Grub master Guide 73

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# Campouts

## Food Safety

### Food Temperatures

What are potentially hazardous foods. Any foods that can potentially grow bacteria must be time and temperature controlled. These foods can be prepared foods like fruit salad or scrambled eggs, raw or cured meats, cut fruits or vegetables, eggs, dairy or cheese. The time temperature danger zone is 41°F - 140°F. Foods at this temperature can begin to grow bacteria. Foods that have been in this temperature zone for 2 hours or more should be thrown out. When reheating prepared the food should reach a internal temperature of 165°F. Raw chicken must be cooked to a internal temperature of 165°F.

### Food Allergies

The most common food allergies are to milk, eggs, peanuts, soy, wheat, tree nut, shellfish, and fish. An allergic reaction can come from ingesting or even coming in contact with these food items.

### Sanitizer

There are 2 types of sanitizers used to sanitize surfaces, cooking equipment, and utensils. A bleach and water mix or a chemical QUAT sanitizer. Both of these are prepared by diluting with water. To make a bleach sanitizer use 1 tablespoon with 1 gallon of water. Test stripes are available to test the strength of your sanitizer. This is a good idea since there are many different concentrations of bleach sold. QUAT is a chemical that you mix with water that works quicker than bleach. You can find this at any restaurant supply store or restaurant supply website.

### Hand Washing Station

Hand washing helps stop the spread of germs and and other food born bacteria. Setup a easy to use water dispenser for running water, hand, soap and paper towels. Scout could also use their handkerchief as well.

## Dutch Oven Tips

### Seasoning

Temperature Control

Possibly, the biggest secret in Dutch oven cooking is controlling temperature. If there are too many briquettes on the bottom, the food will risk burning. And if there are not enough briquettes on the top, the food will probably be on the raw side or cooking times will be very long. Temperature control is almost as much feel as it is anything else. There are some basic guidelines for controlling the heat, but with all of the environmental factors it is an estimate at best. Almost everything can be cooked in a 325°F to 350°F oven. It is also probably the easiest temperature to attain. The more time that you spend cooking with Dutch ovens, the less time you will spend counting briquettes. There is one fairly easy way to find out the cooking temperature of the Dutch oven, how long you can hold your hand about 2” above the coals? It is not perfect, but it is way to get close to the oven temperature.

* 7 seconds - 250°F to 300°F
* 5 seconds - 300°F to 350°F
* 2-3 seconds - 350°F to 400°F

Using charcoal briquettes are the easiest way to achieve consistent cooking times and temperatures. Charcoal briquettes will also typically burn hotter and longer than coals from a fire. If you need to use coals from a fire, make sure that they are all of about the same size. Place the briquettes equally around the rim of the lid and in a circle on the bottom. Try to avoid placing briquettes directly under the center of the oven, especially the smaller ovens. The proper layout for coals or briquettes under the oven is circular. Coals should be approximately one inch apart in a circle under the oven. Never place coals directly under the center of the oven, if you do, you will create a hot spot and burn whatever you are cooking. By placing the coals in a circle, the natural conductivity of the oven will distribute the heat evenly and effectively.

How Many Briquettes Are Required for Cooking?

Always use good quality briquettes. Once you get use to one brand, try not to change unless you must. One brand may typically burn a little hotter but not as long, while another brand may burn a little cooler but a little longer. The accepted rule of thumb for a 325°F to 350°F oven is taking the oven diameter, double it, that will be the number of briquettes that are needed. Always be patient and resist the desire to add too much heat. The most common cause of burned or dried out food is too many briquettes. Also remember that it is easier to add briquettes (heat) than it is to remove it.

Weather conditions, such as wind, humidity, sunlight and temperature, will all play a major factor in how much heat may be required for cooking. Briquettes will typically last anywhere from 45 to 75 minutes based on weather. If the conditions become windy, there will be a lot of heat loss from the sides, build a windbreak around the cooking area.

The type of cooking that you are doing will impact the placement of the briquettes:

* Roasting: The heat source should come from the top and bottom equally (about 1:1 top to bottom).
* Baking: Usually done with more heat from the top than from the bottom (about 3:1, top to bottom).
* Frying, boiling: All of the heat should come from the bottom.
* Stewing, Simmering: Almost all heat will be from the bottom (about 4:1, bottom to top).

Where you are cooking will also influence the number of briquettes required on the bottom. If you are cooking on bare earth, more briquettes are required than if you are cooking on a metal table or on concrete.

When you need a longer cooking time, you will need to add additional briquettes to the oven. When doing so, reduce the number of briquettes by 2 or 3 on top and bottom because the oven is already pre-heated. That is if you are using 14 briquettes on top and 4 briquettes on the bottom, you will need to add about 12 to the top and 2 or 3 to the bottom.

Cast iron does distribute the heat well, but you can still get hot spots. The best way to avoid hot spots is to rotate the oven about one quarter turn and the lid about one-third to one-quarter turn in the opposite direction every 15 to 20 minutes.

Since most of the Dutch oven recipes can be done with the briquettes set up for baking. Below are some guidelines for baking with a Dutch oven with the following conditions: the Dutch oven and charcoal are placed on a metal surface (such as a metal table or a metal pan), the ambient temperatures are moderate (70°F), and there is little to no wind. Again, these are just guidelines.

### Briquette – Temperature Chart

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Oven Top/Bottom** | **300°F Slow** | **325°F Slow** | **350°F Slow** | **375°F Slow** | **400°F Slow** | **425°F Slow** | **450°F Slow** |
| 8” – total | 10 | 11 | 12 | 12 | 13 | 14 | 15 |
| Top/Bottom | 8/2 | 9/2 | 9/3 | 9/3 | 10/3 | 11/3 | 12/3 |
| 10” – total | 16 | 17 | 18 | 20 | 21 | 23 | 24 |
| Top/Bottom | 12/4 | 13/4 | 14/4 | 15/5 | 16/5 | 18/5 | 18/6 |
| 12” – total | 23 | 25 | 27 | 29 | 31 | 33 | 35 |
| Top/Bottom | 18/5 | 19/6 | 21/6 | 22/7 | 24/7 | 25/8 | 27/8 |
| 14” – total | 31 | 34 | 37 | 39 | 42 | 45 | 47 |
| Top/Bottom | 24/7 | 26/8 | 28/9 | 30/9 | 32/10 | 34/11 | 36/11 |
| 16” – total | 41 | 45 | 48 | 51 | 55 | 58 | 62 |
| Top/Bottom | 31/10 | 34/11 | 36/12 | 39/12 | 42/13 | 44/14 | 47/15 |

One rather novel feature of using Dutch ovens is the ability to stack them. Using multiple Dutch ovens allow one to cook more than one dish at a time while conserving charcoal. When stacking Dutch ovens, you only need to add briquettes to the top of each additional oven per the chart. For example, stacking a 12” on top of a 14”, you would use 9 on the bottom and 28 on the top of the 14” oven and 21 on top of the 12” for a total of 49 briquettes. You can safely put a total of three Dutch ovens in a stack. This does require a little more watching and planning of what goes on each layer (always go largest on the bottom to smallest on the top). The lid can also be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that won’t run all over. This is because most lids are shaped like a very shallow bowls so things naturally stay in the center, even if the lid is not level. Use a trivet or three equal sized stones or bricks to support the lid while cooking. Another tip for cooking foods that have high sugar content (fruit desserts) or even when you are learning is to line the oven with heavy duty aluminum foil. But if you watch your heat, lining the oven is not needed.

## Cooking Tips

### Be Prepared (PAT)

To make life easier try prepare meals several days in advance. Prepared foods can be stored 41°F for up to 6 days. With the first day already day one. Items like pasta, rice, bacon, and more can all be prepared ahead and reheated to 165°F. Food cooked ahead of time must be cooled down quickly. This is especially usefully for large dens or troops. Items marked PAT are items you can cook ahead of time and reheat on site.

### Rapid Cool Hot Foods

To cool food you can use the ice bath method or the shallow pan method.

Ice Bath:

To make an ice bath you place your container (tall pot, Tupperware, or Cambro) in your sink. Fill ice all around your container then fill water into space where you have the ice. Make sure not to fill to high or your container will float and could tip over. Spilling everything into the ice water. Stir occasionally and monitor the temperature. Once the food is at room temperature you can place in the cooler (refrigerator).

Shallow Pan:

Just like is says, the shallow pan method will use a shallow pan. Hot foods that are not liquid and can spill over can be placed in a shallow pan and spread evenly around. By reducing the mass, you reduce the time it takes to cool the item. This pan can be placed directly into the cooler.

Ice Bath: (Continued)

If you have food grade kitchen bags, you can place ice in the bag. Then, tie tightly so melted ice can not run out, and place inside the container with the hot food.

### Temperature

Always have a few digital thermometers to test food temperatures.

## Box Oven or Caja China Box

## Breakfast

### Biscuits

Yield: 15

* 4 cup flour
* 3/4 cup butter flavored shortening
* 1 tbsp salt
* 2 Tbsp sugar
* 2 Tbsp baking powder
* 2 tbsp cultured buttermilk powder
* ¼ cup dry non fat milk
* 1 ½ cup water

Prepare a fire (see How to Cook in a Dutch Oven) and arrange the coals for baking.

Mix dry ingredients together in a large bowl. Cut in 3/4 cup of lard with a pastry blender or 2 knives until lard is in pea- to walnut-size pieces. Stir in milk until dough looks shaggy. Transfer to a floured work surface and knead just slightly until it comes together. Pat dough out 3/4 in. thick.

Cut biscuits using a 2 1/2-in. round cutter, patting out scraps until all the dough is used.

Arrange biscuits in a greased 4- or 6-qt. (10- or 12-in.) camp Dutch oven so they're touching but not scrunched. Cover with lid and coals as directed in How to Cook in a Dutch Oven.

Cook biscuits until they are browned and puffed, 10 to 12 minutes.

Remove pot from fire and uncover. Serve biscuits with butter and honey if you like.

***For larger groups, biscuits can be pre-cooked and reheated in the Dutch oven. Or, try preparing biscuits up to cutting the biscuits. Then freeze the dough and store until ready to cook on site. Frozen prepared foods also function as ice for your cooler at the campsite.***

### Biscuit Mix

Yield: 44

* 5 lbs. Krusteaz biscuit mix
  1. Prepare biscuit recipe instruction on box
  2. Cut into 3 in round biscuits
  3. Re-roll left over dough and continue cutting biscuits

### Buttermilk Pancakes

Yield: 50

Portion: 2 cakes

* 4 3/8 lbs. all-purpose flour
* 1 7/8 oz baking powder
* 1 2/8 lbs. dried buttermilk
* 0.5 oz Baking Soda
* 1 oz Salt
* 6 oz Sugar
* 2.5 cup
* 3 qt ½ cup water
* 1 cup melted butter
* Cooking spray
  1. Sift together flour, baking powder, dry buttermilk, salt, sugar, and baking soda.
  2. Add eggs and water; mix at low speed about 1 minute or until blended.
  3. Blend in salad oil or melted shortening about 1 minute.
  4. Lightly spray griddle with non-stick cooking spray. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.

### Buckwheat Pancakes

Yield: 50

Portion: 2 cakes

* 2 ¼ lbs. buckwheat flour
* 2 ¼ lbs. all-purpose flour
* 6.5 oz milk, nonfat, dry
* 0.5 oz Baking Soda
* 1.5 tbsp salt
* ¾ cup sugar
* 2.5 cups eggs, whole, frozen
* 2 qt 4 cup water
* 1 cup melted butter
* Cooking spray
  1. Sift together flour, baking powder, dry buttermilk, salt, sugar, and baking soda.
  2. Add eggs and water; mix at low speed about 1 minute or until blended.
  3. Blend in salad oil or melted shortening about 1 minute.
  4. Lightly spray griddle with non-stick cooking spray. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes.

### Blueberry Pancakes

Yield: 50

Portion: 2 cakes

* 4 3/8 lbs. all-purpose flour
* ½ cup baking powder
* 6.5 oz milk, nonfat, dry
* 0.5 oz Baking Soda
* 1.5 tbsp salt
* ¾ cup sugar
* 2.5 cups eggs, whole, frozen
* 2 qt 4 cup water
* 1 cup melted butter
* 1.5 qt frozen blueberries
* Cooking spray
  1. Sift together flour, baking powder, milk, salt, and sugar into mixer bowl.
  2. Add eggs and water; mix at low speed about 1 minute or until blended.
  3. Blend in salad oil or melted shortening about 1 minute. Use partially thawed frozen blueberries, or drain and rinse canned blueberries in cold water. Drain thoroughly and fold into batter.
  4. Lightly spray non-stick cooking spray on griddle. Pour 1/4 cup batter onto hot griddle. Cook on one side 1-1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1-1/2 to 2 minutes. Stir between batches to redistribute berries.

### Oatmeal & Fruit

* Instant oatmeal variety packs
* 1 gal water
* Milk, non-fat, dry
* Raisins
* Applesauce
* Dried pineapple

1. Bring water to boil and store in insulated water cooler to keep hot
2. Lay out oatmeal so scouts can fix their own flavor.
3. Set out fruit choices with serving utensils
4. Add spoonful of dry milk for added flavor and creaminess

### Breakfast Bars

Yield: 18

* 1 cup butter
* 1 1/2 cups brown sugar
* 1 cup quick cooking oats
* 1 cup whole wheat flour
* 1 cup white flour
* 1/2 cup wheat germ
* 4 eggs -- lightly beaten
* 2 cups whole almonds
* 1 cup chocolate chips
* 1/2 cup raisins
* 1/2 cup chopped dried pineapple
* 4 teaspoons grated orange peel
  1. Preheat oven to 350.
  2. Cream butter with 1 cup brown sugar.
  3. Stir in oats, wheat flour, white flour, wheat germ, and orange peel.
  4. Press mixture into bottom of an ungreased 9 x13-inch baking pan.
  5. Combine eggs, almonds, chocolate chips, dates, apricots,
  6. coconut and remaining 1/2 cup brown sugar. Mix gently, but thoroughly.
  7. Pour over butter mixture. Spread evenly.
  8. Bake 30-35 minutes and cool before cutting into bars.

### Cereal

* Assorted single serve cereals
* Milk, non-fat

1. Set out single serve cereals for serve your self
2. Store milk in insulated dispenser
3. To keep milk even colder add ice sealed tight in food service bag or use food grade ice block

### Breakfast Burritos

Yield: 50

* 1 ½ qt egg whites
* 1 ½ qt whole eggs
* 1 ¼ lbs. cheese, shredded, cheddar
* 1 lbs. pork sausage
* ½ lbs. chopped onion
* 2 tsp salt
* 1 ½ tsp black pepper ground
* 1 ½ tsp oregano
* 50 tortillas (lard tortillas give the tortillas more stretchiness)
  1. Combine egg whites and eggs. Blend thoroughly.
  2. Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
  3. Lightly spray griddle with non-stick cooking spray. Pour about 1 quart egg mixture on 325 F. lightly sprayed griddle. Cook until partially set. Add 6 ounces cheese-sausage mixture. Cook until cheese is melted and eggs are firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
  4. Place tortillas on lightly sprayed griddle; heat 30 seconds on each side.
  5. Place about 1/2 cup cooked egg mixture in center of each tortilla; fold tortilla to cover eggs and form burrito.
  6. CCP: Hold for service at 140 F. or higher.

### Grits

Yield: 50

* 2 gal boiling water
* ½ tbsp salt
* 6 tbsp butter
* 1 ½ qt instant grits

1. Add salt and butter or margarine to boiling water.
2. Add grits gradually while stirring to prevent lumping. Bring to a boil; reduce heat; cover and cook for 5 minutes. Stir occasionally.

### Omelet in a Bag

Yield: 50

* 3 qt whole eggs
* 1 ¼ lbs. cheese, shredded, cheddar
* 1 lbs. pork sausage
* ½ lbs. chopped onion
* 2 tsp salt
* 1 ½ tsp black pepper ground
* 1 ½ tsp oregano
* 50 Biscuits
* 50 Ziplock type sandwich bags
  1. Cook at campsite. Each campsite will need a pot of boiling water over a fire pit or camp stove. And cook/grill tongues
  2. Combine egg whites and eggs. Blend thoroughly.
  3. Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
  4. Portion 4 oz of egg and 2 oz of cheese, sausage mix into sandwich bags
  5. Place bag into boiling water for 3 minutes until desired doneness
  6. CCP: Hold for service at 140 F. or higher.

### Hot Chocolate

Yield: 16

* 1 gal water
* 3 cup milk, non-fat, dry
* 2 cup sugar
* 1 cup cocoa powder
* 1 tbsp vanilla extract
* Mini-marshmallows

1. In a saucepan, combine sugar, cocoa and salt. Add water; bring to a boil. Cook and stir for 2 minutes. Stir in milk; heat to serving temperature (do not boil). Remove from the heat; stir in vanilla. Whisk until frothy. If desired, garnish with marshmallows, cream or cinnamon sticks.

### Bacon Egg & Cheese Biscuits

Yield: 50

* 3 qt whole eggs
* 2 lbs. bacon
* 3 lbs. sliced american cheese
* 50 biscuits
* Cooking spray
  1. Ladle 4 oz egg on griddle per serving
  2. Cook until desired doneness, fold to size to fit on biscuit
  3. Top with sliced American cheese, and 2 slices of bacon
  4. Wrap in foil for service

### Mountain Man Breakfast

Oven Size: 12”  
Heat: Top: 19-21 Bottom: 6-7  
Serves 12

* 1 lbs. breakfast sausage
* 1 lbs. bacon diced
* 2 lbs. frozen shredded hash brown potatoes
* 2 cup whole eggs
* 1/2 cup milk
* 1 cup cheddar cheese, grated
* salt and pepper, to taste

In a preheated 12" Dutch oven, add bacon and sausage and cook until done. DO NOT DRAIN OFF GREASE!!! Add hash browns and cook until hot. Mix eggs and milk in a bowl. Add salt and pepper to taste. Pour egg mixture over hash browns and cook until semi firm. Spread cheese over top and bake. You can add mushrooms, onions, and green peppers. Think of this dish as a omelet for 12 and add extras to your taste.

### French Toast

Yield: 50

* 1 ¼ qt water
* ¾ cup sugar
* 1 ¼ cup milk, non-fat, dry
* 1 ¾ qt whole eggs
* 5 lbs. white sliced bread 100 slices
* Cooking spray
  1. Place water in a mixer bowl.
  2. Combine water, milk and sugar; blend well. Whip on low speed until dissolved, about 1 minute.
  3. Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
  4. Dip bread in egg mixture to coat both sides. DO NOT SOAK.
  5. Lightly spray grill with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

### Mexican Breakfast Burritos

Yield: 50

* 1 ½ qt egg whites
* 1 ½ qt whole eggs
* 1 ¼ lbs. cheese, shredded, cheddar
* 1 lbs. Chorizo pork sausage
* ½ lbs. chopped onion
* 2 tsp salt
* 1 ½ tsp black pepper ground
* 1 ½ tsp oregano
* 50 tortillas (lard tortillas give the tortillas more stretchiness)
  1. Combine egg whites and eggs. Blend thoroughly.
  2. Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly.
  3. Lightly spray griddle with non-stick cooking spray. Pour about 1 quart egg mixture on 325 F. lightly sprayed griddle. Cook until partially set. Add 6 ounces cheese-sausage mixture. Cook until cheese is melted and eggs are firm. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
  4. Place tortillas on lightly sprayed griddle; heat 30 seconds on each side.
  5. Place about 1/2 cup cooked egg mixture in center of each tortilla; fold tortilla to cover eggs and form burrito.
  6. CCP: Hold for service at 140 F. or higher.

### Monkey Bread Dutch Oven Recipe

Yield: 30

* 4 rolls of Pillsbury (or cheap generic) biscuit dough
* 1 cup sugar
* 1 cup brown sugar (light or dark is fine)
* 6 Tbsp cinnamon
* 1 stick butter

1. Cut or tear biscuits into quarters. Mix sugars and cinnamon in plastic bag (I like to use a gallon sized Ziploc bag and to do this part prior to leaving on my camping trip).
2. Drop each biscuit quarter into the bag and shake to coat well. (this will be your most time consuming part - do NOT just throw them all into the bag. Do them 1 or 2 at a time or they will stick together and not get properly coated)
3. Place in Dutch oven. Pour remaining sugar mixture over the biscuit pieces. Melt butter and pour over biscuits.
4. Bake at 350 degrees for 45 minutes. (5 coals on bottom, 13 on top)
5. Serves 15-40 (160 bite-size pieces total) depending on your hunger level.
6. Strong Recommendation: Use a Lodge brand Dutch oven liner (essentially parchment paper shaped into a circle to fit nicely into a Dutch oven) unless you want to work hard to clean the oven. The sugars melt with the butter and it can be quite a job to clean without using the liner.

### Hash Bowns

Yield: 50

* 9 lbs. Potatoes frozen hash browns
* 1 ½ cup shortening
* ¼ cup salt
* ½ tsp black pepper

1. Place layer of potatoes on well-greased 400 F. griddle; cook 15 minutes; turn; brown on other side.
2. Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.

### Eggs MacSanches – Philmont

Yield: 1

Portion: 1

* 2 eggs
* 1 tbsp bacon crumbles
* ¼ tsp onion flakes
* 2 flour tortillas
* 1 slice cheese
* 1 qt Ziploc freezer bag

1. The heavy freezer bags are needed, not the regular.
2. In the freezer bag place the eggs - minus the shells. Add the bacon, salsa, and onion. Add a little water or milk ~1/8 cup or 2 Tablespoons. Zip up tight, removing most of the air, and mix the eggs and ingredients by fingering vigorously. Scramble in the bag.
3. Place the bag in a boiling pot of water and cook until done.
4. Remove from pot, if no leaks, use the water for hot chocolate or clean-up.
5. Scoop the eggs on the flour tortillas and add some cheese, fold and eat.
6. Makes fillings for about 2 tortillas.

### True Grits - Philmont

Yield: 1

Portion: 1

* ½ cup instant grits
* 1 tbsp bacon crumbles
* Salt

1. Boil Water, add grits, Bacon Bits, Molly McButter.... eat with an attitude. Add cheese or cooked egg as well.

## Lunch

### Hamburgers/Cheeseburgers

Yield: 50

* 7 lbs./50 patties ground hamburger
* 3 lbs./50 slices of American cheese
* 5 lbs./50 hamburger buns

1. Grill patties 4 minutes on each side or until browned on 350 F. griddle. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Place 1 slice cheese on each patty. Continue to grill until cheese melts.
2. Serve hot on buns. CCP: Hold for service at 140 F. or higher.

### Chili Dogs

Yield: 50

* 5 lbs./50 hotdogs
* 50 Hotdog Buns
* 1 lbs. ground beef
* 6-8 Tbsp. chili powder
* 4 Tbsp. salt
* 16 oz can tomato sauce
* Ketchup & Mustard
* Diced onions
* Pickle relish
* Cole slaw

Chili: PAT

1. Pour tomato sauce into large pot and set to medium heat
2. Break up raw ground beef into tomato sauce
3. Add Chili powder and salt
4. Simmer ground beef in liquid for 20 -30 minutes. This method gives you that finer chili that is great for putting on hotdogs. If you like larger chunks of beef you can brown the ground beef first.
5. Season to taste

Hotdogs:

1. Hotdogs can be grilled, boiled, or roasted on a stick until cooked
2. Place hotdogs on buns add your preferred toppings and enjoy

### Cole Slaw

Yield 50

* 6 lbs. shredded cabbage
* 1 lbs. mayonnaise
* 4 oz apple cider vinegar
* 2 Tbsp. salt
* 2Tbsp. sugar
* 2 tsp. pepper

Cole slaw dressing: PAT

1. Mix mayonnaise, vinegar, salt, and pepper together. Taste. Add more mayonnaise and sugar if to vinegary. Add more vinegar if to sweet.
2. Mix shredded cabbage and dressing together until dressing is well combined with cabbage.
3. Place in cooler and let sit for 20 minutes. This gives the dressing to soften the cabbage. This is what the vinegar does since it is an acid.

### Barbeque Baked Beans

Yield: 50

* ½ lbs. bacon
* 1 lbs. chopped onions
* 1 ½ gal canned beans
* 1 cup Catsup
* 1 cup brown sugar
* ¼ cup prepared mustard

1. Cook bacon according to Recipe Nos. L 002 00 or L 002 02. Drain. Finely chop.
2. Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
3. Pour 7-3/4 quarts bean mixture into each steam table pan.
4. Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### Taco Sauce

Yield: 50

* 1 ½ qts. crushed tomatoes
* ¾ cup chopped onions
* ½ cup jalapenos (optional)
* 1 tbsp salt
* 1 tbsp sugar
  1. Combine tomatoes, onions, peppers, salt, and sugar; blend well.
  2. Cover and refrigerate at 41 F. or lower at least 1 hour before serving.

### Walking Tacos

Yield: 50

* 1 ½ qts. taco sauce
* 10 lbs. ground beef
* 2 tbsp salt
* ½ ground red pepper
* ½ tbsp ground cumin
* ¼ cup chili powder
* 1 ¼ cup all purpose flour
* 50 individual serving size bags of Fritos, Doritos, or choice of chips
* 3 lbs. shredded cheese
* ½ gal of sour cream
* ½ gal of black beans
* 2 ½ lbs. shredded lettuce
* 1 qt chopped onions

1. Prepare 1 recipe Taco Sauce Recipe No. O 007 00 or utilize prepared Taco Sauce.
2. Cook beef until beef loses its pink color; stir to break apart. Drain fat.
3. Combine salt, red pepper, cumin, garlic, chili powder, and flour; add to beef. Saute 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
4. For service setup service station so scouts can assemble their own walking tacos and toppings

### Chili Con Carne

Yield: 50

* 7 lbs. ground beef
* 1 cup chili powder
* ¼ cup ground cumin
* ¼ cup ground paprika
* 1 ½ tbsp salt
* 1 ½ tbsp garlic powder
* 1 tbsp ground red pepper
* 1 ½ qt canned diced tomato
* 1 qt chopped onions
  1. Place beef in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
  2. Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked beef.
  3. Add tomatoes, tomato paste, and onions to cooked beef; stir well. Add reserved bean liquid and hot water to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Chili Con Carne with Beans

Yield: 50

* 7 lbs. ground beef
* 1 cup chili powder
* ¼ cup ground cumin
* ¼ cup ground paprika
* 1 ½ tbsp salt
* 1 ½ tbsp garlic powder
* 1 tbsp ground red pepper
* 1 gal 3 qt canned red beans
* 1 ½ qt canned diced tomato
* 1 qt chopped onions
  1. Place beef in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
  2. Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked beef.
  3. Add beans, tomatoes, tomato paste, and onions to cooked beef; stir well. Add reserved bean liquid and hot water to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Chili Conquistador

Yield: 50

* 2 ½ cup white rice
* 5 cup water
* 1 tsp salt
* 12 lbs. ground beef
* 1 gal canned diced tomatoes
* 3 cup chopped onions
* ¾ cup ground chili powder
* 1 ½ tbsp salt
* ½ tbsp garlic powder
* 1/8 tsp ground red pepper
* 3 qt corn bread mix

1. Combine rice, water, and salt. Bring to a boil; stir occasionally.
2. Cover tightly; simmer 20 to 25 minutes. Do not stir.
3. Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
4. Add tomatoes, onions, chili powder, salt, garlic powder and red pepper to meat mixture; stir until blended; heat to simmer.
5. Combine rice with chili mixture; mix well. Place 5-3/4 quarts mixture in each pan.
6. Prepare corn bread mix according to instructions on container.
7. Spread 1-3/4 quarts corn bread batter over chili mixture in each pan.
8. Using a convection oven, bake 30 minutes at 375 F. on high fan, open vent or until corn bread is golden brown and done. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
9. Cut 5 by 5. CCP: Hold at 140 F. or higher for service.

### Beef Fajita Strips

Yield: 50

* 1 ½ cup lime juice
* 3 tbsp salt
* ¼ cup garlic powder
* 2 tbsp onion powder
* 1 ½ tbsp ground black pepper
* ½ tbsp ground cumin
* ½ tbsp ground red pepper
* 2 lbs. crushed canned tomatoes
* 12 lbs. skirt or sirloin strips

1. Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, tomatoes and red pepper. Stir well to blend.
2. Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
3. Lightly spray griddle with non-stick cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
4. Cool steak, and store and reheat on campout

### Chicken Fajita Strips

Yield: 50

* 1 ½ cup lime juice
* 3 tbsp salt
* ¼ cup garlic powder
* 2 tbsp onion powder
* 1 ½ tbsp ground black pepper
* ½ tbsp ground cumin
* ½ tbsp ground red pepper
* 12 lbs. chicken strips

1. Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, tomatoes and red pepper. Stir well to blend.
2. Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
3. Lightly spray griddle with non-stick cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
4. Cool steak, and store and reheat on campout

### Bayou Chicken

Yield: 50

* 15 lbs. boneless chicken thighs
* 2 ½ cup lime juice
* 1 cup Cajun seasoning
* 1 ½ cup hot sauce

1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
2. Combine lemon juice, hot pepper sauce and Cajun seasoning. Stir until well blended.
3. Pour 1-quart marinade over chicken breasts in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
4. Lightly spray each pan with non-stick cooking spray. Place 25 chicken breasts on each sheet pan. Lightly spray breasts with non-stick cooking spray. Pour 1-quart marinade over chicken breasts in each pan; cover. Discard any remaining marinade.
5. Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
6. Cool chicken first, then slice and store to use with recipes on campout

### Chicken Quesadillas

Yield: 50

* 6 lbs. chicken fajita strips recipe
* 25 large flour tortillas
* 5 lbs. Monterey jack cheese
* ½ gal sour cream
* ½ gal salsa
* Non-stick spray

1. Assemble quesadilla by placing shredded cheese and chicken on half of quesadilla and fold in half
2. Heat up on both sides until tortilla begins to brown and cheese is melted
3. Cut into four triangle slices and server

### Sloppy Joes

Yield: 50

* 9 lbs. ground beef
* 1 ½ qt chopped onions
* 2 tbsp dry mustard
* 1 tbsp salt
* 2 tbsp brown sugar
* 1 cup distilled vinegar
* 1 ½ cup water
* 50 sandwich buns
  1. Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
  2. Combine onions, catsup, mustard, salt, brown sugar, vinegar, and water. Add to beef.
  3. Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
  4. Place 1/2 cup, or a No. 8 scoop of hot mixture on bottom half of bun. Top with second half.
  5. CCP: Hold for service at 140 F. or higher.

### Loaded Grilled Cheese Sandwiches

Yield: 50

* 100 slice American cheese
* 5 ½ lbs. white bread
* 1 lbs. butter
* 3 lbs. steak fajita strips chopped

1. Add 1 slices of cheese on slice of bread
2. Place a spoonful of chopped steak over cheese. (Or you can use bacon)
3. Cover with second slice of cheese
4. Top with slice of bread
5. Grill on griddle with butter

## Dinner

### Dutch Oven Pizzas

Yield: 50

* 50 7” par baked pizza crust
* 50 small pizza pans
* ½ gal pizza sauce
* 2 lbs. shredded mozzarella
* ½ lbs. pepperoni
* ½ lbs. Italian sausage
* 2 cup sliced black olives
* 2 cup onions sliced
* 2 cup green peppers sliced
  1. Setup Dutch ovens and prepare hot coals for baking
  2. Use trivets to prevent bottom of pizza burning
  3. Heat ovens till 450 F to 500 F Cook with 36 coals on top and 11 on bottom,
  4. Place par baked pizza crust in pie pans
  5. Setup pizza making stations so scouts can assemble their own pizzas with cheese and toppings
  6. Use hot plate gripper to lower pizza on into Dutch oven
  7. Bake for recommend time, remove, and slice
  8. Place pizza on mess kit plate and reuse pie pan

### Dutch Oven Lasagna

Yield: 50

* 6 lbs. ground beef
* 2 ½ lbs. canned diced tomatoes drained
* 1 ½ qt tomato paste
* 2 lbs. chopped onions
* ½ cup sugar
* ¼ cup salt
* 2 tbsp crushed basil
* 1 tbsp garlic powder
* 2 tbsp crushed oregano
* 1 tbsp ground thyme
* ½ tbsp ground black pepper
* 1/8 tsp ground red pepper
* 3 cups whole eggs
* ½ gal cottage cheese
* 2 qt shredded mozzarella
* 3 cup parmesan cheese
* 2 tbsp parsley flakes
* 3 lbs. uncooked easy bake lasagna noodles
* 2-3 14” Dutch ovens

1. PAT: Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
2. PAT: Add tomatoes, tomato paste, water, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper, and red pepper. Blend well; simmer 1 hour.
3. PAT: Combine eggs, cheeses, and parsley. Mix well; place in pans; cover.
4. PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety. Layer: 1. 1-1/2 cups meat sauce 2. Noodles, flat and in rows 3. 1 3/4 cups chilled filling 4. 1/2 quart meat sauce 5. Noodles, flat and in rows 6. 1 3/4 cups chilled filling 7. 1/2 quart meat sauce 8. Noodles, flat and in rows 9. 1/2 quart meat sauce 10. Sprinkle with parmesan cheese.
5. Cover. Using a Dutch oven, Cook with 18-20 coals on top and 8-10 on bottom, bake at 300 F. for 65 minutes on high fan, closed vent. Uncover; bake 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.

### Chicken Pot Pie - Biscuit Topping

Yield: 50

* 1 lbs. chopped onions
* ½ tbsp ground black pepper
* ½ tbsp ground thyme
* 4 bay leaf
* 1 gal chicken broth
* ½ gal cubed potatoes
* ½ gal chopped carrots
* 2 cup chopped celery
* 9 lbs. cooked chicken
* ½ gal frozen pies
* 1 qt water
* 1 qt ¼ cup flour
* 2-3 14” Dutch ovens
* 50 frozen biscuits
  1. PAT: Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
  2. PAT: Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
  3. PAT: Blend flour and cold water together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
  4. PAT: Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
  5. Pour 1-1/3 gallons of mixture into each ungreased Dutch oven.
  6. Top with frozen biscuits
  7. Using a Dutch oven, Cook with 18-20 coals on top and 8-10 on bottom, bake 30 to 35 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

### Chicken Pot Pie - Pie Crust Topping

Yield: 50

* 1 lbs. chopped onions
* ½ tbsp ground black pepper
* ½ tbsp ground thyme
* 4 bay leaf
* 1 gal chicken broth
* ½ gal cubed potatoes
* ½ gal chopped carrots
* 2 cup chopped celery
* 9 lbs. cooked chicken
* ½ gal frozen pies
* 1 qt water
* 1 qt ¼ cup flour
* 2-3 14” Dutch ovens
* 6 lbs. premade pie dough
  1. PAT: Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
  2. PAT: Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
  3. PAT: Blend flour and cold water together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
  4. PAT: Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
  5. Pour 1-1/3 gallons of mixture into each ungreased Dutch oven.
  6. Top with pie dough
  7. Using a Dutch oven, Cook with 18-20 coals on top and 8-10 on bottom, bake 30 to 35 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

### Smoked Pork Butts or Shoulder

Yield: 50

* 20-25 lbs. pork butts or shoulders (5-6 whole butts/shoulders)
* Large wood smoker
* Charcoal
* Woodchips or blocks
* BBQ rub recipe

1. Pre-heat smoker to cook between 215 F – 225 F
2. Rub butts/shoulders with rub
3. Smoke 90 minutes per pound of one roast, even for multiple roasts. About 6-8 hours
4. Use coated hot mitts, or large pork claws to pull pork and server

### BBQ Rub

Yield: 5-6 Pork Butts or Shoulders

* ½ cup brown sugar
* ½ cup white sugar
* ½ cup paprika
* ¼ cup kosher salt
* 2 tbsp ground cumin
* 2 tbsp garlic powder
* 2 tbsp chipotle chile powder
* 2 tbsp black pepper
  1. Combine ingredients and mix well

### Santa Maria Rub

* ¼ cup kosher salt
* ¼ cup black pepper
* ¼ cup garlic powder
* ¼ cup onion powder
* 1 tbsp cayenne
* ¼ cup oregano
* 1 tbsp rosemary minced
* ½ tbsp dry sage
* 1 tbsp sugar

1. Combine ingredients and mix well

### Mac & Cheese in a Cup

### Old fashioned macaroni and cheese

Yield: 50

* 3 ½ lbs. dry elbow noodles
* 1 tbsp salt
* 3 qt milk
* 10 eggs
* 1 ½ tbsp salt
* ½ tbsp ground black pepper
* 4 lbs. shredded cheddar cheese
* ½ lbs. dry breadcrumbs
* ½ cup melted margarine

Add macaroni slowly to boiling salted water; cook 8 to 10 minutes or until tender; stir occasionally to prevent sticking.

Drain. Set aside for use in Step 7.

Warm milk and mix in eggs. Make sure not to cook eggs

Add cheese to sauce; stir only until smooth; remove from heat.

Combine sauce and macaroni; mix well.

Place mixture in 14” Dutch oven

Combine bread crumbs and melted butter or margarine; sprinkle 1-3/4 cup over mixture in each oven.

Using a Dutch oven, Cook with 18-20 coals on top and 8-10 on bottom, bake at 325 F. 20-25 minutes on high fan, open vent or until browned. CCP: Hold for service at 140 F. or higher.

### Chicken A La King

Yield: 50

* 3 ½ lbs. dry egg noodles
* 1 gal chicken broth
* 2 qt chopped celery
* 1 ½ cup chopped onions
* 2 tbsp salt
* ½ tbsp ground black pepper
* 2 qt warm milk
* 1 ½ qt chicken broth
* 1 ½ qt flour
* 9 lbs. diced cooked chicken
* 1 ½ cup chopped green peppers (optional)
* ½ cup pimento
  1. Boil egg noodles in water and salt till tender.
  2. Place broth, celery, onions, salt and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
  3. Stir milk into cooked vegetables and broth.
  4. Blend flour and broth together to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
  5. Stir chicken, peppers, and pimientos gently into thickened sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
  6. Server over egg noodles

### Chuck Wagon Stew

Yield: 50

* 7 lbs. ground beef
* 3 lbs. chopped onions
* 1 ½ lbs. chopped green peppers
* 2 cup Catsup
* 3 gal baked beans

1. Cook beef with onions and peppers until it loses its pink color, stirring to break apart, in steam-jacketed kettle or stock pot. Drain or skim off excess fat.
2. Add catsup and beans to beef, onion and pepper mixture. Stir well.
3. Simmer for 20 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Garlic Knots

Yield 50

* 5-6 lbs. frozen garlic knots
  1. Preheat 2-3 14” Dutch ovens
  2. Place trivets on Dutch oven
  3. Assemble frozen rolls on backing pans for Dutch ovens
  4. Back rolls as instructed on package

### Foil Nachos

Yield 50

* Aluminum foil sheets
* 4 lbs. tortilla strips
* 9 lbs. of jack cheese
* ½ recipe of chili con carne
* ½ recipe of chicken fajita strips diced
* 1 qt jalapenos
* 1 qt black beans drained
* 1 qt sour cream

1. Set up assemble line for scout to build their own nachos
2. Place 2 sheets of foil on plate
3. Add tortilla chips and cheese
4. Choose your own toppings
5. Wrap foil around nachos sealing them in a foil pouch
6. Heat over coals for 2-3 minutes on each side

### Hobo Dinner

Yield 50

* 9 lbs. ground beef
* Squares aluminum foil
* 1 ½ lbs. sliced carrots canned
* ½ gal Worcestershire sauce
* 3 lbs. canned potatoes cooked
* 1 ½ lbs. green bell peppers chopped
* Dehydrated onion flakes
* Salt & pepper to taste

1. Separate meat into 8 oz portions.
2. Place each in the center of a square of foil.
3. Top with equal portions of chopped carrots, potatoes and peppers.
4. Season with dehydrated onions, Worcestershire sauce, salt and pepper to taste.
5. Seal foil, checking for leaks.
6. Place on hot coals for 10 to 15 minutes per side.

### Creole Macaroni (Ground Beef)

Yield: 50

* ¾ gal water
* 1 ½ qt tomato paste
* 1 ½ qt canned diced tomatoes drained
* 2 cup chopped green peppers
* 2 cup chopped onions
* ½ cup sugar
* 3 tbsp salt
* ½ tbsp ground pepper
* ½ tbsp garlic powder
* 1 tbsp crushed basil
* ½ tbsp ground red pepper
* ½ tbsp ground thyme
* 3 lbs. dry elbow macaroni
* ½ tbsp salt
* 2 gal of water for boiling pasta
* 5 lbs. ground beef raw
* ½ lbs. shredded American cheese

1. Combine water, tomato paste, tomatoes, peppers, onions, sugar, salt, black pepper, garlic powder, basil, red pepper, and thyme in steam-jacketed kettle or stock pot. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened.
2. Add macaroni to salted water; bring to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
3. Brown beef until beef loses its pink color. Drain or skim off excess fat.
4. Combine beef, tomato sauce mixture, and macaroni. Mix well.
5. Pour about 8-1/4 quarts macaroni mixture in each pan.
6. Sprinkle 1-1/3 cups cheese over macaroni mixture in each pan.
7. Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent or until mixture is bubbling and cheese is melted. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Texas Hash

Yield: 50

* 12 lbs. ground beef raw
* 1 gal crushed tomatoes with liguid
* 2 qt chopped onions
* 2 qt chopped green peppers
* 1 qt long grain rice
* 1 cup water
* 6 tbsp chili powder
* 1 tbsp salt
* 1 tbsp ground pepper

1. Cook beef until beef loses its pink color; stirring to break apart. Drain or skim off excess fat.
2. Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to beef. Mix thoroughly. Heat to a simmer.
3. Place about 5 3/4 qts mixture into each steam table pan.
4. Cover pans; bake at 375 F. for 1 hour or until rice is tender. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

### Ute Park Pot – Philmont

Yield: 4-6

Portion: 1 cup

* 2 ¼ cup elbow macaroni
* 3 tbsp sale
* 16 oz canned whole tomatoes
* ½ cup onion
* ½ lbs. bacon
* Salt and pepper
* 5 cup water
  1. Dice the bacon and onions, fry bacon and onions until crisp.
  2. Boil the macaroni in salted water until al dente.
  3. Drain, add bacon, onions, and whole tomatoes. Stir, breaking up tomatoes. Bring to boil. Salt and pepper to taste.

### Hawaiian Rice – Philmont

Yield: 2

Portion: 1 cup

* 1 can Spam
* 1 1/3 cup instant rice
* 1/3 cup flaked coconut
* Butter
  1. Melt 1 Tbls margarine in a frying pan. Add cubed Spam and rice and brown slightly.
  2. Add 1-1/3 cups water and bring to a boil. Cover and remove from heat for 5 minutes.
  3. Add coconut and toss to mix.

### Cheesy Chili Success – Philmont

Yield: 4

Portion: 1 cup

* 1 bag instant rice
* 1 can chili no beans
* 1 cup cheese spread
* ½ cup sour cream
* Chopped red pepper
* Tomato slices
  1. Cook rice according to package. Drain and set aside. Combine other ingredients in pan and heat until cheese is melted. Stir to blend well. Serve over rice.
  2. Garnish with peppers & tomato.

### Turkey Vulture Casserole – Philmont

Yield: 4

Portion: 1 cup

* 2 can turkey
* 1 pkg elbow macaroni
* 1 can cream of celery soup
* 1 pkg vegetable soup mix

1. Cook the macaroni, drain the water, saving 1 cup. Add the soup mix with the water, simmer for 2 minutes. Add the can of cream of celery soup and the canned turkey. Heat to bubbling and serve.

### Philmont Stew – Philmont

Yield: 4

Portion: 1 cup

* 8 oz elbow macaroni
* 8 oz canned chicken
* 1 can corn
* 1 can tomatoes with juice
* Salt and pepper
  1. Cook the macaroni until almost done. Drain the water. Add the tomatoes and juice. Bring to a boil. Add the rest and heat through.

### Cimarronita Carbonara – Philmont

Yield: 4

Portion: 1 cup

* 2 ¼ elbow macaroni
* 1 pkg white sauce mix
* ¼ cup powder milk
* ¼ cup dried vegetable mix
* Salt and pepper
* 5 cups water
* ¼ cup bacon crumples
  1. Place the bacon bits in a separate plastic bag and all the other dry items in a larger plastic bag. In a large pot place the dry mixture and water. Mix well and bring to boil. Cover and simmer until macaroni is done. Add the bacon bits before serving or as a topping.

## Vegetables

### Green Beans Southern Style

Yield 50

* ½ lbs. raw bacon
* ¼ cup bacon fat rendered
* 1 ½ gal or 5 lbs. frozen green beans whole
* ½ gal water
* Black pepper

1. Cook bacon until crisp; drain; crumble bacon; reserve bacon fat.
2. Add bacon fat to beans and water. Bring to a boil; cover; simmer 5 to 8 minutes or until beans are tender. Drain; reserve 1 qt liquid.
3. Add reserved bean liquid, crumbled bacon and black pepper to beans.
4. Mix lightly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### Glazed Carrots

Yield 50

* 9 lbs. frozen sliced carrots
* 1 gal boiling water
* 2 tbsp salt
* 2 cup butter
* 1 ½ tbsp ground ginger
* 2 cup sugar

1. Cook carrots 10 to 13 minutes.
2. Drain; reserve carrots for use in Step 5.
3. Melt butter in a steam-jacketed kettle or tilting frying pan; add ginger and stir until well blended.
4. Add sugar and stir. Mixture will resemble a thick roux.
5. Toss carrots in sauce until well coated; cook 5 minutes, tossing occasionally. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### German Potato Griddle

Yield 50

* 1 cup chopped onions
* 1 ½ gal boiling water
* 2 lbs. white dehydrated sliced potatoes
* 1 ½ qt milk
* 2 cup egg
* 1 ¾ cup flour
* 4 tbsp salt
* ½ tsp black pepper
* ¼ tsp ground nutmeg
* ¼ tsp ground thyme
* ½ cup shortening
* 3 cup sour cream

1. Add potatoes and onions to boiling water. Bring to a boil; simmer 15 minutes or until soft but not mushy. DO NOT OVERCOOK. Drain immediately or mixture will be too moist.
2. Beat potato and onion mixture in mixer bowl at medium speed 2 minutes.
3. Add milk and eggs to potato mixture; blend at low speed 1 minute.
4. Add flour, salt, pepper, nutmeg, thyme and melted shortening or salad oil to mixture; blend at low speed 2 minutes.
5. Drop 1/4 cup, or one No.16 scoop batter onto lightly greased 375 F. griddle. Cook until well browned, about 2-1/2 to 3 minutes on each side.
6. Serve with 1 tablespoon sour cream. CCP: Hold for service at 140 F. or higher.

### Baked Beans (Canned)

Yield 50

* ½ lbs. bacon raw
* 2 ½ cup chopped onion
* 1 ½ gal beans canned w/ pork
* 1 cup catsup
* 1 cup brown sugar
* ¼ cup prepared mustard

1. Cook bacon, Drain. Finely chop.
2. Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
3. Pour 7-3/4 quarts bean mixture into each steam table pan.
4. Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### French Fries

Yield 50

* 14” Dutch oven setup for frying
* Fryer thermometer
* Fryer basket
* Large mixing bowl
* 1-2 gal canola oil
* 8 lbs. frozen French fries
* Salt

1. Setup Dutch oven for frying a 350-400 F
2. Fry French fries until golden brown and crisp
3. Season with salt and mix in large bowl tossing salt and French fries

### Mashed Potatoes

Yield 50

* 2 gal or 10 lbs. peeled and cubed potatoes
* 1 gal water
* 2 tbsp salt
* 1 cup margarine softened
* ¼ tsp ground white pepper
* 1 qt milk

1. Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well.
2. Beat potatoes in mixer bowl at low speed until broken into smaller pieces, about 1 minute.
3. Add butter or margarine and pepper. Beat at high speed 3 to 5 minutes or until smooth.
4. Reconstitute milk; heat to a simmer; blend into potatoes at low speed. Beat at high speed 2 minutes or until light and fluffy. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### Potatoes Au Gratin (Dehydrated Sliced)

Yield 50

* 2 ¾ lbs. Potato sliced dehydrated
* 2 gal water
* 3 tbsp salt
* 1 ½ cup butter melted
* 1 ½ cup flour
* 3 qt milk
* ½ tsp ground black pepper
* 3 cup shredded cheddar cheese
* ½ tbsp dry mustard
* 2 cup breadcrumbs
* ½ melted butter

1. Bring water to a boil; add salt; pour over potatoes. Cover; bring to a boil; simmer until tender.
2. Drain well; place about 6 pounds 8 ounces or 4-1/2 quarts cooked, drained potatoes in each steam table pan. Set aside for use in Step 6.
3. Melt butter. Blend butter and flour together using wire whip; stir until smooth.
4. Bring milk to just below boiling. DO NOT BOIL. Add milk to flour mixture stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
5. Add cheese and mustard to sauce. Stir until cheese is melted.
6. Pour 2-3/4 quarts sauce over potatoes in each pan.
7. Mix crumbs and butter or margarine. Sprinkle 1-1/3 cups crumbs over potatoes in each pan.
8. Using a convection oven, bake in 325 F. for 30 minutes or until browned on low fan, open vent. CCP: Hold for service at 140 F. or higher.

## International

### Fish N Chips

Yield 50

* 20 lbs. fish batter dipped frozen
* 12 lbs. French fried potatoes
* Salt

1. Place fish on ungreased pans. Bake for 35 minutes in 425 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
2. Prepare Recipe Nos. Q 045 01 or Q 045 05, French Fried Potatoes. Each portion is 6 ounces of fish and 1 cup French Fries.

### Chicken Schnitzel

Yield 50

* 17 lbs. frozen breaded chicken steaks
* 5 lemons

1. Deep fat fry at 350 F. pork steak 7 to 8 minutes or until done CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
2. Drain well in basket or on absorbent paper. Place on sheet pans. CCP: Hold for service at 140 F. or higher.
3. Remove ends of lemons. Cut 11 to 12 slices per lemon. Serve 1 lemon slice with each steak.
4. Serve with mash potatoes, German potato griddle, or German potato salad

### Hot Potato Salad (German Style)

Yield 50

Portion 2/3 cup

* 2 ½ gal or 12 lbs. potato peeled cubed
* 2 gal water
* 2 tbsp salt
* 1 ½ lbs. bacon raw
* 2 cup onion chopped
* 3 cup celery chopped
* 2 tbsp salt
* 1/8 tsp ground black pepper
* 1 cup rendered bacon fat
* 1 ½ cup water
* 3 cup distilled vinegar
* 1 cup sugar
* ½ tbsp mustard dry

1. Cover potatoes with water; bring to a boil; add salt; cover. Cook until tender. Drain well. Set aside for use in Step 2.
2. Cook bacon until crisp. Drain; combine bacon with potatoes. Set bacon fat aside for use in Step 4.
3. Carefully mix potato and bacon mixture with onions, celery, salt, and pepper.
4. Combine bacon fat, water, vinegar, sugar, and mustard; heat to boiling point.
5. Pour hot mixture over potato mixture; combine carefully.
6. Pour 2 gal 2 cup mixture into each pan.
7. Place in oven at 350 F. for 15 minutes or until thoroughly heated. Serve hot. CCP: Hold for service at 140 F. or higher.

### Pierogi

Yield 50

Portion 2

* 8 ½ lbs. frozen pierogis
* 1 gal boiling water

1. Follow instructions for recipe on package
2. Usually boil frozen pierogis and then fry in skillet for 1-2 minutes

### Fried Pork Tenderloin (Kotlety Schabowy)

Yield 50

Portion 4 oz

* 17 lbs. pork steak breaded frozen
* 5 lemons
* ½ gal applesauce

1. Deep fat fry at 350 F. pork steak 7 to 8 minutes or until done CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
2. Drain well in basket or on absorbent paper. Place on sheet pans. CCP: Hold for service at 140 F. or higher.
3. Remove ends of lemons. Cut 11 to 12 slices per lemon. Serve 1 lemon slice with each steak.
4. Serve with potato pancakes and apple sauce

### Potato Pancakes (Placki Ziemniaczane)

Yield 50

Portion 1 cake

* 13 lbs. or 1 ¾ gal potato frozen hash browns
* 1 qt jack cheese shredded
* 1 ¼ cup green onion chopped
* ½ cup onion chopped
* 1 ¼ cup whole eggs
* 2 ½ tbsp garlic powder
* 2 tbsp salt
* ¼ tsp ground white pepper
* Cooking spray

1. Thaw hash browns and mix with jack cheese
2. Add cheese, green onions, and fresh onions to potato; mix well.
3. Add garlic powder, salt, and pepper to egg; stir to blend.
4. Add egg mixture to potatoes; stir lightly to combine all ingredients.
5. Lightly spray each steam table pan with non-stick cooking spray.
6. Shape potato mixture into 4-ounce balls. Place balls in rows of 3x5 on each pan. Flatten into 4x1/2-inch thick cakes; lightly spray tops with non-stick cooking spray.
7. Using a convection oven, bake 30 to 35 minutes at 375 F. oven on high fan, open vent or until well browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.

### Cheese Blintz

Yield 50

Portion 1

* 6 ½ lbs. frozen cheese blintzes
* 1 qt strawberry filling

1. Follow cooking instructions on package
2. Top with strawberry pie filling and serve

### Beef Stroganoff

Yield: 50

* 3 lbs. dry egg noodles
* 15 lbs. beef swiss steak lean
* 1 qt canned mushrooms in liquid
* 1 qt chopped onions
* ½ gal beef broth
* 2 cup flour
* 3 tbsp salt
* 2 tbsp paprika
* ½ tbsp ground black pepper
* ½ tbsp garlic powder
* 1 qt milk
* 1 qt sour cream
  1. Slice beef into strips about 1/2 inch wide. Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently.
  2. Drain mushrooms. Reserve 1 quart mushroom liquid. Set mushrooms aside for use in Step 7.
  3. Cook onions in a lightly sprayed steam-jacketed kettle or stock pot 8 to 10 minutes, stirring constantly.
  4. Add beef broth to cooked onions; stir to blend. Bring to a boil; reduce heat to a simmer.
  5. Blend flour and mushroom liquid, stirring to make a slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat ; simmer 10 minutes or until thickened, stirring frequently.
  6. Add salt, paprika, pepper and garlic powder; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
  7. Stir beef strips and mushrooms gently into thickened sauce. Heat to a simmer. CCP: Temperature must reach 145 F. or higher for 15 seconds. Remove from heat.
  8. Carefully blend sour cream with 1 quart of sauce mixture. Combine with remaining sauce mixture. Mix well.
  9. Pour beef stroganoff into each ungreased pan. CCP: Hold for service at 140 F. or higher. Serve with Boiled Noodles or Steamed Rice.

### Hungarian Goulash

Yield 50

Portion 7 oz

* 15 lbs. beef diced raw
* ½ gal water
* 2 qt 2 cup onions chopped
* ½ cup paprika
* ¼ cup salt
* 2 tbsp garlic powder
* 1 ½ tbsp ground black pepper
* 1 tbsp ground thyme
* 2 cup cold water
* 2 cup flour
* 4 ½ lbs. egg noodle
* 2 tbsp salt

1. Place beef, hot water, onions, paprika, salt, garlic powder, pepper, and thyme in steam jacketed kettle. Bring to a boil. Reduce heat; cover; simmer about 2 hours or until beef is tender. Skim excess fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
2. Combine cold water and flour to make a smooth mixture. Stir in beef mixture until well blended. Return to boil; reduce heat; cook 10 minutes or until thickened. CCP: Hold for service at 140 F. or higher.
3. Add noodles to boiling salted water, while stirring constantly. Cook 8-10 minutes. Stir occasionally. Do not overcook. Drain thoroughly.
4. Serve 3/4 cup (6 oz) goulash with 1 cup noodles.

### Brown Gravy

Yield 50

Portion ¼ cup

* 1 ¼ cup shortening
* 2 ½ cup flour
* 3 qt beef broth
* ¼ tsp black pepper
* Salt to taste

1. Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan.
2. Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning.
3. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
4. Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.

### Jaegerschnitzel

Yield 50

Portion 4 oz

* ¼ cup butter melted
* 2 cup green pepper chopped
* 1 qt mushrooms canned drained
* ½ cup pimiento canned drained chopped
* Pinch of garlic powder
* ¼ cup dried parsley flake
* ½ gal brown gravy
* ½ cup tomato paste
* 18 lbs. veal steak breaded frozen

1. Saute peppers, mushrooms, pimientos and garlic in butter or margarine 3 minutes. Add pepper and parsley. Cook 2 minutes.
2. Prepare 1 recipe Brown Gravy per 100 portions, Recipe No. O 016 00. Add tomato paste; mix well. Bring to boil, stirring constantly.
3. Add gravy mixture to mushroom mixture. Stir. CCP: Hold at 140 F. or higher for use in Step 5.
4. Place veal steaks on sheet pans. Using a convection oven, bake for 10 minutes at 400 F. high fan, closed vent. Turn steaks; bake 6-8 minutes or until thoroughly heated and browned on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
5. Serve each steak with 1/4 cup hot mushroom sauce. CCP: Hold for service at 140 F. or higher.

### Pork Fried Rice

Yield 50

Portion ¾ cup

* 3 lbs 13 oz long grain rice
* 1 gal 2 cup boiling water
* 2 2/3 tbsp salt
* 2 tbsp oil
* 3 ½ cup chopped onion
* 2 cup green peppers chopped
* 2 cup chopped celery
* ¼ cup oil
* 2 cup whole egg
* 2 lbs. cooked diced pork
* 1 cup pimiento
* ¾ cup soy sauce

1. Place equal amounts of rice, water, salt, and salad oil in well-greased pans. Stir to combine.
2. Using a convection oven, bake at 325 F. for 30 minutes on high fan, closed vent; remove from oven. Uncover. Set aside for use in Step 4.
3. Combine onions, peppers, and celery; sauté in shortening or salad oil about 10 minutes or until tender.
4. Add an equal quantity of sauteed vegetables to cooked rice in each pan. Mix lightly but thoroughly.
5. Pour beaten eggs on lightly greased griddle. Cook until well done. DO NOT turn. Cut into strips; add an equal amount to rice mixture in each pan.
6. Add equal amounts of pork and pimientos to rice in each pan. Mix lightly but thoroughly.
7. Using a convection oven, bake at 350 F. for 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
8. Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.

### Chop Suey Pork

Yield: 50

Portion: 1 ¼ cup

* 15 lbs. pork cubes raw
* 1 tsp ground black pepper
* Pinch ground ginger
* 2 ½ qt water
* 2 cup soy sauce
* ¼ cup molasses
* 1 ½ gal sliced onions
* 1 gal sliced celery
* 1 gal cabbage wedged
* 1 ¾ corn starch
* 1 qt water
* 3 qt bean sprouts
* 1 gal 2 cup chow mein noodles canned

1. Brown pork in steam-jacketed kettle or stock pot.
2. Sprinkle pork with pepper and ginger.
3. Add water, soy sauce, and molasses; bring to a boil; cover; simmer 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
4. Add onions, celery and cabbage to pork mixture; mix well; cover; bring to a boil; reduce heat; simmer 10 minutes.
5. Combine cornstarch and water. Stir slowly into hot mixture, stirring constantly. Cook 3 to 5 minutes or until thickened.
6. Add bean sprouts; mix well; bring to a simmer. CCP: Hold for service at 140 F. or higher.
7. Serve with 1/3 cup chow mein noodles and steamed rice.

### Szechwan Chicken

Yield: 50

Portion: 5 oz

* 15 lbs. chicken breast
* 1 qt water
* 2 cup chicken broth
* 2 cup vinegar
* 1 ½ cup soy sauce
* 1 ½ cup catsup
* 2 cup sugar
* ¼ cup crushed red pepper (optional)
* Cooking spray
* 1 ¼ cup water
* ½ cup corn starch

1. Wash chicken thoroughly under cold water. Drain well. Remove excess fat. Place chicken in roasting pans.
2. Combine water, chicken broth, vinegar, soy sauce, catsup, sugar, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
3. Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
4. Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 7.
5. Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
6. Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
7. Bring remaining marinade to a boil.
8. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to marinade; bring to a boil. Cover; reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
9. Pour 6 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

### Chicken Chow Mein

Yield: 50

Portion: 1 cup

* 1 gal 1 qt chicken broth
* 1 ½ gal sliced onions
* 1 gal 2 cup sliced celery
* 3 qt chopped cabbage
* 3 cup soy sauce
* ¼ cup molasses
* 1 tbsp ground ginger
* ¼ tsp garlic powder
* ¼ tsp ground black pepper
* 1 ½ cup cornstarch
* 1 qt water
* 9 lbs. cooked diced chicken (15 lbs. raw)
* 3 qt bean sprouts
* 1 gal 2 cup chow mein noodles canned

1. Combine chicken broth, onions, celery, cabbage, soy sauce, molasses, ginger, garlic powder and pepper in a steam jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until vegetables are tender.
2. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot broth and vegetable mixture, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
3. Stir chicken and bean sprouts gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
4. Pour 2-1/2 gal chicken chow mein into ungreased steam table pans. CCP: Hold for service at 140 F. or higher. Serve over steamed rice. Optional: Top each serving with 1/3 cup chow mein noodles.

### Bombay Chicken

Yield: 50

Portion: 6 oz

* 15 lbs. chicken breast
* Cooking spray
* 5 cup honey
* 5 cup lime juice
* ¼ cup curry powder
* 6 ¼ lbs. long grain white rice
* 2 gal water

1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
2. Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
3. Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Transfer chicken to steam table pans. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
4. Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
5. Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.
6. Combine rice, water, and salt. Bring to a boil; stir; cover tightly; simmer 25 minutes or until most of water is absorbed. Do not remove lid

### Chalupa

Yield: 50

Portion: 1 cup

* 4 lbs. 8 oz dry pinto beans
* 1 ½ gal water
* 16 lbs. pork cubes raw
* 2 ½ cup chopped onions
* ½ tbsp garlic powder
* 3 tbsp salt
* ½ cup ground chili powder
* ¼ cup ground cumin
* ¾ cup crushed oregano
* 100 chalupa shells
* 1 qt diced onions
* 1 qt diced tomatoes
* 2 qt sour cream
* 1 qt shredded lettuce

1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly.
2. Cover with water; bring to a boil; boil 2 minutes; turn off heat.
3. Cover; let soak 1 hour. Drain beans.
4. Combine pork, water, onions, garlic, salt, chili powder, cumin, oregano, and jalapeno peppers with beans in steam-jacketed kettle or stock pot; simmer 1-1/2 to 2 hours or until beans are tender. DO NOT COVER. Stir occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
5. Serve on top of chalupa shell
6. Chalupas can be served with shredded lettuce, chopped onions, chopped tomatoes, sour cream.

### Hot Tamales

Yield: 50

Portion: 1

* 50 beef, chicken, or cheese tamales
* Chili Gravy

1. Reheat tamales in steamer or pot with a steam basket
2. Top with chili sauce
3. Serve with Mexican Rice

### Refried Beans

Yield: 50

Portion: ½ cup

* 1 gal 1 ½ qt canned refried beans
* Cooking spray

1. Use canned refried beans.
2. Lightly spray each steam table pan with non-stick cooking spray. Spread an equal quantity of bean mixture in each sprayed pan. Bake in 350 F. oven for 30 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
3. If desired, mashed bean mixture may be fried on greased 350 F. griddle.

### Mexican Rice

Yield: 50

Portion: ¾ cup

* 4 ¼ lbs. long grain rice
* 1 cup oil
* 1 ½ cup chopped onions
* 1 qt tomatoes canned diced
* 1 ½ tbsp salt
* ½ tbsp ground black pepper
* 2 tbsp ground cumin
* 1 gal 1 qt water

1. Place 10-1/2 cups rice, 1 cup salad oil and 1-1/2 cups onions in each pan. Stir well to coat rice.
2. Place in 400 F. oven; cook until lightly brown, about 25 minutes.
3. Combine tomatoes, salt, pepper, cumin and water.
4. Pour about 1-1/2 gallons tomato mixture over rice in each pan; stir well. Cover; return to oven; bake about 1 hour in 400 F. oven or until rice is tender.
5. Stir lightly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.

### Enchiladas Beef

Yield: 50

Portion: 2

* 2 ¼ cup flour
* 1 cup shortening
* 2 cup tomato paste
* ½ cup ground chili powder
* 2 ½ tbsp ground cumin
* 1 qt beef broth
* Pinch ground black pepper
* 8 lbs. ground beef raw
* 1 qt chopped onions
* ¼ cup ground chili powder
* 2 tbsp salt
* 1 ½ tbsp ground black pepper
* ½ tbsp garlic powder
* 100 6” corn tortillas
* 2 lbs. shredded jack cheese
* 2 cup onions chopped

1. Blend together melted shortening or salad oil and sifted general purpose flour until smooth. Cook at low heat 2 minutes. Add canned tomato paste, chili powder, ground cumin; blend well.
2. Prepare beef broth following package directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend.
3. Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
4. Add 2 quarts gravy, onions, chili powder, salt, red pepper, and garlic powder to beef. Blend well. CCP: Hold at 140 F. or higher for use in Step 7. Spread 2 cups gravy in each pan.
5. Wrap tortillas in foil; place in 150 F. oven or in a warmer for 15 minutes or until warm and pliable.
6. Place 3 tablespoons meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan, 50 per pan.
7. Pour 1-1/4 quarts gravy evenly over enchiladas in each pan.
8. Using a convection oven, bake 18-20 minutes in 325 F. oven or until thoroughly heated. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove from oven.
9. Sprinkle 1 quart cheese and 1-1/3 cups onions over enchiladas in each pan.
10. Heat in oven 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher for 15 seconds.

## Breads

### Cornbread Muffins

Yield: 50

* 3 qt cornbread mix
* 1 cup sugar
* Cooking spray

1. Prepare Cornbread Mix and combine with granulated sugar.
2. Lightly spray 9-12 cup muffin pans with non-stick cooking spray. Fill each cup 2/3 full.
3. Bake 15 to 20 minutes at 425 F. or in a 375 F. convection oven for 15 minutes or until done on low fan, open vent.

### Hush Puppies

## Dessert

### Campfire Cobbler

Yield: 50

Portion: 1 cup

* 2 14” Dutch ovens
* 6 can Sliced peaches, large
* 3 can Fruit cocktail, large
* 3 can Crushed pineapple, small
* 1 ½ cup instant tapioca
* 12 oz butter
* 3 cup brown sugar
* 3 boxes of cake mix

1. In 2 14” inch foil lined Dutch ovens, combine fruit and tapioca.
2. Sprinkle cake mix evenly over top of fruit.
3. Sprinkle brown sugar over cake mix.
4. Dab butter all over top of brown sugar.
5. Place lid on oven. Bake 45 minutes to 1 hour. Use 8 to 10 coals on the bottom and 18 to 20 on the top.
6. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

### Campfire Monkey Bread

Yield: 50

Portion: 1 cup

* 2 14” Dutch ovens
* 12 cans of biscuits
* 3 cup sugar
* 3 cup brown sugar
* ¾ cup cinnamon
* 12 oz butter

1. Cut biscuits into quarters.
2. Mix sugar and cinnamon in a plastic bag.
3. Drop biscuits into bag and coat well.
4. Place in Dutch oven. Melt butter and pour over biscuits; sprinkle with brown sugar.
5. Bake at 350 F for 20 to 25 minutes. Use 8 to 10 coals on the bottom and 18 to 20 on the top.

### Dutch Oven Blackberry Dumplings

Yield: 50

Portion: 1 cup

* 3 qt Fresh or frozen (loose-pack) blackberries
* 1 ¼ cup sugar, divided
* 1 tbsp salt divided
* 1 ½ tsp lemon extract
* 4 ½ cup all-purpose flour
* 2 tbsp baking powder
* ¾ tsp ground nutmeg
* 2 cup milk cream or whipped cream, optional

1. In a Dutch oven, combine the blackberries, 1 cup sugar, 1/4 teaspoon salt and lemon extract.
2. Bring to a boil; reduce heat and simmer for 5 minutes.
3. Meanwhile, in a mixing bowl, combine flour, baking powder, nutmeg and remaining sugar and salt. Add milk; stir just until mixed. (Dough will be very thick.)
4. Drop by tablespoonfuls into six mounds onto hot blackberry mixture cover tightly and simmer for 15 minutes or until a toothpick inserted in a dumpling comes out clean.
5. Spoon into serving dishes. Serve with cream or whipped cream if desired.

### Brownies PAT

Yield: 50 (4 x baking pans)

Portion: 1

* 1 cup butter
* 24 oz semi-sweet baking chocolate
* 2 lbs. 8 oz shortening
* 2 ½ qt brown sugar
* 20 eggs
* 1 cup cocoa powder
* 2 ¼ lbs. all-purpose flour
* 1 tbsp baking powder
* 1 tbsp salt

1. Preheat the oven to 325°F.
2. In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the semi-sweet chocolate chopped with butter, and shortening stirring occasionally until smooth.
3. Mix sugar in warm Chocolate and butter dissolving sugar. Mix in vanilla, and cocoa powder.
4. Add the eggs one at a time mixing before adding each egg.
5. In a bowl, mix flour, corn starch, baking powder, and salt. Slowly fold the flour mixture into the chocolate mixture with spatula, mixing well until blended. Stir in the chocolate chips and pour the batter into the prepared pan. Bake for 35 minutes, until a tester comes out clean. Remove from the oven and cool overnight.

### Chocolate Chip Cookies PAT

Yield: 45

Portion: 1

* 2 ½ lbs. flour
* ¼ cup 2 tbsp corn starch
* 1 tbsp baking powder
* 1 tbsp salt
* 1 ½ lbs. butter
* 2 ¼ cup sugar
* 2 ¼ cup brown sugar
* 6 eggs
* 1 tbsp vanilla
* 1 ½ cup semi-sweet chocolate chips
* 1 ½ cup milk chocolate chips

1. Preheat oven to 325ºF. With the fan on.
2. In a small bowl combine flour, baking soda, corn starch, and salt; set aside.
3. In a large bowl cream butter, sugar, and brown sugar until light. Beat in eggs and vanilla until smooth. Gradually add flour mixture until combined. Stir in chips.
4. Drop by well-rounded teaspoonfuls onto ungreased cookie sheets. Bake 8-11 minutes or until golden brown.

### Upside Down Chocolate Fudge Cake

Yield: 50

Portion: 1 cup

* 2 ¼ cup sugar
* 3 tbsp butter
* 1 ½ cup milk
* 3 cup flour
* 2 tbsp baking powder
* 1 tsp salt
* 6 tbsp cocoa powder
* 1 ½ cup nuts (chopped)
* 1 ½ cup brown sugar
* 1 ½ cup sugar
* 1 cup cocoa

1. Cream together the sugar, butter and milk.
2. Add the flour, baking powder, salt, and cocoa. Mix until smooth and stir in nuts.
3. Spread into 14” camp Dutch oven.
4. In a small bowl, combine last 3 ingredients. Sprinkle over batter.
5. Then pour 1 1/2 cups boiling water over the top.
6. Use 8 to 10 coals on the bottom and 18 to 20 on the top.
7. Bake for 30-40 minutes. Check periodically. Great served with homemade ice cream!!

### S’mores

Yield: 50

Portion: 1

* 2 boxes graham crackers
* 20 Hershey’s chocolate bars
* 2 bags marsh mellow

1. Prepare graham crackers and chocolate before roasting marshmallows
2. Roast marshmallows and sandwich with chocolate and graham cracker

### Coca Cola Cake

Yield: 50

Portion: 1 cup

* 2 14” Dutch ovens
* 6 cups all-purpose flour
* 6 cups granulated sugar
* 6 sticks butter
* ½ cup cocoa powder
* 3 cup coca cola
* 3 cup buttermilk
* 6 eggs
* 1 tbsp baking soda
* 1 tbsp vanilla extract
* 3 cups mini marshmallows

Icing:

* 3 stick butter
* ½ cup cocoa powder
* 1 ½ cup coca cola
* 3 lbs. confectioners’ sugar
* 3 cup chopped pecans

1. Combine flour and granulated sugar in large bowl, reserving a small amount of flour for dusting baking pan
2. In sauce pan bring 2 sticks butter, 3 tbs. cocoa powder and 1 cup coca cola to a boil. Pour liquid over flour and sugar in bowl and mix well.
3. Add buttermilk, eggs, baking soda, vanilla extract and marshmallows and mix well.
4. Pour batter into greased and floured pan and using a trivet place in dutch oven.
5. Cook using 10 coals on the bottom and 20 on top for about 45 minutes. Cake is ready with toothpick is inserted in cake mix and comes out clean.
6. While cake is baking, prepare icing by combining 1 stick butter, 3 tbs. cocoa powder, and ½ cup coca cola in saucepan. Heat to boiling.
7. Remove saucepan from heat and add confectioners’ sugar and pecans and mix well. Pour hot icing over cake.

### Apple Dumpling

Yield: 50

Portion: 1 cup

* 2 14” Dutch ovens
* 4 ½ cup sugar
* 1 ½ lbs. butter
* 1 tbsp vanilla
* 3 can mountain dew
* 6 cans of crescent rolls
* 6 Granny Smith apples
* Cinnamon
  1. Peel and core apples and wrap each apple slice in a crescent roll.
  2. Place all Dutch oven.
  3. Melt butter, add sugar and vanilla and mix well.
  4. Pour mixture over apples/rolls in Dutch oven.
  5. Pour ½ can of Mountain Dew in the Dutch oven and sprinkle cinnamon over the apples/rolls
  6. Use 8 to 10 coals on the bottom and 18 to 20 on the top. Bake for 45 minutes.

## Snacks

### Trail Mix

Yield 8 Bags

* 1 bag of Chex Mix
* 1 bag of pub or bar mix
* 1 can of peanuts
* 1 can of cashews
* 1 bag of dark chocolate chips
* 1 bag of dried pineapple
* 1 bag of dried banana

1. Combine all ingredients in a large bowl. Portion into small sandwich size Ziplock bags

### Backpack Bars

Yield: 15

Portion: 1

* 1 cup butter
* 1 1/2 cups brown
* 1 cup quick cooking oats
* 1 cup whole wheat flour
* 1 cup white flour
* 1/2 cup wheat germ
* 4 teaspoons grated orange peel
* 4 eggs -- lightly beaten
* 2 cups whole almonds
* 1 cup chocolate chips
* 1/2 cup chopped dates
* 1/2 cup chopped dried apricots
* 1/2 cup shredded coconut

1. Preheat oven to 350. Cream butter with 1 cup brown sugar. Stir in oats, wheat flour, white flour, wheat germ, and orange peel.
2. Press mixture into bottom of an ungreased 9 x13-inch baking pan. Combine eggs, almonds, chocolate chips, dates, apricots,
3. coconut and remaining 1/2 cup brown sugar. Mix gently, but thoroughly. Pour over butter mixture. Spread evenly. Bake 30-35 minutes and cool before cutting into bars.

## Beverages

### Bug Juice

Yield: 48

Portion: 1 cup

* 3 gal water
* 9 packages of Kool-aid
* 4 cups of sugar

1. Mix using instruction on package

### Hot Chocolate

Yield: 48

Portion: 1 cup

* 3 gal milk
* 1 ½ qt sugar
* 3 cup Hershey’s cocoa powder
* 3 tbsp vanilla extract
* 4 cup hot water
  1. Mix sugar, cocoa and salt in medium saucepan; stir in water. Bring to boil over medium heat, stirring constantly; boil and stir 2 minutes.
  2. Add milk; stir and heat until hot. Do Not Boil. Remove from heat; add vanilla. Beat with whisk until foamy. About six 6-ounce servings.

### Coffee

Yield: 8

Portion: 1 cup

* 6 tbsp ground coffee, larger grind
* 8 cup water
* Camp percolator

Fill percolator just under basket

Add coffee grounds into basket

Boil until coffee is preferred darkness

### Lemonade

Yield: 48

Portion: 1 cup

* 3 gal water
* 4 cup country time lemonade mix
  + - * 1. Mix using instructions on container

### Aqua Fresca

Yield: 48

Portion: 1 cup

* 3 gal water
* 3 can of prefer frozen fruit puree
* 1 qt simple syrup
  + - * 1. Mix all ingredients well
        2. Taste for sweetness. Add more simple syrup if needed

### Simple Syrup

Yield: 1 gal

* 2 qt of sugar
* 2 qt boiling water
  + - 1. Mix boiling water and sugar until liquid is clear
      2. Cool and refrigerate