

Breakfast Casserole

16 eggs
8 oz shredded cheddar cheese
40 oz diced potatoes
1 cup milk

If using raw potatoes, dice and cook, otherwise, drain canned potatoes and dice. Spread potatoes evenly over bottom of oiled pre-heated Dutch oven. Beat eggs thoroughly, adding milk, and pouring over potatoes. Sprinkle shredded cheese over top of eggs. Cover and bake at 350 degrees. Time depends on thickness of casserole. Serves 8.

Chili Soup

3 cans condensed Minestrone Soup
1 can diced tomatoes
1 can diced chili tomatoes (Rotel)
1 can chili beans
1 can pinto beans
5 oz shell macaroni

Cook shell macaroni according to directions and drain. Add canned ingredients and heat to desired temperature. Serve with crackers, corn bread, or tortillas. Serves 8-10 Scouts.

Adjust the number of cans required or can size depending upon eating habits

Peach Crumb Cobbler

2 lg cans peaches
3 cup sugar
2 cups bisquick
Milk
Cinnamon
Margarine

Coat pre-heated Dutch oven with margarine and continue to heat. Combine Bisquick and 2 cups of sugar. Add milk and mix to make crumbly mixture. Drain peaches and place in Dutch oven. Sprinkle last cup of sugar on peaches. Evenly distribute crumbly mixture over peaches. Sprinkle cinnamon lightly on top. Bake with 1/3 coals on bottom and 2/3 coals on top for about 25 min. Watch closely and adjust heat distribution to prevent burning. Serves 8-10. Adjust peaches and bisquick for smaller or larger numbers.

Mr. Gee's Breakfast Stew

1 med onion
1 bell pepper
1 lb sausage
1 can mushrooms
16 eggs
2 can sliced or diced potatoes
1 cup milk

Brown sausage and drain. Sauté' chopped onions and chopped pepper. Beat eggs and milk and pour into deep skillet or dutch oven. Scramble mixture until it starts to thicken. Add other ingredients. Continue to stir with egg turner (don't scorch eggs on bottom) until eggs are cook thoroughly. Serves 8.

Baked Chicken with Rice

2 whole chickens split in half
2 stalks of celery
2 lbs carrots
4 cups of instant rice
2 cans cream of chicken soup
2 med onions

Place 2 chicken halves, 1 can of soup, ½ sliced vegetables, ½ water for rice in each of two Dutch ovens. Cook over low fire until chicken is done. Add ½ rice to each pot and let simmer/steep until rice is fluffy. Serves 8.

Breakfast Burritos

16 eggs
2 medium onion
1 bell pepper
1 can corn
1 cup milk
4 cups instant rice
1 pkg Spanish rice seasoning
8 oz shredded Colby/jack cheese
1 sm jar Pace Picante Sauce
16 sm flour tortillas

Cook instant rice according to directions adding Spanish rice seasoning to water. Sauté chopped onions and bell peppers and drained corn. Beat eggs and milk and add to onions and peppers and corn. Scramble mixture until eggs are cooked. Mix in hot rice and sprinkle with cheese. Serve in tortillas with picante sauce. Serves 8.

Mexican Rollups

2 lbs ground beef
1 medium onion
1 bell pepper
1 can corn
4 cups instant rice
1 pkg taco seasoning
8 oz shredded Colby/jack cheese
1 sm jar Pace Picante Sauce
16 sm flour tortillas

Cook instant rice according to directions adding Spanish rice seasoning to water. Cook ground meat and drain. Sauté chopped onions and bell peppers and drained corn. Mix in hot rice and sprinkle with cheese. Serve in tortillas with picante sauce. Serves 8.

Cherry Crumb Cobbler

2 lg cans tart cherries
1 Cake Mix
1 cup Sugar
Milk
Cinnamon
Margarine

Coat pre-heated Dutch oven with margarine and continue to heat. Add milk to cake mix to make crumbly mixture. Drain cherries and place in Dutch oven. Sprinkle cup of sugar on cherries. Evenly distribute crumbly mixture over cherries. Sprinkle cinnamon lightly on top. Bake with 1/3 coals on bottom and 2/3 coals on top for about 25 min. Watch closely and adjust heat distribution to prevent burning. Serves 8-10. Adjust cherries and cake mix for smaller or larger numbers.

Alternative: Instead of cake mix, use 1 cup of Bisquick with 2 cups of sugar.

Tex Mex Venison Stew

2 lbs venison cubed stew meat
2 stalks of celery
1 lb carrots
1 can corn (drained)
1 can green beans (drained)
4 cups of instant rice
4 beef bouillon cubes
2 cans chili beans
1 med onion
1 pkg taco seasoning
1 pkg beef gravy mix

Place venison, bouillon cubes, uncooked vegetables, taco seasoning, and 4 cups water in Dutch oven. Cook over low fire until venison is tender. Add canned vegetables and reheat. Cook rice in separate pot according to directions until fluffy. Serves 8.

Tuna Salad

2 lg cans Tuna in water
4-6 heaping Tbsp Mayonnaise
4-6 heaping Tbsp Sweet Pickle Relish

Drain/press water from tuna. Place in mixing zip lock bag. Add mayo and relish and mix thoroughly. Serve on sandwiches or crackers. Serves 8.

Can add celery, boiled eggs, or other chopped vegetables for flavor.

Chicken and Rice Soft Tacos

4 chicken breasts (chopped)
1 medium onion
1 bell pepper
1 can corn
1 can pinto beans
4 cups instant rice
1 pkg Spanish rice seasoning (taco seasoning can be substituted)
1 pkg chicken taco seasoning
8 oz shredded Colby/jack cheese
1 sm jar Pace Picante Sauce
16 sm flour tortillas

Cook instant rice according to directions adding Spanish rice seasoning to water. Sauté chicken, chopped onions, bell peppers, drained corn, and pinto beans. Mix in hot rice and sprinkle with cheese. Serve in tortillas with picante sauce. Serves 8.

Chocolate - Cherry Dump Cake

2 cans cherries
1 Chocolate or Marble Cake Mix
1/2 cup Sugar
Margarine

Coat two pre-heated 12 in. or 10 in. Dutch ovens with margarine and continue to heat. Mix cake mix according to directions. Drain cherries and split one can between Dutch ovens. Mix other can into cake mix. Divide sugar and sprinkle on cherries in Dutch ovens. Split cake mixture and place over cherries in Dutch Ovens. Swirl in chocolate mix if using marble cake. Bake at 350 °F with 1/3 coals (about 13) on bottom and 2/3 coals (about 26) on top for about 20-25 min. Watch closely and adjust heat distribution to prevent burning. Serves 10-12. Adjust cherries and cake mix for smaller or larger numbers.

Andrew's Chicken Surprise

16 oz Pace Picante Sauce
6 tablespoons brown sugar
2 tablespoon spicy mustard (Dijon, etc.)
4 large boneless chicken breasts

Wash chicken, cut into small pieces, and put in a baking pan. Mix picante sauce, brown sugar, and mustard together, then pour it over the chicken. Bake at 400 degrees for 25 minutes. Serve over rice pilaf. Serves 8.

Vegetable Rice Pilaf

12 – 16 oz frozen mixed vegetable
5 cups instant rice
5 chicken bouillon cubes

Put uncooked vegetables and water for rice in large pot with bouillon cubes. Cover and cook vegetables until done. Stir rice in, remove from heat, allow rice to steep, and toss with a fork to fluff up rice and vegetables. Serves 8.

Chili Cheese Hot Dog Wraps

8 oz Fritos Corn Chips
24 oz Chili with beans
8 oz shredded Colby-Jack Cheese
16 hot dogs
16 medium flour tortillas

Heat chili and hot dogs. Place hot dog in tortilla, cover with chili and sprinkle with Fritos and cheese and wrap. Can be served immediately or placed in oven and heated until cheese is melted. Serves 8

Mexican Vegetable Beef Soup

1 lb hamburger
1 onion
8 oz raw carrots
6 med potatoes
5 cups beef bouillon
2 pkg beef gravy mix
1 pkg taco seasoning
8 oz noodles
1 can peas
1 can corn

Brown and drain hamburger, put beef bouillon diced carrots, potatoes, gravy mix and taco seasoning into large pot. Bring to simmer and cook covered for about 15 minutes. Add noodles and undrained canned vegetables and simmer until noodles are cooked. Add water for soup. Serves 8.

Serious Banana Pudding

2 lg pkg instant vanilla pudding mix
2 boxes vanilla wafers
1 pt sour cream
1 lg ctn Cool Whip
1 qt milk
3 lb bananas

Mix pudding according to directions and blend with sour cream and ½ of cool whip. Layer bottom of large pot with vanilla wafers and sliced bananas. Barely cover wafers and bananas with pudding mixture. Add layer of wafers and bananas. Barely cover wafers and bananas with pudding mixture. Add third layer of wafers and bananas and cover with remaining pudding mixture. Top with remaining Cool Whip. Crumble a few wafers for decoration. Serves 15-20.

Baked Chicken

4 Chicken halves (4-5 lb chickens)
3 cups water
salt
pepper

Place water, seasonings, and chicken halves in large dutch oven. Bake with heat from bottom and top for 45 minutes. Chicken is done when leg bone comes apart with no blood. Serve over rice pilaf. Serves 10.

Red Beans and Rice

2 lg onions chopped
2 cloves garlic chopped
3 Tbs bacon fat
1 Tbs butter
1 green pepper finely chopped
2 8-oz cans tomato sauce
8 oz water
4 16-oz cans red beans
1 tsp salt
½ tsp red pepper flakes
1 Tbs chili powder
1 lb smoked sausage
10 servings par-boiled rice (separate grain, flakey)

Sauté onions and garlic in bacon fat and butter until onions are clear. Add tomato sauce, water green pepper and simmer for 30 minutes. Drain and rinse beans. Add beans salt, red pepper, and chili powder, and smoked sausage. Cook slowly for 45 minutes or longer. Tastes better overnight. Serve over rice. Serves 10-12