



#### Pig in a Blanket (in Foil)

For each diner, wrap slices of bacon around a frankfurter and place in a frankfurter roll. Seal in heavy-duty foil, twisting the ends. Bake in coals for about 15 minutes.

#### Meat Loaf in Cabbage Leaves (in Foil)

For 8 servings, mix 2 pounds of hamburger, 2 eggs, 1 teaspoon salt, dash of pepper, an onion chopped fine, and about 1 cup of bread crumbs. Mix thoroughly and mold into 8 portions.

Cut four 1-foot squares of heavy-duty foil. On each square, place a large cabbage leaf. On top of the leaf, put one meat loaf portion, then a slice of American or cheddar cheese. Sprinkle a little onion soup mixture on the cheese, then top it with a second meat portion. Close the cabbage leaf over the meat and wrap and seal in the foil. Cook in coals for 15 to 20 minutes.

#### Stir-Fry Vegetables with Meat

Here is a Chinese recipe for advanced camp cooks. It requires a very hot fire and careful timing.

- 4 tablespoons peanut oil
- 2 tablespoons cornstarch mixed with 2 tablespoons water
- 1 cup chicken broth
- 1 teaspoon sugar
- 2 tablespoons soy sauce
- 2 cups chopped, cooked meat (chicken, beef, or ham)
- 6 cups of cut-up vegetables from either or both of the groups below:

Group A: Thin-sliced onions, diced green peppers, celery sliced diagonally in  $\frac{1}{2}$ -inch slices.

Group B: Bean sprouts, shredded Chinese cabbage, sliced mushrooms, sliced bamboo shoots, sliced water chestnuts.

All ingredients must be ready before cooking starts because there is no time to stop once cooking begins.

Place a frying pan over high heat until a drop of water sizzles on it. Add the peanut oil and let it bubble.

Then add vegetables from Group A and stir-fry for 1 minute; make sure vegetables are thoroughly mixed and coated with oil. Then add vegetables from Group B and stir-fry 1 more minute. Add the meat and stir-fry 1 minute.

Add the soy sauce, sugar, and chicken broth, mixing it well. Now stir in the cornstarch paste and continue to cook until the sauce thickens—about 2 minutes.

It may be served over noodles or rice. (The rice is prepared separately.)

#### SALADS

##### Cheese Please Salad

- 1 large head iceberg lettuce
- 7 hard-boiled eggs
- $\frac{3}{4}$ -pound Swiss cheese, shredded or sliced into thin strips
- 1 cup sour cream or plain yogurt
- $2\frac{1}{2}$  teaspoons dry mustard
- $1\frac{1}{4}$  teaspoons lemon juice
- $1\frac{1}{4}$  teaspoons of poppy, caraway, or dill seeds
- $1\frac{1}{4}$  teaspoons salt
- $\frac{1}{4}$  teaspoon pepper

Slice eggs into quarters, then cut each quarter in half. Mix sour cream, mustard, lemon juice, seeds, salt, and pepper. Add the eggs.

Line a salad bowl with lettuce leaves. Mound the salad in the middle. Sprinkle Swiss cheese on top. If desired, serve with crisp crackers or toast.

##### Potato Salad

- 6 medium potatoes
- 3 tablespoons chopped parsley
- 1 finely chopped onion
- 1 tablespoon lemon juice
- $\frac{3}{4}$  cup mayonnaise
- 1 tablespoon celery seed
- Salt and pepper to taste
- Paprika