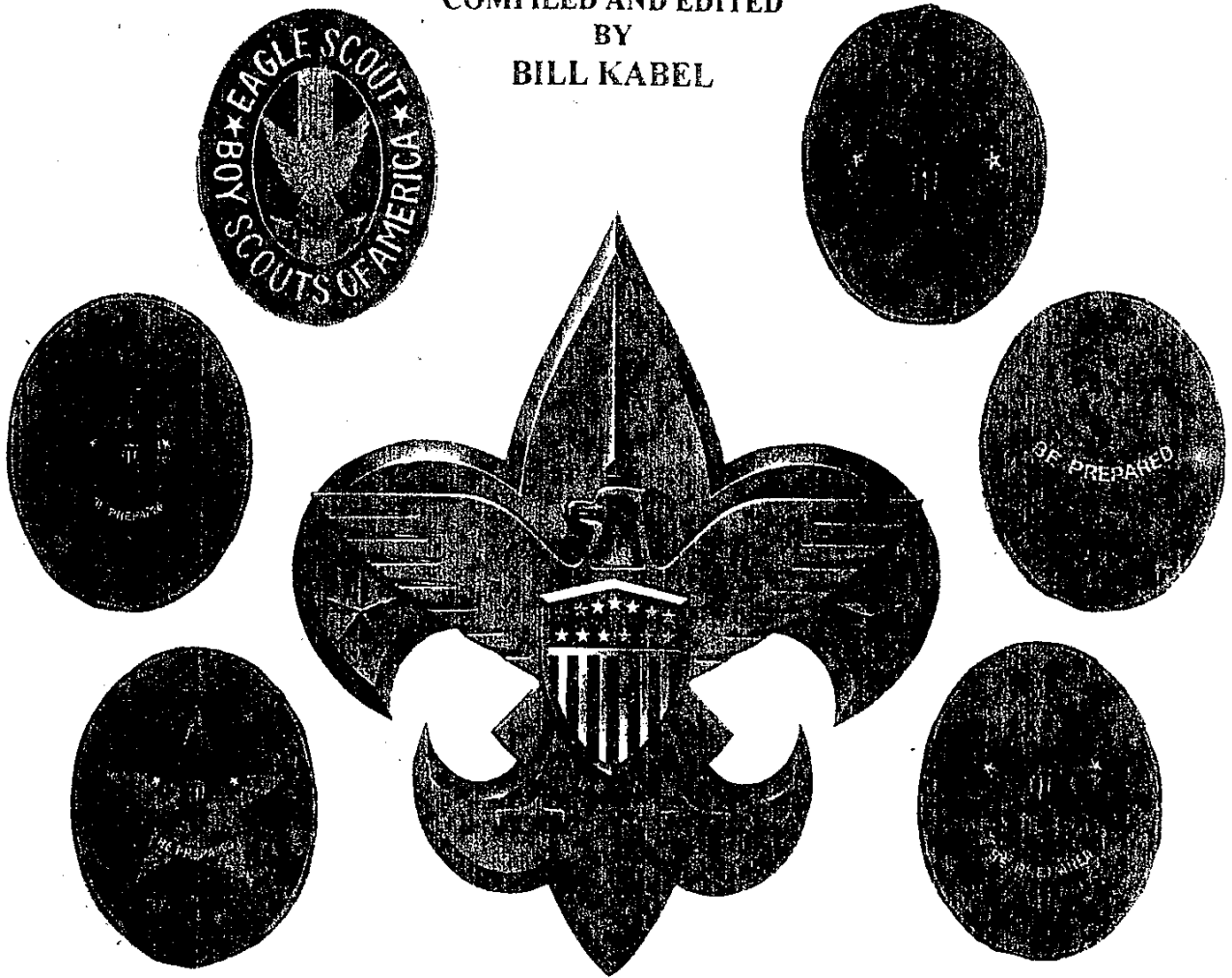


82 TRIED & TRUE, FAMOUS & NOT-SO-FAMOUS...

SCOUT RECIPES

COMPILED AND EDITED
BY
BILL KABEL



MOST RECIPES HAVE BEEN ADAPTED FOR USE WITH THE DUTCH OVEN

INTRODUCTION

The exhilaration of the clean, crisp and fresh air; the thrill of being in the great out-of-doors; and, the downwind aroma emanating from a scrumptious meal being cooked in a Dutch oven are experiences that every Scout and Scouter cherish. That's why the recipes in this booklet were compiled - to help bring to you the joys of outstanding and delicious meals cooked in the truest Scouting tradition. It is hoped that you'll find the recipes in this booklet indispensable in your pursuit of even more rewarding Scouting experiences.

The recipes in this booklet were obtained from several sources; among them, but not inclusive, are: Boys Life magazine, Scouting magazine, the Boy Scouts of America "Cooking" Merit Badge booklet, John Ragsdale's "Dutch Oven Cooking," and Dick Stucki's "Dutch Oven Cookin'." Some were just plain stolen from copyrighted material; however, it is presumed that the authors of these recipes would graciously provide their material in the spirit of sharing, the education of boys involved in Scouting, and for the enjoyment of their work by others involved in Scouting. For those reasons, no material in this booklet is to be copied, reproduced, or used in any manner other than for Scouting purposes. It has been the intent to recognize the author of each individual recipe. Many recipes have been revised. In such cases, the original author has been credited, but no indication has been made of the revisions made.

Most of the recipes in this booklet have been developed for the 12-inch (or 6 quart) Dutch oven. Consequently, when using smaller, or larger, cooking vessels one should carefully review the ingredients in the recipe and reduce/increase them proportionately, as needed. All recipes should easily handle the needs for 6 to 8 (depending on size of portions) hungry Scouts and/or Scouters.

Although most recipes show a recommended cooking time and placement of a quantity of charcoal briquets, it should be noted that Dutch oven cooking has not yet evolved (and probably never will) into an exact science. Outside temperature, type and quality of briquets used, whether ovens are "stacked," and ventilation of the coals are only some of the things that affect cooking times. Therefore, the times shown in the recipes should be used only as "guides" and attention should be given to check the dishes occasionally during the cooking process.

Many of us prefer to use our Dutch ovens in our homes by placing them inside our kitchen ovens. Preparation is the same, however, it is suggested that an oven setting of 425 degrees be used and the oven be placed on the middle rack for the same time as called for in the recipe. Again, use the cooking times as "guides" and be prepared for shorter, or longer, cooking times.

If you want to use the recipes in this booklet but don't have a Dutch oven, there's no need to rush out to the nearest camping supply store to buy one. Baking and/or casserole dishes are perfectly good vessels in which to prepare these recipes. Be sure to "grease" your baking vessel generously, use a 425-degree oven setting, and make any adjustments to the recipe for the vessel's capacity. Happy Cooking, and Happy Scouting!

PREFACE

Nobody needs to be intimidated by cooking! With just a few basic cooking skills and limited knowledge, even the tenderest of Tenderfoot is virtually assured a hearty meal that will be enjoyed by all when using a Dutch oven. What a sense of satisfaction when seeing a young man prepare a meal for the first time and then observe his pride in himself as others devour a scrumptious Dutch oven treat! Most didn't know they had it in them to do such wonders.

This book is intended to provide Scouts and Scouters a diverse selection of simple and relatively easy-to-prepare recipes that can assist them in planning and preparing meals for patrol size (6 to 10 persons) groups. Following the basic steps of menu planning, purchasing the needed ingredients, planning the preparation, and then preparing the meal will not only assist Scouts in developing their cooking skills and enhance their knowledge of the principles of cooking, but it will give them the opportunity to develop a greater sense of self-confidence.

The recipes in this book are not included for the purpose of providing an advanced cooking treatise for the truly accomplished outdoor cook. Many are very simple and even the youngest Scout should have little difficulty with them. Others require a little more planning and cooking skill. Those might best be handled by Scouts with more cooking experience. I hope much is learned and a lot of pleasure is derived from using this book. *Happy Scouting!*

MEASUREMENTS

1 pinch = less than 1/8 teaspoon (dry)
1 dash = 3 drops to 1/4 teaspoon (liquid)
3 teaspoons (tspns) = 1 tablespoon (Tbspn)
2 Tbspns = 1 ounce
4 Tbspns = 2 ounces = 1/4 cup
8 Tbspns = 4 ounces = 1/2 cup = 1 stick of butter
8 Tbspns (flour) = about 2 ounces
16 Tbspns = 8 ounces = 1 cup = 1/2 lb
32 Tbspns = 16 ounces = 2 cups = 1 lb
1 cup = 8 ounces = 1/2 pint
2 cups = 16 ounces = 1 pint
4 cups = 1 quart = 2 lbs
1/3 cup dry milk plus 7/8 cup water = 1 cup milk
1 1/3 cups dry milk plus 3 3/4 cups water = 4 cups milk = 1 quart

SUBSTITUTIONS

1 cup milk = 1/2 cup evaporated milk plus 1/2 cup water
1 cup buttermilk = 1 Tbspn vinegar + enough milk to make 1 cup
1 Tbspn cornstarch = 2 Tbspns flour
1 cup margarine = 1 cup cooking oil

COOKING WITH COALS

The following is a "starting point" for determining the number of coals you need for your Dutch oven (12 inch):

Frying/Browning -- 12-15 coals under the oven
Roasting -- 10-12 coals under the oven, 12-15 on the lid
Baking -- 6-8 coals under the oven, 12-14 on the lid
Cooking (moderate heat) -- 8-10 under the oven, 10-12 on the lid
Cooking (low heat) -- 6-8 coals under the oven, 8-10 on the lid

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BREAKFAST

BREAKFAST CASSEROLE (Dutch oven) Richard Ferguson, Troop 25, Prattville, AL

2 Granny Smith apples, peeled and sliced	9 eggs, beaten
2 lbs sausage, cooked and drained	3 cups milk
9 bread slices, cubed	1 1/2 cups shredded cheese
3/4 tsp. dry mustard	

Line Dutch oven with foil. Mix ingredients in a bowl, salt and pepper to taste, then put in oven and bake about one hour. Reduce proportions if using a 10" Dutch oven instead of a 12" one. Use about 8 briquets under the oven and 12-15 on lid.

BREAKFAST PIZZA (Dutch oven) Bill Kabel, Troop 1776, Marietta, GA

1 lb pork sausage	3 eggs, beaten
1 can refrigerated biscuits (10 biscuits)	1/2 cup milk
1 cup shredded mozzarella cheese	1/2 tspn salt
1 Tblspn onion, finely chopped	1/8 tspn pepper
1 Tblspn finely chopped red bell pepper (to add color, substitute 1/2 Tblspn of green bell pepper)	

Brown sausage, onion, and pepper together in skillet. Drain well. Line bottom of a Dutch Oven with the refrigerated rolls, firmly pressing perforations to seal, making one single layer of crust. Sprinkle sausage and cheese over the biscuit layer. Combine remaining ingredients and pour evenly over the sausage/cheese. Place Dutch oven over 6-8 hot coals with about 12-15 coals on the lid of the Dutch oven. Bake for about 30 minutes and check. Bake longer if needed. Remove from oven to round pizza pan, or alum. foil and let cool for 5 minutes. Slice/serve "pizza" style.

BERRY GOOD PANCAKES Tom Kochansky, Troop 339, Tampa, FL

4 cups Bisquick	2 cups milk
4 eggs	1 can blueberries

Combine Bisquick, eggs, and milk; mix until smooth. Drain juice from blueberries and save. Pour blueberries into dough, and mix until evenly spread. Pour dollops of dough onto hot, greased griddle and cook until bubbles form, then flip pancakes and cook until done. For a special treat, mix some of the blueberry juice to pancake syrup, page 3.

A Scout is TRUSTWORTHY. A Scout tells the truth. He keeps his promises. Honesty is a part of his code of conduct. People can always depend on him.

LOG CABIN CORN FRITTERS (Dutch oven)

2 10 oz cans whole kernel corn	4 tspns baking powder
Milk	1 tspn salt
2 cups flour	1 beaten egg
1 quart vegetable oil	

Pour vegetable oil in Dutch oven and heat with 18-20 coals under the oven. Be careful that the oil does not overheat as you're preparing the fritter mix. Drain canned corn, reserving the liquid. Add enough milk to the corn liquid to measure 1 1/2 cups. Blend dry ingredients. Combine egg, milk mixture, and corn. Add to dry ingredients and stir just till moistened. Test the oil to see if it is hot enough (1 drop of water should dance and pop). Drop batter from tablespoon into hot vegetable oil and fry until golden brown. Drain on paper towels. Serve with Pancake Syrup, page 3.

FRENCH TOAST

8 eggs	bread
2 cups milk	butter
1/2 tspn salt	1/4 tspn cinnamon
1/2 tspn vanilla extract	

Preheat well-greased griddle. Thoroughly mix eggs, milk, salt, vanilla, and cinnamon in a bowl. Dip slices of "Texas-style" bread in the batter mix and then brown on the griddle. Turn once and brown the other side. Serve with Pancake Syrup, page 3.

PAUL BUNYAN BREAKFAST (Dutch oven) B/S/A "Cooking" Merit Badge Book

1 lb sliced bacon, or 1 lb sausage	1/2 tspn salt
8 eggs, beaten	pinch of pepper
4 medium potatoes, cut into 1/2 inch cubes	

Cut bacon into 1-inch pieces (or use sausage) and fry in Dutch oven until fully cooked. Remove bacon/sausage and add potatoes to bacon/sausage grease and brown them. When the potatoes are browned, add the eggs to the potatoes and scramble them. Add meat to potatoes and eggs, stir, then cover. Bake in Dutch oven for 10-15 minutes, with 6-8 coals under the oven and 10-12 on the lid. Serve Paul Bunyan-size portions. Variations: (1) Melt shredded cheddar cheese on top of bacon, potatoes, and eggs. (2) Fry 2 Tblspns chopped onion and 1 Tblspn finely chopped green (or red) bell pepper with bacon/sausage.

A Scout is LOYAL. A Scout is true to his family, friends, Scout leaders, school, nation, and world community.

QUICK CINNAMON ROLLS (Dutch oven)

2 6 oz pkgs biscuit mix flour; or, 3 cups Bisquick	1 cup brown sugar
3-4 oz raisins	cinnamon
milk	1/4 cup butter/margarine, melted

Mix the biscuit mix as directed and pat out in a rectangular shape on a floured, flat surface; brush with butter/margarine. Spread raisins and brown sugar over the dough. Sprinkle with cinnamon. Beginning with one long side of the dough, with floured hands, roll the dough into a cylinder. Cut slices from this rolled cylinder and place in bottom of Dutch oven. Place lid on oven and bake about 15-20 minutes with 6 coals under the oven and 10-12 on the lid.

SCOUT PANCAKE SYRUP

2 cups sugar	1 tspn maple flavoring
1 cup water	

Mix sugar, water, and maple flavoring together and heat in saucepan, stirring until sugar is dissolved and syrup is near boiling. Remove from heat and serve hot.

DALE'S ARMADILLO EGGS Dale Elders, Troop 491, Montgomery, TX

12 oz can pickled hot jalapeno peppers	6 oz pkg pork seasoning
1 cup biscuit mix	(such as Shake n Bake)
6 ozs shredded mozzarella cheese	1 lb (roll) sausage

Cut off stem ends and gut seeds from the peppers. Rinse peppers if you want your "eggs" less spicy; don't rinse if you like them hot. Stuff peppers lightly with cheese, then set them aside. Thoroughly mix sausage, biscuit mix, and remaining cheese, and make small patties from the mixture. Place a pepper in the center of each patty, then wrap and seal the dough around the pepper. Then coat one or two "eggs" at a time by shaking them in a plastic bag of pork seasoning. Put the "eggs" into a heated, lightly-greased skillet over a small bed of coals. Fry until brown. Serve with something cold to drink.

BAKING POWDER BISCUITS (Dutch oven)

2 cups flour	3 tspns baking powder
1/2 tspn salt	1/4 cup vegetable oil
2/3 to 3/4 cup milk	

Mix all ingredients with a fork till mixed well, but not over mixed. Place on lightly floured surface and knead gently. Pat dough to about 1/2 inch thick. Cut biscuits and arrange on ungreased pie/cake pan. Place in Dutch oven with wire baking rack on bottom. Use 6-8 coals under oven and 10-12 on lid. Bake for 10-12 minutes and check. Bake longer, if needed.

SOUPS & SAUCES

BRUNSWICK GEORGIA STEW (Dutch oven) Bill Kabel, Marietta, GA

1 lb chicken, cut into 1-inch pieces	1 16 oz can whole kernel corn (undrained)
1 cup water	1 16 oz can lima beans (undrained)
1 29 oz can potatoes, diced into 1-inch pieces	1/8 tspn pepper
1 16 oz can stewed tomatoes (undrained)	1 tspn salt
1 small onion, chopped	

Heat Dutch oven. Cook chicken and potatoes in Dutch oven with water until chicken is no longer pink inside. With a fork, mash the potatoes into smaller chunks. Add remaining ingredients, stir, cover and cook with 8-10 briquets at bottom oven, and 8-10 on lid for 45 minutes. Stir periodically.

CHICKEN-LENTIL SOUP (Dutch oven) Bill Kabel, Marietta, GA

1 Tblspn vegetable oil	2 11 oz cans chicken broth
1 lb skinless boneless chicken breasts, cut into 1" pieces	3 11 oz cans water
1/2 cup chopped onion	1 Tblspn dried basil leaves
2 cups diced yellow summer squash	1/2 tspn salt
1 cup dried lentils, sorted and rinsed	1/4 tspn pepper
	1 can (28 oz) stewed tomatoes, undrained

Using a 12" Dutch oven, heat oil in it until hot. Cook chicken and onion in oil until chicken is no longer pink in center. Stir in remaining ingredients and cover, with 10-12 briquets at bottom of oven and 6-8 briquets on top, for 45 minutes, or until lentils are tender.

SIMPLE SPAGHETTI SAUCE (Dutch oven) Bill Kabel, Marietta, GA

1 28 oz jar prepared spaghetti sauce	1/4 cup chopped onion
1 lb ground beef, or Italian sausage, or combination of both	2 Tblspns olive (or vegetable) oil

Preheat Dutch oven with about 14-16 coals under the oven; add olive oil and meat. When meat is almost browned, add onion and cook until tender and meat is browned. Drain well. Add spaghetti sauce and cook for about 15 minutes. While sauce is cooking, cook spaghetti. Serve with Butter Garlic Toasted Bread, page 20.

A Scout is HELPFUL. A Scout is concerned about other people. He willingly volunteers to help others without expecting payment or reward.

OLD-FASHIONED POTATO SOUP (Dutch oven) Bill Kabel, Marietta, GA

12-15 small red potatoes	1/2 lb cooked ham, cubed
6 cups water	1/4 cup chopped onion
1/4 tspn pepper	1/2 cup hot milk
2 Tblspns flour	1/2 cup diced celery
1/2 cup chopped carrots	salt, to taste

Cook potatoes in boiling water 15 to 20 minutes or until tender; drain potatoes and let cool. Peel potatoes. Quarter potatoes and combine with ham, water, onion, celery, carrots, and pepper in Dutch oven with 12-14 coals under the oven. Bring to a boil, remove 3-4 coals and simmer uncovered below boiling for 45 minutes to 1 hour. Combine hot milk and flour, stirring until smooth. Add milk mixture to soup, stir, cover and add 6-8 coals to lid. Cook for 15 minutes. Add water if soup is too thick; add more hot milk and flour if it is too thin.

VEGETABLE BEEF SOUP (Dutch oven) Bill Kabel, Marietta, GA

1 lb bottom round steak, cut into bite-sized pieces	1/4 tspn pepper
1 10 oz. can tomato juice	1 cup potatoes, diced
1/3 cup onion, chopped	1 pkg frozen mixed vegetables
2 tspns salt	1 cup celery, diced
1 bay leaf	1 16 oz can stewed tomatoes
6 cups water	1 Tblspn vegetable oil

Heat oil in Dutch oven until hot. Brown steak, then add remaining ingredients. Cover and cook for 1 hour with 10-12 briquets both at bottom and on top of Dutch oven. Replenish briquets, add 1 cup water, and cook for another 30 minutes.

ARMY SPAGHETTI SAUCE (Dutch oven) Bill Kabel, Marietta, GA

1 1/2 lb ground beef	2 Tblspns olive oil
1 large clove garlic, finely chopped	1/2 cup onion, chopped
1/4 cup green bell pepper, chopped	1 2 1/2 oz can sliced mushrooms, drained
2 14.5 oz cans stewed tomatoes, undrained	1 6 oz can tomato paste
1 8 oz can tomato sauce	1 tspn salt
1/4 tspn black pepper	1/8 tspn cayenne pepper
1/2 tspn dry thyme	1/2 tspn dry oregano
1 bay leaf	1 Tblspn sugar

In Dutch oven with 12-15 coals under it heat olive oil. Add ground beef. As beef begins to brown, add garlic, onion, and green bell pepper. Drain fat and oil when beef is browned and onion and bell pepper are tender. Add all remaining ingredients and stir well. Remove some of the coals and cook, covered, over 6-8 coals with 8-10 on lid for about 1 1/2 hours. Stir occasionally. Add a little water, if needed. Remove bay leaf when finished cooking. Serve over cooked spaghetti and with Butter Garlic Toasted Bread, page 20.

CHEESE SAUCE

3 Tblspns shortening, or butter
 2 1/2 cups milk
 salt and pepper to taste

3 Tblspns flour
 1/3 lb cheese, grated (mild Cheddar)

Melt butter and then blend in flour, cooking until flour taste is gone. Add milk and continue cooking over low heat until thick and smooth. Add cheese and stir until melted. Good served over Steamed Vegetables, page 20.

ROUX

1/2 cup butter, or margarine
 1/2 cup flour

In small saucepan, melt butter/margarine over medium heat. Add flour and cook a few minutes until the flour turns a pale brown. Roux is to thicken soups, sauces and gravies.

BARBECUE SAUCE

2 cups water
 1/4 cup vinegar
 1/4 cup firmly packed brown sugar
 1 tspn chili powder

1 cup catsup
 1/4 cup Worchestershire sauce
 1 tspn salt
 2 drops tobasco sauce

Combine all ingredients in a saucepan; mix well. Bring to a boil. Reduce heat; simmer, uncovered, 15 minutes, stirring occasionally. Yield: 3 1/2 cups. Serve with Southern Pork Roast, page 14.

WHITE SAUCE

1/2 cup butter, margarine
 1/2 cup flour
 1/2 tspn salt, or flavored salt

pepper, to taste
 2 cups, milk

In oven, melt butter over medium heat, 6-8 coals. Whisk in flour, salt and pepper. Cook for a few minutes. Whisk in milk and cook until thick and bubbly.

NOTE: The butter and flour mixture is called "Roux." You can make this in different quantities, always using equal parts of butter and flour, and save it for use later. This is a great thickening agent for soups and gravies. Cheese and White sauces are very versatile. You can add fresh herbs, cheeses, etc. to compliment many dishes.

ONE DISH MEALS/MAIN ENTREES

BEEF

BARBECUED MEAT LOAF (Dutch oven) B. E. Smith, Smithfield, VT

2 lbs hamburger	1 cup oats
2 eggs	1 onion, chopped
2 cups, catsup	1/2 cup, brown sugar
2 Tblspns soy sauce	1 tspn oregano
1 tspn salt	1 8 oz can tomato sauce
1 tspn basil	3 Tblspns vinegar
1 Tblspn dry mustard	
1 Tblspn Worchestershire sauce	

Mix together hamburger, oats, onion, eggs, oregano, salt, basil, and tomato sauce. Form into loaf. For sauce, combine catsup, brown sugar, soy sauce, vinegar, mustard, and Worchestershire sauce. Place meat loaf in Dutch oven and pour sauce over it. Bake until done - about one hour, with 6 to 8 coals under the oven and 13 to 18 on top.

CHILI MAXIMUS (Dutch oven) Sherrill B. Clark, Troop 401, Auburn, Washington

1 lb sirloin tip - cut into bite-sized chunks	1 16 oz. can stewed tomatoes
3 green peppers - 1" chunks	16 ozs. tomato sauce
2 chopped onions - 1" chunks	4 tspns. chili powder
3 crushed garlic cloves - finely chopped	1 tspn. crushed basil
32 ozs. black turtle beans (soak in water the evening before)	
Rice, cooked	

Bring beans to a low boil and simmer 30 minutes in a separate pot. While beans are boiling, brown meat, onion, green pepper, and garlic in a Dutch oven. Add tomatoes (undrained), tomato sauce, basil, and beans (drained). Simmer, covered, 45 minutes. Serve over rice. Use about 10-12 briquets under the oven and 8-10 on lid.

A Scout is FRIENDLY. *A Scout is a friend to all. He is a brother to other Scouts and all the people of the world. He seeks to understand others. He respects those with ideas and customs that are different from his own.*

A Scout is COURTEOUS. *A Scout is polite to everyone regardless of age or position. He knows that good manners make it easier for people to get along together.*

FIESTA NACHO PIE (Dutch oven) Louise Frost, Pack 1256, Plano, TX

1 lb ground beef	16 oz can refried beans
1 medium onion, chopped	8 oz jar taco sauce
4 oz can chopped green chiles	
8 ozs grated cheese (cheddar or cheddar/monterey jack mixed)	
6 oz pkg cornbread mix (prepare according to pkg instructions)	

Brown beef and onions in the Dutch oven. Add green chiles, refried beans, taco sauce. Pour prepared cornbread mixture over the beef mixture. Cover and bake with 8-10 coals under the oven and 10-12 on lid until the cornbread is done. Sprinkle on the cheese and heat covered until the cheese begins to melt. Top this festive south-of-the-border main course with your choice of chopped tomatoes, shredded lettuce, chopped jalapeno peppers, sour cream, guacamole, sliced olives, and salsa. Alternate method: Omit cornbread and serve the mixture over tortilla chips.

GREEN BAR STEW (Dutch oven)

3 lbs meat (chicken, hamburger, beef, etc.)	2 Tblspns cooking oil
4 carrots, diced	2 medium onions, chopped
1 tspn salt, and pepper to taste	4 medium potatoes, cubed
1 cup water	1 Tblspn dried parsley flakes

Brown meat in the cooking oil in the open oven; then add salt and water; cover and cook 30 minutes using 8-10 coals under the oven and 12-15 on lid. Add carrots and onions and cook 30 minutes more. Add potatoes and parsley flakes and cook 30 more minutes. Add water to retain about one inch liquid in oven. If desired, thicken by adding 1 Tblspn Roux, page 6, and cook for an additional 5-10 minutes.

EASY PIZZA (Dutch oven)

1 1/2 cups Bisquick	1/3 cup very hot water
1 8 oz can pizza sauce	1 1/2 cups shredded mozzarella cheese

Mix Bisquick and water in a bowl until soft dough forms. Turn onto a lightly floured surface and knead well. Press dough into bottom of a well-greased Dutch oven, forming an edge along the side of the oven. Spread crust with pizza sauce; sprinkle with cheese. Bake over 6-8 coals, with 10-12 on lid, for about 12-15 minutes. Check, and bake longer if needed. Options: place browned ground beef, pepperoni, and/or vegetables (onion, bell pepper, olives, etc.) on sauce.

A Scout is KIND. A Scout understands there is strength in being gentle. He treats others as he wants to be treated. Without good reason, he does not harm or kill any living thing.

MEXICALI CHILI PIE (Dutch oven) Bill Kabel, Marietta, GA

2 lbs. ground beef	1/2 tspn. salt
1 small onion, chopped	1 8 oz. can tomato sauce
2 Tblspns. bell pepper - finely chopped	1 6 oz. package cornbread mix
2 16 oz. cans chili beans	1 6 oz. pkg mexi cornbread mix
1 12 oz. can whole kernel "Mexi" corn	1 Tblspn. chili powder

Brown ground beef, onion, and green pepper in the Dutch oven. Drain. Add beans, corn, chili powder, salt, and tomato sauce and mix well. Cook for 15 minutes in covered Dutch oven with 12-15 coals under the oven. While cooking, mix together the cornbread packages, following the directions on each package. Pour cornbread mixture on top of the meat and beans. **DO NOT STIR.** Bake for an additional 25-30 minutes (adding 10-12 coals on lid) until cornbread is done. Variation: sprinkle 1/4 cup grated cheddar cheese and 1 Tblspn chopped jalapeno peppers on top 5 minutes before pie is done; cover to melt cheese. For 10" Dutch oven, use 1 lb ground beef and 1 can chili beans.

ONE-POT HAMBURGER MEALS (Dutch oven) B/S/A "Cooking" Merit Badge Book

Here are seven recipes in one. They all use the following basic ground beef base:

1 1/2 lbs ground beef
 1 medium onion, chopped (or 1 Tblspn instant chopped onion)
 1/2 green bell pepper, chopped
 10 3/4 oz. can condensed tomato soup (undiluted)
 Salt and pepper to taste

Ingredients as required to add to the basic ground beef combinations below. Brown ground beef. Add onions, bell pepper, and tomato soup. To this base add any of the following and place in Dutch oven to cook until done, with 8-10 coals under the oven and 8-10 on the lid:

Yum yums -- Mix in one-half tspn chili powder, serve on or in buns.

Campers' spaghetti -- Mix in one 16 oz. can spaghetti.

Macaroni and cheese -- Mix in 1/2 lb macaroni and cheese, cooked separately.

Hunters' stew -- Add two 10 1/2 oz. cans condensed vegetable soup (undiluted).

Chili -- Mix in 1 16 oz. can chili beans and 1 pkg prepared powdered chili mix.

Squaw corn -- Mix in 1 16 oz. can whole kernel corn and 1/2 lb. diced shredded cheese.

Hungarian hot pot -- Mix in 1 16 oz. can baked beans.

A Scout is OBEDIENT. *A Scout follows the rules of his family, school, religion, and troop. He obeys the laws of his community and country. If he thinks these rules and laws are unfair, he tries to have them changed in an orderly manner rather than disobey them.*

A Scout is CHEERFUL. *A Scout looks for the bright side of life. He cheerfully does tasks that come his way. He tries to make others happy.*

PATROL SUPPER (Dutch oven) Emily E. Andres, Wisconsin Rapids, WI
(Revised)

2 lbs ground meat	1 large onion, chopped
4 medium potatoes, cubed (1")	2 28 oz. cans pork and beans - undrained (Bush's cooked in brown sugar)
salt and pepper to taste (1 tspn & 1/8 tspn)	
1/2 cup chopped celery	

Brown the ground meat and onions in the Dutch oven. Drain well. Add potatoes and pork & beans and mix well. Cook with 8-10 briquets under oven and 10-12 on top until potatoes are tender (about 45 minutes to 1 hour). Variations: (1) Add 1 16 oz. can whole kernel corn (drained); (2) Add 1/2 cup shredded mozzarella cheese (or mild cheddar) when finished cooking. Remove from heat, add cheese on top, and put top back on oven for 5 minutes to melt cheese. Reduce proportions if using a 10" Dutch oven.

QUICK BARBECUE BEEF BAKE (Dutch oven) Bill Kabel, Marietta, GA

1 1/2 lb ground beef	2 cups shredded Cheddar cheese
3/4 cup chopped onion	2 cups Bisquick
1/2 cup chopped celery	1 cup milk
1/2 bottle (18 oz) barbecue sauce	2 eggs
1 16 oz can whole kernel corn, drained	

Brown ground beef with onion and celery in Dutch oven. Drain. Add barbecue sauce, corn, and salt and pepper to taste and mix well. Sprinkle 1/2 of the cheese on top. In separate bowl, stir baking mix, milk and eggs until blended. Pour over beef mixture. Bake about 30-45 minutes, or until done. Remove from heat and sprinkle remaining Cheddar cheese on top. Place lid on oven for 5 minutes to melt the cheese. Use 8-10 briquets under the oven and 10-12 on lid.

SLOPPY JOES (Dutch oven) B/S/A "Cooking" Merit Badge Book

1 lb. ground beef	1 Tblspn vegetable oil
1 green bell pepper, chopped	1 can (or package) Sloppy Joe mix
1 stalk celery, chopped	Sliced hamburger rolls
1 small onion, chopped (or, 1 Tblspn instant chopped onion)	

In Dutch oven, brown the ground beef and the vegetables in oil until tender (using about 12-14 coals under the oven). Drain. Add the Sloppy Joe mix, stir well, and heat until ready to serve on open face rolls.

A Scout is THRIFTY. *A Scout works to pay his way and to help others. He saves for the future. He protects and conserves natural resources. He carefully uses time and property.*

SWISS STEAK ELEGANTE (Dutch oven)

3 lbs beef round steak, 1 inch thick, and cut into serving size pieces	1/4 cup flour
1 16 oz can stewed tomatoes	1/2 cup chopped onion
3 Tblspns shortening	2 Tblspns chopped green bell pepper

Combine flour, 1 tspn salt, and 1/4 tspn pepper; pound into meat. Preheat Dutch oven with 12-15 coals under oven, brown meat on both sides in hot shortening. Top with onions and tomatoes. Cover and add 8-10 coals to lid. Cook for about 1 1/2 hours, or till tender. Check to be sure enough liquid is on steak. Add green pepper and cook 15-20 minutes more. Skim off excess fat. Thicken juices, if desired, with Roux, page 6. Season to taste.

CHICKEN**CAROLYN'S CHICKEN (Dutch oven) Bill Kabel, Troop 1776, Marietta, GA**

2 lbs boneless/skinless chicken breasts (cubed)	2/3 cup chopped onion
1 11 oz can mushroom soup	2/3 cup chopped celery
1 11 oz can water	1 tspn salt
1 11 oz can chicken broth	1/8 tspn pepper
1 cup Uncle Ben's converted rice (not instant)	

Heat Dutch oven. Blend mushroom soup, chicken broth, and water in a bowl. Place chicken in oven and add all remaining ingredients and stir. Bake with 10-12 charcoal briquets at bottom of oven and 10-12 briquets on top for about 45 minutes. If too soupy, remove lid and continue cooking to desired result. Variations: (1) add 2 tspns finely chopped pimento; or, (2) add 1/4 cup chopped red bell pepper.

FANTASTIC CHICKEN (Dutch oven) Bill Kabel, Troop 1776, Marietta, GA

10 chicken drumsticks	1/4 cup Teriyaki sauce
1/2 cup water	2 Tblspns firmly packed brown sugar
2 green onions, cut into 1 inch pieces	1 tspn dry mustard

Combine all ingredients, except chicken in Dutch oven, over 12-15 coals, and bring to a boil. Add chicken. Remove about 5 briquets from under oven and place on lid with 10 others. Bake about 30-45 minutes, basting occasionally, and turning drumsticks once or twice.

A Scout is BRAVE. A Scout can face danger even if he is afraid. He has the courage to stand for what he thinks is right even if others laugh at him or threaten him.

SWISS CHICKEN (Dutch oven) George Huffman, Troop 112, Carmel, IN

4-6 skinless chicken breasts (1 1/2 to 2 lbs, total)	8 ozs. Swiss cheese (shredded)
1 cup Uncle Ben's converted rice (not instant)	10 1/2 oz can cream mushroom soup
1 medium onion, chopped	2 10 1/2 cans chicken broth
12 ozs whole, fresh mushrooms	water, as needed
Salt and Pepper to taste (1 tspn, 1/8 tspn)	

In a mixing bowl combine chicken broth and cream of mushroom soup. Mix well. Arrange chicken breasts in bottom of Dutch oven. Fill in empty spaces with fresh mushrooms. Sprinkle with 6 ozs of Swiss cheese, keeping 2 oz for later. Pour broth/soup mixture over the chicken, mushrooms, and cheese; then, sprinkle the rice evenly on top. Place over coals hot enough to maintain a slow simmer (about 8). Cover. Also place 12-14 coals on top of the Dutch oven. Cook for about one hour; checking periodically and add water if additional liquid is needed. When about done, sprinkle remaining Swiss cheese on top of the mixture and cook an additional 15 minutes. Remove from the heat and let stand 10 minutes prior to serving.

CONESTOGA CHICKEN (Dutch oven)

1 whole chicken	2 medium onions, sliced in rings
1/4 cup melted butter, or margarine	1 clove garlic, chopped
3 tomatoes, cut in wedges	1/4 lb cooked smoked ham, cubed
10 black olives, cut in half	1 tspn salt
2 green bell peppers, cut in rings	1/4 tspn pepper

Fasten neck skin of chicken to back with toothpicks. Fold wings across back with tips together. Tie drumsticks together. Brush chicken with butter. Place chicken breast side up in Dutch oven. Cook covered with 8-10 coals under oven and 10-12 on lid until thickest pieces of chicken are done (about 2 hours). Brush with butter every 30 minutes while cooking. Add tomatoes, peppers, onions, garlic, ham, and olives. Sprinkle chicken and vegetables with salt and pepper. Cover and cook until green pepper is tender, about another 20-30 minutes. Place chicken on serving plate, arrange vegetables and ham around chicken. Carve.

FRIED CHICKEN (Dutch oven)

10-12 chicken drumsticks	1/2 cup flour
1 tspn paprika	1 tspn salt
2 cups vegetable oil	1/2 tspn pepper

Combine flour, paprika, salt, and pepper in paper or plastic bag. Add 2-3 pieces of chicken to shake. Heat oil in Dutch oven, over 12-15 coals, until a drop of water sizzles. Oil should be 1/4 inch deep. Brown chicken on one side, then turn. When lightly browned, 15-20 minutes, remove 4-6 coals from under oven to the lid, with 8-10 more. Bake chicken 30 minutes, until tender.

CHICKEN POT PIE (Dutch oven)

Cook filling first and let oven cool down, or have two ovens to use.

Filling:

1/2 cup butter, or margarine	1/2 cup chopped carrot
1/2 cup chopped celery	1/2 cup chopped onion
1/2 cup flour	1 Tblspn celery salt
1 11 oz. can chicken broth	2 cups milk
4 cups chopped cooked chicken	1/4 cup chopped pimento
2 cups thawed "frozen" mixed vegetables	1 tspn rubbed sage
1 tspn dried leaf marjoram	

Melt butter/margarine in oven, adding carrot, celery and onion. Cook until tender (using about 10-12 coals under the oven). Stir in flour and celery salt until smooth. Whisk in chicken broth and milk. Cook until thickened, whisking constantly. Stir in chicken, pimento, vegetables, and seasonings. Cook until all ingredients are hot.

Crust:

3 cups flour	1/2 tspn salt
1 cup shortening	2 Tblspns butter, or margarine
7-8 Tblspns cold water	

Cut in shortening and butter with flour and salt, until most pieces are size of peas. Sprinkle cold water evenly over surface, 1 Tblspn at a time, mixing and tossing with a fork until flour is moistened. Shape dough into a ball, dividing into 1/3 and 2/3. Use the 2/3 ball and roll out between wax paper. Line 12" Dutch oven on bottom and up sides with dough. Put in filling. Roll out top crust and place on top of the filling. Flute the edges. Brush crust with egg and water mixture and puncture holes in top for steam to escape. Bake 45 minutes using 8-10 coals on the bottom of the oven and 15-18 on top.

OVEN FRIED CHICKEN (Dutch oven)

6 skinless/boneless chicken breasts, or 10-12 drumsticks	1/2 cup melted butter/margarine
2 cups crushed potato chips, or crushed barbecue chips	1/4 tspn garlic salt
	pinch of pepper

Mix crushed potato chips, garlic salt, and pepper in a large bowl. Dip chicken pieces in melted butter/margarine and roll in the mixture of potato chips. Place chicken on wire cake rack in bottom of the Dutch oven and bake over 8-10 coals, with 10-12 coals on the lid for about 45 minutes, or until done.

PORK**SOUTHERN PORK ROAST (Dutch oven)**

2 to 2 1/2 lb. pork loin end roast	3/4 tspn salt, divided
1 medium onion, chopped	1/2 tspn pepper, divided
4 carrots, cut into 1-inch pieces	1/4 cup flour
4 medium potatoes, halved	2 Tblspns vegetable oil
1/4 cup butter, or margarine, melted	1/2 cup water

Rub 1/2 tspn salt and 1/4 tspn pepper over surface of roast; dredge roast in flour and then brown roast in the butter/margarine and vegetable oil in Dutch oven with about 14-18 briquets under oven. Add water, then remaining ingredients. Sprinkle remaining salt and pepper over vegetables. Cover Dutch oven and place 10-12 briquets on lid. Bake for approximately 2 hours, checking occasionally to see if more water is needed. When finished, transfer roast to a plate, drain vegetables and place around roast. Slice and serve. Options: add roux to drippings in the oven to make a gravy; or, serve with Barbecue Sauce, page 6.

MACARONI AND CHEESE WITH HAM (Dutch oven) Bill Kabel, Marietta, GA

3 cups diced, cooked ham	2 cups milk, scalded
2 cups macaroni, cooked and drained	1 tspn grated onion
4 eggs, beaten	1/4 tspn salt
6 ozs. (1/4 cup) shredded Cheddar cheese	1/4 tspn paprika
1/8 tspn hot sauce	

Be sure your Dutch oven is well-greased. Cook milk and cheese over low heat in a saucepan, stirring until cheese melts. Remove from heat and stir in onion, salt, paprika, and hot sauce. In Dutch oven, mix together ham, cooled macaroni, and eggs. Gradually stir one-fourth hot mixture to ham mixture, stirring. Add remaining hot mixture slowly, stirring constantly. Cover and bake with 8-10 coals at bottom of oven and 12-15 on lid, for about 45 minutes, or longer, as needed.

HAWAIIAN BAKED HAM (Dutch oven) Bill Kabel, Marietta, GA

1 inch thick slice of smoked ham	1/2 tspn prepared mustard
1/2 (8 1/2 oz) can pineapple slices	1 Tblspn melted butter/margarine
1 Tblspn flour	1/4 cup Teriyaki sauce

Drain pineapple, reserving 1/2 cup juice. Place ham in bottom of Dutch oven, lightly mustard, and arrange pineapple slices over it. Combine butter and flour in a sauce pan; gradually stir in reserved pineapple juice and teriyaki sauce. Cook, stirring constantly, until mixture is thickened and smooth. Pour sauce over ham. Place Dutch oven over 8-10 coals, with 12-15 on the lid, and bake for 1 1/2 hours, basting several times with sauce.

STUFFED PORK CHOPS WITH RICE (Dutch oven) Bill Kabel, Marietta, GA

4 thick pork chops	1 can mushroom pieces and stems
1 box Stove Top stuffing mix (pork)	1 can (empty soup) water
1 cup onion, chopped	1 11 oz can chicken broth
3/4 cup celery, chopped	1 11 oz can cream of mushroom soup
1 cup Uncle Bens converted rice (not instant)	

Use a 12" Dutch oven. Add 1/4 cup chopped onion and 1/4 cup chopped celery (save the remainder for later) to stuffing mix and prepare stuffing per instructions on box. Slice pork chops so that each has a "pocket" into which the stuffing is placed. Heat Dutch oven. Blend mushroom soup, chicken broth, rice, remaining onion & celery, and water in a bowl. Stuff each pork chop generously with stuffing and place in bottom of Dutch oven. Add all remaining ingredients and stir well. Bake with 10-12 briquets at bottom of oven and 10-12 briquets on top for about 45 minutes to 1 hour. If too soupy, remove lid and continue cooking to desired result.

MEXI SAUSAGE PIE (Dutch oven) Paul Engel

1 lb sausage	1 pkg onion soup mix
3 cups water	2 cans tomato paste
1 small pkg frozen corn	2 Tblspns chili powder
1/4 tspn red pepper	1/4 tspn powdered garlic
1 1/2 cups cornmeal	1 egg
3/4 cup milk	

Brown sausage in Dutch oven over 12-15 coals, drain off fat. Add soup mix, water, tomato paste, corn, and seasonings and mix well. Cook covered for 15 minutes. Mix cornmeal, egg, and milk; spoon over top and add 10-12 coals to lid. Bake for 15-20 minutes.

FISH**CALIFORNIA TUNA BAKE (Dutch oven) B/S/A "Cooking" Merit Badge Book**

12 1/2 oz. can of canned tuna	1/2 tspn salt
8 ozs. macaroni	1/4 tspn pepper
1 16 oz. can peas (drained)	1 11 oz can cream of mushroom soup
1/4 cup pimento-stuffed green olives	4 oz. pkg creamed cheese, cubed
2 Tblspns instant chopped onions	

Cook macaroni according to package directions. Drain and combine with tuna, peas, olives, and onion in a large bowl. Salt and pepper and mix well. Stir in soup and cheese cubes. Spoon mixture into Dutch oven, cover and bake for about 30 minutes with a 6-8 coals under the oven and 12-14 on the lid.

FISH CHOWDER (Dutch oven) B/S/A "Cooking" Merit Badge Book

4 strips of bacon	1 lb fish filets
1 cup onion, chopped	1/2 cup celery, diced
3 medium potatoes, diced	1 tomato, cut into wedges
1/2 can canned milk	3 cups water

Cook bacon, celery, and onions together in hot Dutch oven. Crumble bacon and add 3 cups water and potatoes. Cover with 8-10 coals at bottom of oven and 12-15 on lid and cook until potatoes are tender. Cut fish into small squares. Add to mixture along with remaining ingredients. Heat, uncovered, below boiling point until very hot and fish is tender. Season to taste and serve. Serves 4.

FILLETS ELEGANTE (Dutch oven)

2 lbs fish fillets	1 7 oz pkg frozen rice and peas with mushrooms
1 10 oz can cream of mushroom soup	salt and pepper
2 Tblspns butter/margarine	paprika
1/4 cup grated Parmesan cheese	

Arrange fish fillets in bottom of well-greased Dutch oven. Dot with butter/margarine; sprinkle with salt and pepper; spread soup over fillets; cover with frozen rice/peas/mushrooms; sprinkle with cheese and paprika. Bake over 8-10 coals, with 10-12 on lid, for 30 minutes, or until fish is flakey.

CORNED BEEF HASH**BELLY STRETCHER (Dutch oven) B/S/A "Cooking" Merit Badge Book**

15 oz. can corned beef hash	3/4 lb. elbow macaroni, cooked
10 1/2 oz. can cream of celery soup (undiluted)	4 ozs. shredded process American cheese
1 cup milk	2 Tblspns instant chopped onions

Cook macaroni as directed on package. Drain. In Dutch oven, break up corned beef hash into smaller chunks, add macaroni, and all other ingredients. Mix well. Cover and bake with 6-8 coals under oven and 8-10 on lid for about 20-30 minutes. Stir occasionally. Cook longer, if needed.

A Scout is CLEAN. A Scout keeps his body and mind fit and clean. He chooses the company of those who live by these same ideals. He helps keep his home and community clean.

SIDE DISHES

ADIRONDACK BEANS (Dutch oven) Chris Read, Troop 119, Baldwinsville, NY

1/2 lb hamburger	1/2 cup chopped onion
1/4 lb bacon cut into small pieces	1/2 cup brown sugar
1 can pork and beans	1/2 cup catsup
1 can chili beans (drain & discard excess liquid)	1/4 cup molasses
1 can kidney beans (drain & discard excess liquid)	1 tspn mustard

Brown hamburger, onion, and bacon together in bottom of Dutch oven. When meat is browned, drain. Add remaining ingredients, mix well, and cover. Bake for one to 1 1/2 hours, stirring occasionally, with 8-10 coals under the oven and 8-10 on lid.

COUNTRY-BAKED CORN (Dutch oven)

1 16 oz can cream-style corn	2 cups grated mild cheddar cheese
1 16 oz can whole kernel corn (yellow)	1 tspn baking powder
1 package (small) frozen whole kernel corn (white)	1/4 cup cooking oil
1 cup corn meal	2 eggs, beaten
1 Tblspn garlic salt	2 Tblspns chopped onion

Combine all ingredients except eggs. Beat eggs and add to mixture. Place in Dutch oven and bake for 40-50 minutes. Use 6-8 coals under oven and 12-14 on lid

VEGETABLES AU GRATIN (Dutch oven)

2 cups White Sauce, page 6	1 cup fine soft bread crumbs
6 ozs sharp process American cheese, shredded	2 Tblspns melted butter/margarine
	8 cups hot cooked, or canned, vegetables (drained)

Blend white sauce and cheese; combine with vegetables. Pour into well-greased Dutch oven. Toss crumbs with butter/margarine; sprinkle atop vegetables. Bake over 6-8 coals, with 10-12 on lid, for 30 minutes, or until browned.

A Scout is REVERENT. A Scout is reverent toward God. He is faithful in his religious duties. He respects the beliefs of others.

FEATHER BAKED POTATOES (Dutch oven) Willie Liebbrandt, North Platte, NE

8 medium russet potatoes	8 Tblspns butter, melted
1 medium onion, peeled	4 Tblspns parmesan cheese, grated
2 tspns salt	
6 Tblspns butter, melted	
6 Tblspns fresh herbs (parsley, sage, thyme, and chives - use one, two, or all, or substitute 6 teaspoons of dry herbs)	

Scrub, rinse and dry potatoes. Slice them crosswise, not quite all the way through, about every eighth or quarter inch. Lightly grease the oven and arrange the potatoes, sliced sides up, in a pinwheel design. Place the onion, sliced about half way through in a crisscross fashion, in the center. Sprinkle this arrangement with salt, drizzle with butter, then sprinkle with the herbs. Cover and bake for about one hour or until the potatoes are tender. Uncover and top with the cheeses. Re-cover and bake an additional 10 to 15 minutes or until the cheeses have melted. Garnish with a few sprigs of parsley if you wish. NOTE: for the cook fire, use 10-12 charcoal briquets at the bottom and 12-14 on the top of the oven.

GREEN BEAN CASSEROLE (Dutch Oven) Bill Kabel, Marietta, GA

2 16 oz. cans "French-style" green beans (drained)	1/4 cup milk
1 11 oz can cream of mushroom soup	1/8 tspn pepper
1 can French fried onions	

Mix green beans, mushroom soup, milk, pepper, and 1/2 of the French fried onions together in Dutch oven and bake for 30-45 minutes with 6-8 briquets at bottom of oven and 10-12 briquets on top. Add remaining French fried onions to top of mixture, cover, and bake for an additional 5 minutes. Serve immediately.

HUSH PUPPIES (Dutch oven) B/S/A "Cooking" Merit Badge Book

2 1/4 cups yellow corn meal	1 1/2 cups buttermilk
1 tspn salt	Vegetable oil
2 tspns finely chopped onion	Butter or margarine
3/4 tspn baking soda	

Mix the cornmeal, salt, onion, and baking soda in a bowl. Add buttermilk and mix well. Drop by spoonfuls into hot oil (about an inch deep) in Dutch oven, with about 16-20 briquets under the oven. Cook until well browned, about 2 minutes. Serve while hot with butter or margarine. Hush puppies are traditionally served with grilled or fried fish, or shellfish, but are also good with fried chicken.

"Be Prepared"

ROBUST CHILI (Dutch oven) Bill Kabel, Marietta, GA

2 lbs ground beef	1 16 oz. can stewed tomatoes - undrained
1 small onion, chopped	1 8 oz. can tomato sauce
1/4 bell pepper, chopped	1 package prepared chili mix
1 16 oz. can chili beans, undrained	1 tspn. salt
1 16 oz. can dark kidney beans, undrained	chili powder, to taste
1 cup water	

Brown ground beef, onion and bell pepper in the Dutch oven. Drain. Add remaining ingredients and mix well. Cover and cook with 10-12 briquets each at the bottom and on top of the Dutch oven for 1 hour. Periodically check, stir, and add water, if needed.

STUFFED MUSHROOMS (Dutch oven) Susan B. Brown, Pack 22, South Portland, ME

1 pkg fresh mushrooms	1/2 stick pepperoni, chopped
1 cup Italian bread crumbs	8 ozs. shredded mozzarella cheese
1/4 cup Worcestershire sauce	1/2 cup chopped onion
1 egg, beaten	

Remove stems from mushroom caps; chop stems into small pieces and put into a large bowl. Add remaining ingredients and mix together with your hands so that the mixture sticks together. If mixture seems not sticky enough, add another beaten egg. Arrange mushroom caps in the Dutch oven and fill each cap with a mound of mushroom mixture. Any leftover mixture can cover all the mushrooms already stuffed. Cover Dutch oven and cook over 8-10 coals, with 10-12 on lid until cheese is bubbly.

RANCH CHILI (Dutch oven)

2 lb. ground beef	1 1/2 cups chopped onion
1 32 oz. can stewed tomatoes, undrained	1 1/2 cups chopped green bell pepper
1 16 oz. can tomato sauce	1 16 oz. can whole kernel corn
3 Tbspns Worcestershire sauce	3 tspns dried oregano
2 Tbspns chili powder	1 tspn tobasco sauce
32 oz. canned red beans, drained	salt, to taste

In Dutch oven brown meat, onions, and bell pepper with 12-15 briquets under oven. Drain. Add all remaining ingredients, stir, and cover oven with 8-10 briquets on lid. Simmer about 45 minutes, stirring occasionally. Add needed amount of water and stir if chili is too thick. Options: Try adding crackers, diced chilies, shredded cheese and diced onion, or green onions as a topping to your bowl of Ranch Chili.

"Do a Good Turn Daily."

STEAMED VEGETABLES (Dutch oven)

Cut up vegetables of your choice:

squash	onions
mushrooms	carrots
bell peppers	broccoli

Place wire cake rack in bottom of Dutch oven. Add enough water to cover the bottom. Add vegetables and put on lid. Use bottom heat to boil water and steam vegetables. Use about 12-15 coals. Cook to desired tenderness.

VERA'S BAKED BEANS (Dutch oven)

1/2 lb bacon	1 lb lean ground beef
1 large onion, chopped	1 small green bell pepper, chopped
1/2 cup brown sugar	1/2 cup catsup
16 oz homestyle chili sauce	2 Tblspns mustard
1/2 lb pre-cooked ham, cubed	2 31 oz cans pork and beans

Brown bacon and ground beef in Dutch oven, preheated over 9-12 coals. Add onion and green pepper to meat and saute. Drain off excess fat. Add brown sugar, catsup, chili sauce, and mustard. Simmer for 15 minutes. Add beans and ham. Cover and add approximately 15 coals to lid. Simmer for 2 hours. Add salt, to taste.

This recipe has been handed down by Vera Sorensen of Manti, Utah and it is loved by everyone who has tried it. You'll love it, too!

BUTTER GARLIC TOASTED BREAD

1 loaf French bread	garlic salt
butter, or margarine	

Preheat griddle. Slice the French bread loaf diagonally with each slice being about 1 inch thick. On a sheet of aluminum foil, generously butter both sides of each slice and sprinkle with garlic salt, to taste. Place the bread slices on the hot griddle and turn when toasted to desired effect. Remove slices from griddle and place in an aluminum-lined Dutch oven to keep warm until ready to serve.

"We believe that Scouting is the best place for young people to learn moral values and important leadership skills that will help them be better citizens in today's community...and prepare them to become better leaders in tomorrow's world as well."

DESSERTS

ANOTHER COBBLER (Dutch oven) Bill Kabel, Marietta, GA

- 2 16 oz. cans pitted dark cherries in heavy syrup - undrained
(note: do not use cherry pie filling)
- 1 16 oz. can crushed pineapple - undrained
- 1 box white (or yellow) cake mix
- 1/8 tspn cinnamon
- 2 Tblspns butter or margarine (pats)

Heat the Dutch oven. Mix the cherries and pineapple together in the Dutch oven. Sprinkle the dry cake mix on top (do not prepare the cake mix according to the instructions on the box). **DO NOT STIR OR MIX!** Put pats of butter/margarine on top. Sprinkle cinnamon on top of the cake mix. Bake with 10-12 briquets below the oven and 12-15 on top for about 45 minutes.

BANANA DUMP COBBLER (Dutch oven) Dominic Picard, Troop 341, Washington, D.C.

- | | |
|-------------------------|-----------------------|
| 1 box yellow cake mix | 5 bananas |
| 1 lb brown sugar | 3 Tblspns white sugar |
| 1/2 lb margarine/butter | 1 Tblspn cinnamon |

Heat Dutch oven and cover with coals for 15 minutes. Slice bananas lengthwise and set aside. Prepare cake mix, with or without eggs as called for on the instructions, and set aside. Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter. Add bananas and pour cake mixture over bananas. Fold banana-sugar mixture up over cake mixture a few times. Sprinkle with cinnamon and white sugar. Bake 35 minutes. For the first 10 minutes use 8-10 coals on the bottom only. Then add 12-14 coals to oven top and continue baking until done. Variation: use 1 29 oz can sliced peaches instead of bananas. Drain peaches, reserving liquid. Use knife to chop up the peaches while in can. Prepare cake mix according to directions, except use the peach liquid instead of water (use approx. 3/4 peach liquid for the amount of water called for). Stir chopped peaches into cake mixture. Proceed per recipe.

The OUTDOOR CODE:

*As an American,
I will do my best to-
Be clean in my outdoor manners,
Be careful with fire,
Be considerate of the outdoors, and
Be conservation-minded.*

PEACHY CAKE (Dutch oven) Bill Kabel, Marietta, GA

1 29 oz. can sliced peaches in heavy syrup	1 tspn cinnamon
1 box yellow cake mix	2 Tblspns sugar
3 eggs	1/4 cup vegetable oil

Substitute peach syrup for the amount of water called for in the cake mix directions. In a large mixing bowl, mix cake mix per directions on box, using eggs, vegetable oil, and peach syrup. Drain the remainder of the syrup from the peaches and cut up peaches with a knife while still in the can. Add the peaches to the cake mix, mix well, and add to Dutch oven. Mix cinnamon and sugar together and sprinkle on top of the cake/peach mix. Cover the Dutch oven and bake with 8-10 briquets below the oven and 12-15 on top for approximately 45 minutes.

EASY COBBLER (Dutch oven) Chuck Anderson, Troop 686, Seffner, FL

2 cups fresh, frozen, or canned fruit	2 tspns baking powder
1 stick butter or margarine	3/4 cup flour
1 cup sugar	3/4 cup milk
pinch of salt	

Melt stick of butter in bottom of Dutch oven, and then cool. Mix remaining ingredients, except fruit, in a bowl. Pour this batter over melted butter in the oven. DO NOT STIR! Pour fruit on top. DO NOT STIR! Bake in oven until golden brown. Use 6-8 coals under, and 12-14 on lid.

UPSIDE DOWN CAKE (Dutch oven) Ken Benson, Cedar City, UT

3/4 cup margarine	2 eggs
1/2 cup brown sugar	1 tspn salt
several slices pineapple	2 cups flour
1 cup sugar	1 cup evaporated milk
maraschino cherries	1/2 tspn vanilla

Melt 1/4 cup margarine and add brown sugar. Put pineapple slices on bottom of oven. Remove from heat. In a bowl, mix rest of margarine and sugar. Add eggs and stir. Add flour, milk, and remaining ingredients and mix well. Pour batter over fruit and brown sugar. Cook on low medium fire with 6 coals under the oven and 10 on top for 40 minutes. (Caution: it burns easily, so take your time.) Test with a toothpick; when done, remove from heat and turn over onto a big plate. It's good served with ice cream. (Variation: Use peaches, fruit cocktail, or your favorite white cake mix.)

All of the footsteps on the moon were made by Scouts.

PANTHER PIE (Dutch oven) Richard C. Dickman, Troop 176, Sarasota, FL

1 cup self-rising flour	1 cup milk
16 oz can pie apples (no juice)	1 egg
1 oz sweetened lemonade mix	1 stick margarine

You will need 35 hot charcoal briquets: 7 placed under the oven and 28 on top. Melt margarine in the oven. Prepare batter by mixing well milk, flour, egg, and lemonade mix. Pour batter into the middle of the melted margarine. **DO NOT MIX OR STIR!** Dump the apples into the middle of the batter. **DO NOT MIX OR STIR!** Cover the Dutch oven and place remaining 28 briquets on top. Bake until top of "pie" is browned.

BAKED APPLES (Dutch oven)

1 apple per person (be sure to use baking apples)	butter
raisins	brown sugar
cinnamon	

Core apples, but "plug" the bottom of the apple. Mix raisins and brown sugar together, so that raisins are well coated. Spoon mixture into apples. Sprinkle a little cinnamon and place a dab of butter on the top of each apple. Place a piece of aluminum foil on the bottom of the oven. Place apples on a round cake rack in the bottom of the Dutch oven, with a little water. Bake about 20-30 minutes, using about 6-8 coals under the oven and 12-14 on the lid.

APPLESAUCE CAKE (Dutch oven)

1 cup margarine	2 tspns baking soda
2 cups brown sugar	1/2 tspn salt
1 16 oz can applesauce	2 tspns cinnamon
3 cups flour	

Cream margarine and sugar; mix in applesauce. Combine flour, baking soda, salt, and cinnamon, and stir into the mixture. Place in oiled baking pan and bake in Dutch oven for 50-60 minutes, with 8-10 coals under the oven and 10-12 on the lid. Note: Place 5-6 balls of aluminum foil (about the size of golf balls) in the bottom of the Dutch oven to sit the baking pan on. These balls keep the pan off the bottom of the oven and let heat circulate more evenly.

PHILMONT GRACE

*For food, for raiment
For life, for opportunity
For friendship and fellowship
We thank thee, O Lord. AMEN*

AUTUMN APPLE PIE (Dutch oven)**Crust:**

2 1/2 cups flour	6 Tbspns butter, chilled
3/4 tspn salt	4-6 Tbspns apple juice, chilled
5 Tbspns sugar	3/4 tspn cinnamon
6 Tbspns shortening, chilled	6 tspns butter

Blend flour, sugar, salt, and cinnamon into bowl. Cut in 6 Tbspns butter & shortening with fork. Moisten with just enough juice to permit dough to be formed into ball. Cut off 1/3 and reserve in cool place. Roll out 2/3 dough between wax paper. Line bottom of 12 inch Dutch oven and up sides. When filling is ready, add, and then roll out top crust. Dot top of apple filling with the 6 tspns of butter. Place top crust on top of apple mixture and flute the edges. Cut slits in the top crust for steam to escape.

Filling:

2 Tbspns flour	1 cup sugar
2 tspns cinnamon	8 to 10 tart apples, pared, cored, and thinly sliced
1/4 tspn salt	

Combine sugar, flour, spices and salt; mix with apples in a separate bowl. Fill Dutch oven, lined with crust, with the apple mixture. Complete directions for crust and bake with 6-8 coals under the oven and 14-16 on the lid, until the crust is golden brown and filling is bubbling. NOTE: Do not try to remove the pie from the oven. Instead of using a knife to cut wedges and damaging the inside finish of your oven, dish up the pie with a spoon.

CHOCOLATE PUDDING CAKE (Dutch oven)**Pudding:**

1 cup brown sugar	2 cups water
1/2 cup cocoa	1 cup miniature marshmallows

Mix brown sugar and cocoa, add water and stir until well blended. Add mixture over miniature marshmallows.

Cake:

1 1/2 cups sugar	1/2 cup cocoa
3/4 cup shortening	1/4 tspn salt
2 eggs	2 1/4 cups flour
1 1/2 tspn baking soda	3/4 cup milk
3/4 cup boiling water	1 1/2 tspn vanilla

Mix sugar, cocoa, shortening, and salt. Add egg and beat well. Combine flour and baking soda, and add alternately with milk, boiling water, and vanilla. Blend until smooth. Place pudding mixture in Dutch oven, and spoon cake mixture over the top of the pudding. Top with chopped nuts, cover and bake for 40-50 minutes with 8-10 coals under the oven and 12-14 on the lid.

BEVERAGES

LOUSY LEMONADE

1 cup sugar	5 cups water
1 1/2 cups fresh-squeezed lemon juice (about 8 lemons)	

Pour water in large saucepan. Stir in sugar. Cook over hot coals until sugar dissolves. Stir in lemon juice. Allow to cool, then serve with ice.

HAWAIIAN COOLER

1 2 qt can Hawaiian Punch
2 12 oz cans 7-Up

Mix the punch and 7-Up and serve with ice.

SPARKLE PUNCH

1 1/2-oz envelope unsweetened lemon-lime, or cherry flavored soft drink powder
1 cup sugar
2 cups cold milk
1 quart vanilla ice cream
4 cups carbonated water

Combine soft drink powder and sugar. Dissolve in milk. Pour into individual glasses, or cups. Add scoops of ice cream to each glass/cup. Carefully pour in carbonated water to fill each glass/cup. Stir to muddle slightly. Makes 6 to 8 servings.

BREAKFAST COCOA

2/3 cup cocoa (regular-type, dry)	2/3 cup sugar
1/4 tspn salt	1 cup water
7 cups milk	1 tspn vanilla

In a saucepan, mix cocoa, sugar, and salt; add water. Bring to a boil, stirring constantly. Boil for 1 minute. Stir in milk; heat to the boiling point, but **DO NOT BOIL**. Add vanilla; and mix well just before serving. Float dollops of marshmallow creme atop each serving, or use miniature marshmallows. Makes 8 cups cocoa.

HOT SPICED APPLE JUICE

2 quart can apple juice
 1 tspn whole allspice
 1/2 cup brown sugar

6 inches stick cinnamon
 1 tspn whole cloves

Combine sugar, allspice, cloves, cinnamon, and apple juice in a large saucepan and slowly bring to a boil. Stir. Cover and simmer 20 minutes. Pour through a strainer to remove spices and serve.

ICED TEA

Heat 1 quart freshly drawn cold water to full rolling boil; remove from heat. Add 8 to 12 tea bags at once. Let steep, uncovered, for 5 minutes. Remove tea bags and add 1 quart fresh cold water. Serve over ice cubes. NOTE: Keep at room temperature -- refrigeration may cause cloudiness. If tea does cloud, you can restore its amber-clear color by adding a small amount of boiling water.

COFFEE

Measure coffee accurately. Allow 2 level measuring tablespoons coffee (or 1 coffee measure) for each 3/4 cup standard measuring cup water. Never boil coffee for best flavor.

Percolator Coffee: Measure cold water into percolator. Measure coffee into basket. Cover; place over heat. Bring to boiling; reduce heat; perk *gently* 6 to 8 minutes. Remove basket; keep coffee hot till ready to serve over *very low heat*.

Drip Coffee: Bring cold water to boiling. Measure coffee into coffee basket; pour boiling water in top of water container. Let drip through coffee. Remove basket and water container and stir briskly.

SCOUT OATH

**ON MY HONOR I WILL DO MY BEST
 TO DO MY DUTY TO GOD AND MY COUNTRY
 AND TO OBEY THE SCOUT LAW;
 TO HELP OTHER PEOPLE AT ALL TIMES;
 TO KEEP MYSELF PHYSICALLY STRONG,
 MENTALLY AWAKE, AND MORALLY STRAIGHT.**

