1. BREAKFAST

**Adult Patrol Egg and Sausage Casserole**

Serves: 6-8

Preparation time: 30 minutes

Cooking time: 45 minutes

**Preparation:**

1. Cook sausage over medium heat in a skillet until no longer pink, drain.
2. Line 1 12-inch Dutch over with aluminum foil and spray with grease.
3. Layer the croutons, sausage, and cheese.
4. Combine eggs and milk and mix well. Pour over cheese and sprinkle with basil, salt, and pepper.
5. Bake in a 12-inch Dutch oven at 350 °F for 40 minutes to 1 hour or until the top is lightly browned and a knife inserted in the center comes out clean. Serve immediately.

**Ingredients:**

1 lb. spicy pork sausage (Jimmy Dean’s)

1 6-ounce package onion and garlic croutons

2 cups grated sharp cheddar cheese

1 10 ½-ounce can cream of mushroom soup

12 eggs beaten

½ cup milk

½ teaspoon dried basil

¼ teaspoon salt

¼ teaspoon pepper

**Comments:**

Troop 211 adult patrol has enjoyed this recipe for many breakfasts.

350 °F is 8 charcoal briquettes below and 17 on top.

*Recipe from Mike Sisolak, Houston, Texas, Committee Chair, Troop 211, Sam Houston Area Council, BSA* 2. BREAKFAST

**Adult Patrol Huevos Ahogados (Drowned Eggs)**

Serves: 6

Preparation time: 45 minutes (includes cooking the tomato sauce)

Cooking time: 10 minutes

**Preparation:**

1. Cook bacon over medium heat in a skillet until done, then drain.
2. Set bacon aside and when cool, crumble.
3. While bacon is cooking, peel and mince garlic cloves and also cut tops off jalapeños and remove veins and seeds (unless you want it hot). Also chop the cilantro and set aside.
4. Remove some of the grease from the skillet, then slowly sauté the garlic and jalapeños.
5. When garlic and jalapeños are soft, pour them in a wide pot and add the whole peeled tomatoes with all the juice. Use a potato masher to mash the tomatoes and simmer for ½ hour until all of the tomatoes are pureed.
6. Add the crumbled bacon and add salt (if needed) and pepper and heat until simmering. **Note**: Tomato sauce can be made ahead of time.
7. Break and add 12 eggs uniformly distributed around the pot. Cover and simmer for 8-10 minutes until the eggs are poached. Move the pot around over the burner to prevent scorching.
8. Serve. Serving size is two eggs and about 1 cup of tomato sauce in a bowl and sprinkle with cilantro. Eat with a hot tortilla. Ranchero cheese optional.

**Ingredients:**

1/3 lb hickory smoked bacon 12 eggs

3 cloves of fresh garlic 3 fresh jalapeños

1 small onion 1 small bunch of cilantro, chopped.

½ teaspoon black pepper

3 14-1/2 oz cans of whole peeled tomatoes

12 corn or flour tortillas (12 slices of ranchero cheese optional)

**Comments:**

Troop 211 adult patrol has enjoyed this recipe for many breakfasts.

*Recipe from Dale Fitz, Houston, Texas*

*Asst. Scout Master, Troop 211, Sam Houston Area Council, BSA*

3. BREAKFAST

**Bisquick Quiche**

This recipe is from Cooks.com and was modified by Frank Neukomm.

Serves: 4

Preparation time: 35 minutes

Cooking time: 45 minutes

**Preparation:**

1. Heat oven to 400 °F.
2. Grease a 10” pie plate or 8” square pan.
3. Sprinkle fillings, onions, and cheese in plate/pan.
4. Beat eggs, then add milk, Bisquick, salt and pepper and beat until smooth. Pour into plate/pan
5. Bake 35 to 40 minutes or until a knife inserted halfway between the edge and center comes out clean.
6. Let stand 5 minutes and serve.

**Ingredients:**

1-2 cups of fillings of your choice (broccoli, mushrooms, sausage)

1 cup shredded cheese (cheddar, Monterey Jack, or mixture)

¼ cup chopped onion (1/2 medium onion).

2 cups of milk

1 cup Bisquick

4 eggs

¼ teaspoon salt

1/8 teaspoon pepper

**Comments:**

This recipe can be doubled, put into two square pans, and cooked stacked in the same Dutch oven.

Quiche San Antonio – used cooked Jimmy Dean’s pork sausage as 1 layer and cover with chopped green onion (to taste), Pace Picante sauce, then Cheese. Then add the Bisquick mix.

Quiche Santa Fe – use green (hatch) chilies instead of picante sauce.

400 °F is 12 charcoal briquettes below and 24 on top.

4. BREAKFAST

**National Trails Scramble**

This recipe is from the Scout Cookbook.

Serves: 8-10

Preparation and cooking time: 45 minutes

**Preparation:**

1. Pull the sausage into small pieces and brown in a large frying pan over medium heat.
2. While sausage is browning, peel potatoes and then shred with a cheese grater. Also, finely slice the green onions and chop the green peppers.
3. Slowly add vegetable oil, shredded potatoes, and green onions to the browned sausage. Stir frequently but gently, to avoid turning the potatoes into mush.
4. While the potatoes are browning, crack the eggs in a medium-size bowl and beat them as you would for scrambled eggs.
5. Once the potatoes are golden brown, stir in the beaten eggs, bell pepper, and shredded cheese.
6. Cook until eggs are firm. Serve hot and add salt and pepper to taste.
7. If serving on tortillas, heat tortillas for a few seconds on each side and pour some of the cooked mixture above into the tortilla

**Ingredients:**

2 lb. uncooked pork sausage.

4 potatoes

⅛-cup vegetable oil

4 green onions, finely sliced

12 large eggs

1 green or red bell pepper, chopped

2 cups shredded cheddar cheese

Salt and ground black pepper to taste

1 dozen flour or corn tortillas (optional)

**Comments:**

This recipe can be served in flour or corn tortillas.

*Recipe from Bob Ballou, Minden, Nevada*

Eagle Scout-1958/Former Professional BSA Staff Member5. BREAKFAST

**Cheesy Eggs Frederick**

This recipe is from the Scout Cookbook.

Serves: 12-14

Preparation and cooking time: 45 minutes

**Preparation:**

1. Melt on stick of butter in a large skillet. Reduce heat. Add flour slowly and stir while adding flour.
2. Peel and cut hard-boiled eggs into small pieces and add to butter-flour mixture.
3. Stir in half-and-half until mixture has a creamy consistency.
4. Add dried beef and cheese, heating on low and stirring constantly until mixture is warm.
5. Pour egg mixture into a medium-size bowl and set aside.
6. Toast English muffins in skillet with butter to taste.
7. Place approximately 2 tablespoons of egg mixture onto each of the English muffin halves, serving 2-3 per scout.

**Ingredients:**

½ cup (1 standard stick) butter

¼ cup all-purpose flour

18 eggs hard boiled (prepare ahead of time)

1 cup half-and-half

1 2-½-oz jar of dried beef, cut into small pieces

2 cups (8-oz package) shredded cheddar cheese

18 English muffins

Butter to taste for toasting English muffins

**Comments:**

Preparation time at camp can be reduced considerably by hard-boiling the eggs and refrigerating them before going on the campout.

*Recipe from Frederick Smith, Lynchburg, Virginia*

Asst. Scoutmaster, Troop 10 Blue Ridge Mountain Council, BSA6. BREAKFAST

**Breakfast Tacos**

This recipe is of unknown origin.

Serves: 8-10

Preparation and cooking time: 30 minutes

**Preparation:**

1. Chop medium onion and set aside.
2. If adding hatch chilies, remove seeds, chop and set aside.
3. Break eggs in a mixing bowl and beat with a fork or whisk.
4. Fry bacon in a skillet over moderate heat, drain grease and save, and set aside bacon. When bacon cools, crumble.
5. Sauté onion in small amount of bacon grease. About half way through add chopped hatch chilies.
6. Add eggs and crumbled bacon and scramble eggs. Place on a plate and cover with another plate to keep warm.
7. Add a little bacon grease and put a tortilla in hot skillet for a few seconds. Turn tortilla and put slice of cheese on it for a few more seconds until cheese starts to soften.
8. Remove tortilla with cheese and add a scoop or two of bacon, onion and egg mixture and add taco sauce as needed.

**Ingredients:**

12 oz bacon

1 small white onion

2 hatch (Anaheim) chilies

1 dozen eggs

1 small jar of medium or hot taco sauce

10 tortillas (corn or flour)

10 slices of ranchero or mozzarella cheese

**Comments:**

Preparation time at camp can be reduced considerably by hard-boiling the eggs and refrigerating them before going on the campout. Troop 211 recommends not doing this. Cook the eggs at camp.

7. BREAKFAST

**Adult Patrol Green Chile, Egg and Sausage Casserole**

Serves: 6-8

Preparation time: 30 minutes

Cooking time: 45 minutes

**Preparation:**

1. Chop onion and sauté in butter for 2-3 minutes. Sprinkle with pepper.
2. Add sausage, cook in a skillet until no longer pink, drain if needed.
3. Line 1 10-inch Dutch over with aluminum foil and spray with oil.
4. Layer one can of drained chiles on bottom and cover with cheese.
5. Pour onion and sausage mixture over chiles.
6. Combine flour and milk and mix well. Beat in eggs. Pour mixture over cheese and sausage and sprinkle pepper.
7. Layer the rest of the chiles on top of the casserole.
8. Bake in a 10-inch Dutch oven at 350 °F for 40 minutes to 1 hour or until the top is lightly browned and a knife inserted in the center comes out clean. Serve immediately.

**Ingredients:**

1 lb. spicy pork sausage (Jimmy Dean’s)

1 6-ounce package onion and garlic croutons

2 cups (16 oz) grated sharp cheddar cheese

2 10-ounce cans whole green chiles (Anaheim or hatch)

6 eggs beaten

2 cups milk

1/3 cup flour

½ teaspoon pepper

2 tablespoons of butter

**Comments:**

This recipe was based on a beef casserole recipe in the September 2016 Bellaire Buzz but considerably modified.

350 °F is 7 charcoal briquettes below and 14 on top for a 10 inch Dutch oven.

*Recipe from Dale, Houston, Texas*

Asst. Scout Master, Troop 211, Sam Houston Area Council, BSA

8. LUNCH

**Chicken Nacho Tacos**

This recipe can be served over tostadas. Add salsa and guacamole.

Serves: 8

Preparation time: 15 minutes

Cooking time: 10 minutes

**Preparation:**

1. Slice and chop onions and set aside.
2. Slice and chop tomatoes and set aside.
3. (Optional) Slice and chop jalapeno and set aside. Wash your hands thoroughly after this.
4. (Optional) Peel and dice avocados and set aside. Have someone do this while you are cooking the mixture in step 7 below.
5. Open chicken cans or packets and drain water. Set chicken aside.
6. Shred lettuce and set aside
7. Heat oil in a 12” skillet over medium-high heat. Add chopped onion and chili powder and cook until onion is tender. Stir often while cooking.
8. Stir soup and chicken into skillet and cook until mixture is hot and bubbling. Spoon chicken mixture into warm taco shells or onto warm tortillas. Top with lettuce, tomato, salsa, and avocado or guacamole. If using soft tortillas, definitely use a bowl.

**Ingredients:**

2 tablespoons vegetable oil

2 medium onions or 1 large onion, chopped.

1 teaspoon chili powder

2 10-3/4 oz cans of Campbell’s Condensed Fiesta Nacho Cheese Soup

4 4-1/2 oz cans or packets of Swanson Premium White Chunk Chicken Breast in Water

1 head of lettuce

2 medium tomatoes

16 taco shells warmed (one can substitute either flour or corn tortillas).

1 medium jalapeno (optional)

1 8-oz container of chilled guacamole (optional). Alternatively, one can peel and chop two fresh avocados.

9. LUNCH

**Southern New Jersey Clam Chowder**

“This recipe is also great for short backpacking trips and can be multiplied indefinitely to serve larger groups.”

Serves: 6-8 Challenge Level: Easy

Preparation time: 10 minutes

Cooking time: 20 minutes

**Preparation:**

1. In a pot bring water to a boil. Add potato soup mix and stir. Reduce heat and simmer uncovered about 15 minutes, stirring occasionally.
2. Once the potatoes from the soup mix become soft, add clams and corn. Cook for 5 minutes more stirring frequently.
3. Garnish with dried parsley and black pepper. Serve with oyster crackers or saltines.

**Ingredients:**

6 cups of water

1 11-oz bag Bear Creek creamy potato soup mix

1 10-oz can of clams (do not drain)

1 8-oz can corn (do not drain)

Dried parsley to taste

Handful of oyster cracker or saltines per serving

1 teaspoon ground black pepper

**Comments:**

The original recipe called for one 15 ¼-oz can of corn. When we tried it, there was too much corn so we recommend an 8-oz can of corn instead. The modified recipe make 8-9 cups of chowder. (2016/02/02)

*Recipe from William Sheehan, Pitman, New Jersey*

*Asst. Scoutmaster, Troop 55, Southern New Jersey Council, BSA*

10. LUNCH

**Travelin’ Tacos**

Serves: 4 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 10 minutes

**Preparation:**

1. Cook the ground beef in a medium-size frying pan. Remove from heat and drain excess grease.
2. Stir the taco seasoning and water into the ground beef.
3. With the chip bags still sealed, carefully crush corn chips in the bag.
4. Cut each bag open along one side.
5. Add beef mix, lettuce, tomato, cheese, salsa, and sour cream to the chip bag.
6. Eat right out of the bag with a fork.

**Ingredients:**

1 lb lean ground beef

1 1-¼ –oz package taco seasoning mix

¾ cup water

4 2-oz single serving bags corn chips

1 cup shredded lettuce (about ¼ of a head of iceberg lettuce)

1 tomato, chopped

1 cup shredded cheddar cheese

¼ cup salsa

¼ cup sour cream

**Comments:**

Troop 211 used taco chips, put the mixture in a mess bowl and scooped it out with chips.

*Recipe from Millie Hutchison, Pittsburgh, Pennsylvania*

*Girl Scout Trainer, Trillium Council, Girl Scouts of the USA*

11. LUNCH

**Turkey Joes**

Serves: 8 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 10 minutes

**Preparation:**

1. Dice onions
2. Fry diced onion and turkey in a lightly oiled skillet, stirring well to break up any clumps of meat. Cook until turkey is no longer pink. Drain excess liquid.
3. Blend chili sauce, applesauce, mustard, and Worcestershire sauce into the ground turkey.
4. Simmer until liquid thickens, about 15 minutes.
5. Serve on buns.

**Ingredients:**

½ tablespoon vegetable oil

1 medium onion, finely diced

1 pound ground turkey

1 cup chili sauce

1 cup applesauce

2 teaspoons prepared mustard

1 teaspoon Worcestershire sauce

8 hamburger buns

**Comments:**

Troop 211 chopped the onion and packed in a Ziploc bag before going on the campout.

*Recipe from Ken Harbison, Rochester, New York*

*Former Boy Scout, Washington Trail Council, BSA*

*And from Judy Harbison, Rochester, New York*

*Lifetime Member, Genesee Valley Council, Girl Scouts of the USA*

12. LUNCH

**Grilled Reuben Sandwiches**

Serves: 6-8 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 10 minutes

**Preparation:**

1. Open, drain, and rinse sauerkraut.
2. Place sauerkraut in a pan, add about ¼ cup of water ½ tsp pepper, and heat for 5 minutes stirring frequently to insure that all sauerkraut is hot. Set aside covered.
3. Spray skillet with spray margarine and heat skillet to medium.
4. Place two slices of bread in skillet alongside serving of corned beef. Heat bread for 30 seconds and turn.
5. Place slice of cheese on one slice of bread and turn corned beef. Heat for 30 seconds.
6. Place heated corned beef on blank slice of bread, add hot sauerkraut, Thousand Island dressing, and place slice of bread with cheese on top. Cover and heat for 30 seconds.
7. Remove cover, turn sandwich, and heat on other side for 30 seconds to one minute. Make sure cheese is partially melted or heat a little more. Do not burn
8. Serve and start next sandwich.

**Ingredients:**

1 loaf of seedless rye bread (20 slices per loaf)

10 slices of Swiss cheese

1 14-oz can of sauerkraut

1 small squeeze bottle of Thousand Island salad dressing

½ teaspoon pepper

1 small bottle of spray margarine

**Comments:**

Can omit sauerkraut and substitute ham and cheddar cheese and can substitute any bread for rye for a grilled cheese sandwich.

*Recipe from Dale Fitz, Troop 211, Sam Houston Area Council, Houston.*

13. LUNCH or DINNER

**Scoutmaster Steve’s Revenge**

Serves: 6-8 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 10 minutes

“Warning: Don’t serve this just before a long drive home.”

**Preparation:**

1. Open pork and beans and drain the thick juice. Pour into a large cooking pot
2. Add brown sugar and ketchup to the pork and beans.
3. Cut hot dogs into ¼-inch round slices and stir into mixture.
4. Heat and serve.

**Ingredients:**

2 28-oz cans of pork and beans

1 cup brown sugar

½ cup ketchup

1 8- or 10-count package of hot dogs

**Comments:**

Troop 211 chopped the onion and packed in a Ziploc bag before going on the campout.

*Recipe from Steven Boyack, Poway, California*

*Assistant District Commissioner/Former Scoutmaster, Imperial  
Council, BSA*

14. LUNCH or DINNER

**Beef Silver Turtles**

Serves: 4 Challenge Level: Easy

Preparation time: 30 minutes

Cooking time: 40 minutes

**Preparation:**

1. Start charcoal.
2. Peel potatoes, carrots, and onions, slice in ½” thick slices and set aside.
3. Peel outer layers from cabbage and discard.
4. Tear heavy duty aluminum foil in 12” x 18” pieces. Spray one side with cooking spray. Place hamburger patty on greased side and fold side up but still open.
5. Place potatoes, carrots, and onions on hamburger patty Sprinkle with 1 teaspoon Worcestershire sauce per patty and add about ¼ of the onion soup mix, 1 teaspoon Worcestershire sauce, one pat of butter, and salt, pepper, garlic powder, and tabasco sauce to taste.
6. Fold pouch with a tight overlapping seal and mark your name with a bold Sharpie.
7. Place foils over hot coals and cook for 15-20 minutes. Turn and cook for another 15-20 minutes. Let cool, open, and enjoy.

**Ingredients:**

4 ¼-lb hamburger patties

2 small white potatoes

3 carrots

1 medium onion

1 head of cabbage

1 teaspoon pepper

1 pouch of onion soup mix

1 stick of butter

Garlic powder

Worcestershire sauce

Tabasco sauce (optional)

Cooking spray

**Comments:**

*Recipe from Cub Scout Pack 404, Pearland, Texas.*

15. DINNER

**Beef Gumbo**

This is a Troop 211 recipe from Hawk Patrol.

Serves: 8

Preparation time: 15 minutes

Cooking time: 2-3 hours

**Preparation:**

1. Slice and chop onions and set aside.
2. Cut meat into small cubes (1/2 “). Roll in flour and brown in margarine in open Dutch oven.
3. Add salt, water, and chopped onion. Cover and cook in Dutch oven for 1 hour.
4. Chop bell pepper while beef is cooking.
5. Add tomatoes, bell pepper, okra, thyme, tarragon, and bay leaf. Cover and cook in Dutch oven for 1-2 hours.

**Ingredients:**

2 lbs. beef (chuck or sirloin).

½ cup of flour

4 teaspoon of margarine (or butter)

4 teaspoon of salt

2 quarts of water

2 medium onions or 1 large onion, chopped.

1 16-oz. can of chopped tomatoes.

1 large bell pepper, chopped.

1 teaspoon of thyme

1 tsp of tarragon

1 Bay leaf

1 10-oz package of frozen okra.

**Comments:**

This recipe can be stretched for hungry scouts by serving with cooked white rice. 1 cup of rice, 2 cups of water, and 2 tsp margarine and 1 tsp of salt will, bring to a boil, stir, cover, turn heat down and simmer for 20 minutes.

16. DINNER

**Troop 211 Classic Campfire Lasagna**

This is an old favorite of Troop 211 Scouts from the 1990s that has been updated.

Preparation time: 35 minutes

Cooking/cooling time: 1 hour and 10 minutes.

**Preparation:**

1. Start a charcoal chimney full of charcoal and let heat for 30 minutes.
2. Spread apart and brown ground beef in a skillet.
3. Line a Dutch oven with aluminum foil and coat foil with cooking spray.
4. Cover bottom of Dutch oven with lasagna pasta, breaking some noodles if needed to fit in the round oven.
5. Mix pasta sauce with meat.
6. Spread a layer of Ricotta cheese on the first layer of noodles. Then add a layer of meat sauce. Cover the meat sauce with shredded Mozzarella cheese and sprinkle generously with grated Parmesan.
7. Add another layer of lasagna pasta and repeat the same steps until all ingredients are gone.
8. Bake in Dutch oven at 375 °F for approximately 50 minutes or until the top layer of cheese is bubbly and beginning to brown.\*
9. Remove from heat and let cool for about 15 minutes.

**Ingredients:**

1 lb. of lean ground beef

24 oz. jar or can of prepared pasta sauce

24 oz. of ricotta cheese

8 oz. of grated Parmesan cheese

12 oz. of Mozzarella cheese

1 9-oz. box of “no-boil” lasagna pasta

**Comments:**

Serve with garlic bread, say Grace, and enjoy.

\*375 °F is achieved in optimum cooking conditions with approximately 6 to 8 briquettes beneath the Dutch oven and 12 to 14 coals on the top. Additional coals may be needed after 25 to 30 minutes of cooking to maintain the appropriate level of heat.

17. DINNER

**Swamped Pig**

Serves: 6 Challenge Level: Easy

Preparation time: 10 minutes

Cooking time: 60 minutes

**Preparation:**

1. Chop onion, celery, and garlic.
2. Mix soup, milk, rice, onion, celery, garlic, salt, and black pepper to taste in Dutch oven.
3. Add pork chops, thoroughly coating them in the mixture.
4. Using 18 briquettes on the lid and 9 briquettes under a **12”-Dutch oven**, bake for 1 hour or until the internal temperature of the pork reaches 160 °F.
5. Heat and serve.

**Ingredients:**

1 10 ¾-oz can condensed cream of mushroom or cream of chicken soup

1 can whole milk (us empty soup can to measure)

1 cup long grain rice

1 small onion, finely chopped

1 stalk celery, finely chopped

1 clove garlic, finely chopped or minced

½ teaspoon salt

1 teaspoon ground black pepper

6 pork chops trimmed of fat but with bone left in (2 lbs)

**Comments:**

One could chop the onion and celery before going on the campout and store it in a Ziploc bag.

*Recipe from Helen Greymorning, Missoula, Montana*

*Committee Member, Troop 1911, Montana Council, BSA*

18. DINNER

**High Adventure Macaroni**

Serves: 10-12 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 45 minutes

**Preparation:**

1. Brown ground beef and sausage in **12” Dutch oven** over 25 briquettes. Drain grease.
2. Stir in garlic and continue to cook until it becomes golden.
3. Add oregano, spaghetti sauce, water, and uncooked macaroni. Stir, making sure all noodles are saturated.
4. Cover Dutch oven and redistribute briquettes, placing 13 coals on the lid and leaving 12 briquettes under the oven.
5. Bake until pasta is fully cooked, about 45 minutes.
6. Add mozzarella cheese. Once melted, sprinkle with grated parmesan cheese, then serve.

**Ingredients:**

2 lbs lean ground beef

1 pound ground Italian sausage

2 tablespoon crushed or minced garlic

1 tablespoon dried oregano

1 26-oz can spaghetti sauce

2 26-oz cans water (use empty spaghetti sauce can for measuring)

2 lbs uncooked elbow macaroni

2 cups shredded mozzarella cheese

¾ cup grated Parmesan cheese

**Comments:**

One could chop the onion and celery before going on the campout and store it in a Ziploc bag.

*Recipe from Helen Greymorning, Missoula, Montana*

*Committee Member, Troop 1911, Montana Council, BSA*

19. DINNER

**Two-Can Jambalaya**

Serves: 6-8 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 45 minutes

**Preparation:**

1. Combine all ingredients in a 12” Dutch oven.
2. Bake for about 1 hour or until rice is tender using 8 briquettes under the oven and 17 briquettes on the lid. Refresh coals as needed.

**Ingredients:**

2 10-oz cans of whole peeled tomatoes

2 10 ½-oz cans condensed French onion soup

2 10 ½-oz cans concentrated beef consommé (a type of beef stock)

1 lb white rice

1 lb diced Kielbasa sausage

½ cup (1 standard stick) real butter, cut into pats

**Comments:**

“In June 2002, our troop went to Camp Orr, near Jasper, Arkansas. The leader’s manual for the camp had said something about a midweek Scoutmaster’s Dutch Oven Cook-off, so we brought along the ingredients for Two-Can. After we arrived, we learned that the competition was to be more specialized than we had assumed: a ‘cobbler cook-off’! Creativity ensued. Considering that we were in northwest Arkansas, where a primary staple food is chicken (we had a least one chicken meal every day that week), we decided to give Two-Can a temporary new name: ‘World Famous Chicken Free Two-Can Jambalaya Dump Cake.’ (We figured the cook-off judges would appreciate a non-chicken meal even more than we would.) Well, it was an instant hit in the competition. The judges even invented a special category, for which we took top honors: ‘Best Cobbler that Wasn’t a Cobbler’! An amusing photo commemorating the event was take and the following caption added:

The Spoon of Might,

The Crossed Batons of the Carriers

And the Iron Pot of Strength

These are the symbols of the

Ancient and Mystical Order of the Jambalaya

This is a new favorite of Troop 211 (1/16/16)

*Recipe from Erich Wolz, Houston, Texas,  
 Assistant Scoutmaster, Troop 505, Sam Houston Area Council, BSA*

20. DINNER

**Scoutcraft Meatloaf**

Serves: 4-6 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 45 minutes

**Preparation:**

1. Chop onion and tear 3 slices of white bread into crumbs.
2. Combine all ingredients in a medium-size bowl and mix by hand.
3. Mold two loaves from the meat mixture and place both in 12” Dutch oven.
4. Bake for about 1 hour 15 minutes using 10 briquettes under the oven and 15 briquettes on the lids. Replenish coals as needed to maintain heat.
5. Meatloaf is ready to serve once the center of each loaf is no longer pink.

**Ingredients:**

2 lbs ground beef

2 7-oz cans mushroom pieces and stems (slices work also)

½ cup ketchup

¾ cup plain bread crumbs

2 eggs

¾ cup water

1 package Lipton’s dried onion soup mix2 cups shredded mozzarella cheese

½ medium onion, chopped

**Comments:**

“Scoutcraft Meatloaf was invented the last week of the summer of 2003 at Camp Mountain Run I was the director of the First-Year Camper Program, and I had gone down to Scoutcraft to hang out with my friend Travis, who was Scoutcraft Director. There was to be a camp-wide Dutch oven cook-off that evening, and Travis mentioned that there was still food left over from the cooking merit badge class. I’d made meatloaf many times before, but never added anything novel to it. This time, we decided to us up the leftover food and enter the cook-off by jamming whatever we could find into my standard recipe. Scoutcraft Meatloaf was born! We entered the competition, and the leaders, scouts, and staff definitely seemed to like it, because they ate it all. The dish received a large amount of votes, But, alas, because we were staff, we were ineligible to win!”

*Recipe from Brian Sedgwick, Bellefonte, Pennsylvania  
 Director-Camp Mountain Run/Advisor VC509 Bucktail Council, BSA*

21. DINNER

**Sweet and Sour Wilderness Ham**

Serves: 6 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 30 minutes

**Preparation:**

1. Place ham slices in 12-in Dutch oven spreading a thin layer of mustard on each piece.
2. Insert close randomly into ham slices.
3. Top ham with bell pepper and pineapple rings (drain liquid).
4. Pour sweet and sour sauce over everything.
5. Cook for about 309 minutes using 7 briquettes under the oven and 12 coals on the lid.
6. .

**Ingredients:**

6 slices precooked ham (½ to ¾ inch thick per slice.)

1 tablespoon Dijon mustard1 tablespoon whole cloves

1 bell pepper sliced into rings

1 20-ounce can pineapple rings

1 15-ounce jar sweet and sour sauce

**Comments:**

*Recipe from Sherry Bennett, Rochester, New York  
 Former Den Leader and Merit Badge Counselor, BSA*

22. DINNER

**Spaghetti with Kielbasa and Tomato Sauce**

Serves: 4-6 Challenge Level: Moderate

Preparation time: 20 minutes

Cooking time: 30 minutes

**Preparation:**

1. Chop slice and chop onion.
2. Sauté onion in 2 tablespoons of olive oil over medium-low heat in a 12” skillet.
3. While the onion is sautéing, slice the Polska Kielbasa in 1/8” thick slices.
4. When the onion has softened, add the Polska Kielbasa and sauté until lightly browned.
5. While the Polska Kielbasa is sautéing, slice and then chop the tomatoes.
6. On a separate burner start about 4 quarts of water boiling on high heat. Add 1 teaspoon salt and then add 1 teaspoon olive oil at the start.
7. Once the Polska Kielbasa has browned lightly, add the chopped tomato, mash with a potato masher, and sauté with the remaining mixture for 3-4 minutes.
8. Add all of the tomato pasta sauce stir in, and simmer for about 20 minutes. Turn heat down so that the sauce only simmers. Covering the
9. While the pasta sauce is simmering add the dry pasta to the pot containing 4 quarts of boiling water and boil for 10 minutes, stirring occasionally.
10. Drain the pasta and serve with the Kielbasa pasta sauce. You may sprinkle with grated Parmesan cheese.

**Ingredients:**

1 13-ounce packet of chicken/sausage/beef Eckrich Polska Kielbasa

1 24-oz jar of Classico traditional sweet basil tomato pasta sauce

3 fresh ripe medium-sized tomatoes

½ medium onion chopped

2 teaspoons of sugar

1 teaspoon of salt

3 teaspoons of olive oil

1 12-oz packet of pasta (can be gluten free).

1 small can of grated Parmesan cheese.

**Comments:**

*Recipe from Anne Kuah, Houston Texas, wife of ASM Dale Fitz from T211*

23. DINNER

**Mama Oldani’s Italian Pasta**

Serves: 6-8 Challenge Level: Moderate

Preparation time: 30 minutes

Cooking time: 30 minutes

**Preparation:**

1. Thaw the frozen spinach. If using fresh spinach, steam for 5 minutes. If using onions, chop them now.
2. Cook pasta in a medium-size pot according to package directions.
3. Brown ground beef in a Dutch oven that has been preheated over 25 coals. If you like onions, add them part way into browning the beef.
4. Carefully drain ground beef and add drained pasta to the meat.
5. Gently blend in thawed spinach, cheese, and spaghetti sauce. Add chopped bell pepper and onions (optional).
6. Return oven to the coals, baking for 30 minutes using 9 briquettes under the oven and 16 on the lid or until the sauce is hot and the cheese is melted.

**Ingredients:**

1 16-ounce box pasta shells

1 pound ground beef

1 10-ounce package frozen chopped spinach, thawed (Can substitute fresh).

2 cups shredded mozzarella cheese

2 cups shredded sharp cheddar cheese

1 26-ounce jar Ragu Chunky Garden spaghetti sauce

1 bell pepper coarsely chopped (optional)

1 4-ounce can sliced mushrooms, drained (optional)

½ small onion chopped

**Comments:**

“Mama Oldani lives in South St. Louis. She raised her family on ravioli, lasagna, and cannoli. When her son, Ed, went off to college, she was worried that he wouldn’t eat properly while away from her table. To ensure he would stay true to his Italian roots, she created this easy and tasty recipe so Ed could feed himself and his friends when they weren’t hitting the books. Originally a casserole dish, we adapted Mama Oldani’s Italian Pasta for the Dutch oven.”

*Recipe from Jim Hauser, Madison, Alabama  
 Assistant Scoutmaster, Troop 350, Greater Alabama Council, BSA*

24. DINNER

**Super Hot Dog Stew**

Serves: 8-10 Challenge Level: Easy

Preparation time: 15 minutes

Cooking time: 30 minutes

**Preparation:**

1. Cut hot dogs into round ¼-inch slices.
2. Peel and slice potatoes into ½-inch cubes.
3. Heat oil in large frying pan. Cook hotdogs and onions until dark brown.
4. Add cubes potatoes and enough water to just cover all ingredients. Cover and simmer, stirring occasionally until potatoes are soft (about 15 minutes). Lightly mash potatoes in the pan.
5. Add salt and black pepper and any additional water as needed. Stir to make a thick brown gravy. Serve hot.

**Ingredients:**

2 pounds hot dogs

8 medium white potatoes

2 tablespoons vegetable oil

2 large onions, chopped

6 cups water

1 teaspoon salt

½ teaspoon ground black pepper

**Comments:**

“This recipe has become a favorite among our children grandchildren, and friends.”

*Recipe from Sherry Bennett, Rochester, New York  
 Former Den Leader and Merit Badge Counselor, BSA*

25. DINNER

**Green Chile Enchiladas**

Serves: 4 Challenge Level: Difficult

Preparation time: 30 minutes Cooking time: 45 minutes

**Preparation:**

1. Chop onion and set aside in 1 cup and ½ cup portions.
2. Pour chicken broth into a pan and add 1 cup of onions, oregano, bay leave, and chicken breast. Bring to a low boil and stir and boil for about 15 minutes until the chicken is cooked.
3. Take the chicken breast out of the broth and set in a mixing bowl. Set the broth aside for later use.
4. Grease an 11”x17” baking dish with butter and set aside
5. Melt butter in a skillet. Slowly add flour, mixing while adding. Keep heat low. Slowly add 2 cups of the left over broth leaving most of the solids behind. Stir until thickened. Add the sour cream and stir until smooth. Add the chopped green chiles.
6. Shred the chicken and pour ½ of the flour/broth/sour cream mixture into it and mix thoroughly.
7. Pour oil in skillet, heat it, and heat each tortilla on each side until soft. When soft, fill with 1/3 cup of the chicken mixture, roll, and place in baking dish seam side down. Spread remainder of the flour/broth/sour cream mixture over the enchiladas, sprinkle with chopped cilantro, and pour green enchilada sauce over the top. Bake in 375 °F oven 20-25 minutes. (For 12-inch Dutch oven, 9 coals under and 18 on the lid).

**Ingredients:**

10 corn tortillas 3 boneless chicken breasts (¾ lb)

2 tablespoon cooking oil ¼ cup butter

¼ cup flour 3 cups chicken broth

1 bay leaf 2 tsp ground oregano

1 cup sour cream 4 oz can green (hatch) chiles

8 oz green enchilada sauce 1 medium onion, chopped

1 lb shredded mixed Monterey Jack and cheddar cheese

¼ cup chopped cilantro (optional)

**Comments:**

Recipe from Dale Fitz, Houston, Texas  
 Assistant Scout Master, Troop 211, Sam Houston Area Council, BSA26. DINNER

**Colorado River Dutch Oven Pizza**

Serves: 6 (2 pizzas per serving) Challenge Level: Easy

Preparation time: 30 minutes Cooking time: 5 minutes each

**Preparation:**

1. Start charcoal.
2. Chop onion and green pepper and set aside.
3. Warm pre-cooked beef in a skillet.
4. Warm pre-cooked sausage in a skillet.
5. Set up all ingredients in an assembly line on a table.
6. Assemble pizzas by spreading 1 small ladle (1/8 cup) of spaghettis sauce on a tortilla, sprinkle with shredded cheese, and add other ingredients as desired.
7. Grease 12-inch Dutch oven with butter and put oven, 9 coals under and 18 on the lid).
8. When butter has melted, place two or three pizzas in the Dutch oven and cook for 5-7 minutes.
9. Re-grease Dutch oven and repeat until all pizzas are cooked.

**Ingredients:**

1 dozen wheat flour tortillas 1 pint of Ragu spaghetti sauce

½ lb ground beef pre-cooked in olive oil with 1 tsp Italian seasoning, ½ tsp garlic, salt and pepper to taste.

½ lb sausage with sage (precooked) ½ lb sliced pepperoni

¼ lb butter (1 stick) 1 4 oz can of sliced mushrooms

1 2.25 oz can of ripe sliced olives 1 4 oz can jalapeño chilies

1 small green pepper chopped 1 small onion, chopped

1 lb shredded mixed Monterey Jack and cheddar cheese or just mozzarella

1 3 oz can of artichoke hearts (optional)

**Comments:**

This recipe has been a favorite of Troop 211 on all recent canoes trips (Village Creek and the Colorado River)

This recipe can be expanded as needed and multiple Dutch ovens used to feed 20-40 people.

Recipe from David Tyte, Houston, Texas  
 Assistant Scout Master, Troop 211, Sam Houston Area Council, BSA27. DINNER

**Colorado River Fruit Salad**

Serves30-40 Challenge Level: Easy

Preparation time: 30 minutes Cooking time: None

**Preparation:**

1. Find a large capacity bowl (2 gallons)
2. Pull grapes off stems and put in bowl
3. Peel pineapple, slice, then dice, and add to bowl.
4. Wash strawberries, remove caps, slice, and add to bowl.
5. Wash blueberries and add to bowl.
6. Peel kiwi fruits, slice, and add to bowl.
7. Remove core from apples, slice, and add to bowl.
8. Cut melon in small squares and add to bowl.
9. Crush mint and add to bowl.
10. Mix all ingredients and serve

**Ingredients:**

1 bunch of seedless white grapes

1 dozen seedless oranges or tangerines

6 bananas

12 oz blueberries

12 oz strawberries

4 kiwi fruits

3 green apples

3 red apples

1 ripe pineapple

Fresh mint

1 small seedless watermelon or canteloupe

**Comments:**

This recipe has been a favorite of Troop 211 on all recent canoes trips (Village Creek and the Colorado River)

This recipe can be expanded as needed and multiple Dutch ovens used to feed 20-40 people.

Recipe from Kurt Neubek, Houston, Texas  
 Assistant Scout Master, Troop 211, Sam Houston Area Council, BSA28. DINNER

**Marinated Hamburgers**

Serves: 6 Challenge Level: Moderate

Preparation time: 15 minutes Cooking time: 45 minutes

**Preparation:**

1. Divide hamburger into 6 equal portions and form into 4-1/2” wide patties with a deep indentation in the middle.
2. Mix all of the marinade ingredients together.
3. Smear a thin layer of marinade in the bottom of an 9”x13” baking dish and spread the rest of the marinade on top of the patties.
4. Cover with plastic wrap and refrigerate for about 8 hours.
5. You may freeze the patties and then put in the bottom of your cooler when you pack Friday to head out to the campsite. Let the frozen patties thaw before cooking.

**Cooking:**

1. Heat charcoal in a chimney until hot. This take about 30 minutes.
2. Spread charcoal out in a metal pan, place cleaned grill on charcoal and let heat 2-3 minutes
3. Spread a little oil on the grill and then cook the hamburgers about 7 minutes on each side.
4. Butter the buns and warm them on the grill about 1 minute each.

**Ingredients:**

2 tablespoons olive oil

1 tablespoon brown sugar

3 cloves garlic peeled and diced

2 tablespoons balsamic vinegar

½ teaspoon dried mustart

2 teaspoons fresh grated ginger (or 1 teaspoon powdered ginger)

2 tablespoons soy sauce

1 teaspoon (or more) freshly cracked black pepper

½ teaspoon red pepper flakes

1 teaspoon Worcestershire sauce

2 lbs ground hamburger (80%/20%)

6 hamburger buns

**Comments:**

Ahead of time, cut a piece of card board (thin plywood) round just slightly smaller than the Dutch oven and cover one side with aluminum foil.

*Recipe from Troop 211, Sam Houston Area Council, BSA*

29. DESERT

**Blackberry Dumplings**

Serves: 6 Challenge Level: Moderately easy

Preparation time: 10 minutes

Cooking time: 20 minutes

**Preparation:**

1. In a **12”-Dutch oven**, combine blackberries, 1 cup sugar, ¼ teaspoon salt, and lemon extract and bring to a boil.
2. Reduce heat and simmer for 5 minutes.
3. Meanwhile, in a mixing bowl, combine flour, packing powder, nutmeg and remaining sugar and salt. Add milk and stir until just mixed (the dough will be very thick).
4. Drop by tablespoonsful into six mounds onto hot blackberry mixture, cover tightly, and simmer for 15 minutes or until a toothpick inserted into a dumpling comes out clean
5. Spoon into serving dishes and serve with cream or whipped cream.

**Ingredients:**

1 quart fresh or frozen (loose-pack) blackberries

1 cup 1 tablespoon sugar, divided

¾ teaspoon salt, divided

½ teaspoon lemon extract (substitute 1 teaspoon lemon juice)

1-1/2 cups all-purpose flour

2 teaspoons Baking powder

¼ teaspoon ground nutmeg

2/3 cup milk or whipped cream, optional

**Comments:**

This recipe does not require charcoal. The Dutch oven is used over a conventional gas burner.

*Recipe from Troop 211, Sam Houston Area Council, BSA*

30. DESERT

**Easy Dutch-Oven Cobbler**

Serves: 8 Challenge Level: Easy

Preparation time: 10 minutes

Cooking time: 35-45 minutes

**Preparation:**

1. Start 1 chimney of charcoal.
2. Line a **12”-Dutch oven** with two layers of heavy duty aluminum foil.
3. Pour fruit pie filling (or canned fruit with juice, or frozen fruit) into bottom of lined Dutch oven and spread out evenly.
4. Open the cake mix and sprinkle evenly over the fruit mixture.
5. Open can of soda pop and sprinkle evenly over the cake mix. If using canned berries that came in their own juice, only use about half of the can of soda pop.
6. Cut the butter into about 8-10 slices and place uniformly over the top of the mixture.
7. Sprinkle with cinnamon.
8. Bake with 10 coals on the bottom and 20 coals on the top until done. Start checking at about 35 minutes.
9. Spoon into serving dishes and serve with cream or whipped cream.

**Ingredients:**

1 Instant white cake mix (the type that does not require eggs or oil)

1 12-ounce can or sprite, 7-Up, or Coca Cola

2 14-1/2 ounce cans of pie filling (may substitute canned or frozen berries or fruit)

½ stick of butter

1-2 teaspoons cinnamon

Whipped cream, optional

**Comments:**

This recipe works well with peaches, blackberries or blackberries mixed with raspberries if using canned or frozen fruit. It works well for blueberries if using pie filling. This recipe may be doubled in a 12” Dutch oven.

*Recipe from Pack 34 and Troop 211, Sam Houston Area Council, BSA*

31. DESERT

**Cream Cheese Cake**

Serves: 6 Challenge Level: Moderate

Preparation time: 15 minutes

Cooking time: 60 minutes

**Preparation:**

1. Start 1 chimney of charcoal.
2. Line a **12”-Dutch oven** with two layers of heavy duty aluminum foil.
3. Mix the cream cheese, butter, and sugar together in a bowl until creamed.
4. Add the beaten eggs and stir until blended.
5. Add the flour gradually while stirring and stir well until smooth.
6. Add the lemon or vanilla extract and stir.
7. Bake with 8 coals on the bottom and 17 coals on the top until done. Start checking at about 45 minutes. You may need to replenish coals half way through.
8. Let cool for 10 minutes and serve.

**Ingredients:**

4 ounces cream cheese

6 ounces butter or margarine (1-1/2 sticks)

1-1/2 cups sugar

3 eggs, beaten

1-1/2 cups cake flour

½ teaspoon lemon or vanilla extract

**Comments:**

This recipe is easier to prepare if the cream cheese is warm so it is soft. This recipe may be doubled in a 12” Dutch oven.

*Recipe from Troop 211, Sam Houston Area Council, BSA*

32. DESERT

**Fox Chips**

Serves: 8 Challenge Level: Easy

Preparation time: 10 minutes

Cooking time: 20-? minutes

**Preparation:**

1. Start 1 chimney of charcoal.
2. Line a **12”-Dutch oven** with two layers of heavy duty aluminum foil.
3. Follow the cake mix directions and mix in a bowl.
4. Take half of the cake mix and layer it onto the bottom of the Dutch oven.
5. Crush half of the graham crackers and layer on top of the cake mix.
6. Add several marshmallows and then add half a bag of chocolate chip morsels.
7. Repeat steps 4-6.
8. Place Dutch oven with 8 coals underneath and 17 coals on the top.
9. Cook for 20-40 minutes. When the marshmallows are melted, it is done.
10. Serve.

**Ingredients:**

1 box Duncan Hines or Betty Crocker white cake mix

3-4 eggs (or whatever the box requires)

2 tablespoons oil (or whatever the box requires)

1-1/2 cups milk (or whatever the box requires)

1 bag of marshmallows

1 box of graham crackers

1 bag of Tollhouse chocolate chip morsels.

**Comments:**

We are uncertain of the cooking time of this recipe.

*Recipe from Troop 211, Sam Houston Area Council, BSA*

33. DESERT

**Indian Bread-Pudding**

Serves: 8 Challenge Level: Moderate

Preparation time: 10 minutes

Cooking time: 25 minutes

**Preparation:**

1. Combine cornmeal, sugar, salt, cinnamon, and ginger in a separate bowl and set aside.
2. Pour 1-1/2 cups milk into a **12”-Dutch oven** and heat to scalding.
3. Slowly add cornmeal mixture to hot milk mixture stirring constantly. Cook for 2 minutes.
4. Meanwhile combine egg, molasses and butter in a separate bowl (or reuse the one that had the cornmeal in it) and slowly add a small amount of the hot milk mixture while stirring.
5. Add the egg mixture to the remaining milk mixture in the Dutch oven. Stir and cook until thickened, 2-5 minutes.
6. Pour remaining ½ cup of milk OVER (do not stir in) pudding. Cook until set, normally about 5 minutes.
7. LET STAND 10-15 minutes before serving. It will set faster when cold outside.

**Ingredients:**

2 cups milk.

¼ teaspoon ginger

¼ cup yellow cornmeal

1 egg

2 tablespoons sugar

¼ cup molasses

½ teaspoon salt

1 tablespoon butter

½ teaspoon cinnamon

**Comments:**

*Recipe from Troop 211, Sam Houston Area Council, BSA*

34. DESERT

**Troop 211 211s**

Serves: 16 Challenge Level: Easy

Preparation time: 10 minutes

Cooking time: 20 minutes

**Preparation:**

1. Line **12” Dutch** oven with aluminum foil and coat bottom with butter.
2. Place four biscuits into Dutch oven.
3. Place 1 pat of butter on top of each biscuit
4. Sprinkle brown sugar over top of each biscuit.
5. Sprinkle cinnamon over top of each biscuit.
6. Pour some heavy cream gently over tops of biscuits and the rest in the bottom of the Dutch oven.
7. Back covered for 20 minutes with 8 coals under and 17 coals on top of the Dutch oven.

**Ingredients:**

2 tablespoons butter

½ tin of non-flake biscuits (4)

½ cup of brown sugar

1 tablespoon of cinnamon

1 cup of heavy cream

**Comments:**

*Recipe from Troop 211, Sam Houston Area Council, BSA*

35. DESERT

**Troop 211’s Famous Upside-down Cake**

Serves: 8 Challenge Level: Moderate

Preparation time: 15 minutes Cooking time: 45 minutes

**Preparation:**

1. Light 1 chimney full of charcoal.
2. Grease (oil) sides and bottom of Dutch oven.
3. Place warm butter and brown sugar in oven and mix thoroughly.
4. Thoroughly drain pineapple (and cherries) and mix in with the butter and brown sugar already in the Dutch oven.
5. Sprinkle over the pecans.
6. In a separate bowl mix the cake mix according to the package directions.
7. Pour this batter over the pineapple in the Dutch oven. Spread evenly but do not mix. Ready to bake.
8. Using 20 briquettes on the lid and 5 briquettes under a **12”-Dutch oven**, bake for 30-40 but at 15-20 minutes, check to make sure that the brown sugar is not browning or about to brown. If it is, remove the underneath coals.
9. The cake is done when a clean/sharp metal knife inserted into the cake comes out clean. When it is done, remove the coals, set aside, and let cool for 10 minutes.
10. Spread a clean large plastic sack on the table. Run a knife around the outside edge of the cake to make sure it is not sticking. Place the round card board foil-side down on top of the cake. Hold the card board in place, invert the cake over the plastic bag, and set down.

**Ingredients:**

½ cup butter (or cooking oil as an option)

¾ cup brown sugar

1 20-oz can sliced pineapple (or crushed pineapple for more uniform top)

½ cup crushed pecans (found in small packets at the grocery store)

1 18-oz box yellow cake mix (one that requires eggs and cooking oil)

1 6-oz can cherries (optional – adds color and taste to pineapple)

2 or 3 medium eggs (depends on cake mix recipe)

**Comments:**

Ahead of time, cut a piece of card board (thin plywood) round just slightly smaller than the Dutch oven and cover one side with aluminum foil.

*Recipe from Troop 211, Sam Houston Area Council, BSA*

36. **Coal-Temperature Conversion Chart**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | | | **Oven Temperature (°F)** | | | | | |
| **325** | **350** | **375** | **400** | **425** | **450** |
| **Dutch Oven Diameter** | **8”** | **Total Briquettes** | **15** | **16** | **17** | **18** | **19** | **20** |
| **On Lid** | **10** | **11** | **11** | **12** | **13** | **14** |
| **Underneath Oven** | **5** | **5** | **6** | **6** | **6** | **6** |
| **10”** | **Total Briquettes** | **19** | **21** | **23** | **25** | **27** | **29** |
| **On Lid** | **13** | **14** | **16** | **17** | **18** | **19** |
| **Underneath Oven** | **6** | **7** | **7** | **8** | **9** | **10** |
| **12”** | **Total Briquettes** | **23** | **25** | **27** | **29** | **31** | **33** |
| **On Lid** | **16** | **17** | **18** | **19** | **21** | **22** |
| **Underneath Oven** | **7** | **8** | **9** | **10** | **10** | **11** |
| **14”** | **Total Briquettes** | **30** | **32** | **34** | **36** | **38** | **40** |
| **On Lid** | **20** | **21** | **22** | **24** | **25** | **26** |
| **Underneath Oven** | **10** | **11** | **12** | **12** | **13** | **14** |
| **16”** | **Total Briquettes** | **37** | **39** | **41** | **43** | **45** | **47** |
| **On Lid** | **25** | **26** | **27** | **28** | **29** | **30** |
| **Underneath Oven** | **12** | **13** | **14** | **15** | **16** | **17** |

**Measurement Conversions**

A pinch 1/8 teaspoon 1 medium apple 1 cup

3 teaspoons 1 tablespoon 1 mashed banana 1/3 cup

4 tablespoons ¼ cup 1 slice bread 11/4 cup crumbs

8 tablespoons ½ cup 1 chocolate square 1 ounce

12 tablespoons ¾ cup 14 graham cracker sqares 1 cup

16 tablespoons 1 cup 1 medium lemon 3 tbls juice

2 cups 1 pint 1 medium onion ½ cup

4 cups 1 quart 1 cup rice 3 cups cooked

4 quarts 1 gallon 1 lb brown sugar 2-½ cup

16 ounces 1 pound 1 oz liquid 2 tablespoons

32 ounces 1 quart 8 oz liquid 1 cup