven
- Add pepper and onion, sauté
- Add ground beef and brown meat
- Add tomato sauce, drained beans, and chili seasoning
- Stir thoroughly
- Cook for 20 – 30 minutes

While chili is cooking: