



## One-Potters

- To 2 cups instant potatoes, add a can of corned beef and a package of dehydrated vegetables.
- Use 1 cup instant rice, chipped beef (or canned tuna or canned chicken), dehydrated mushroom soup, a dab of butter, onion flakes, diced celery or celery flakes, green pepper flakes. Mix soup, butter, onion, celery, and green pepper flakes. Add water. When water starts to boil, stir in instant rice. Add meat and heat. Follow cooking directions on rice package.
- Potatoes au Gratin are tasty. Ingredients: dehydrated potatoes, onion flakes, cheese. Cook potatoes according to directions, add onion flakes and hunks of cheese. Heat until cheese is soft enough to whip into potatoes.
- Noodle soup is simple. Use dehydrated vegetable soup, bouillon cube, and noodles. Cook noodles according to directions, add soup mix and bouillon cubes. Cook until the longest recipe time says "done."

## Campfire Pizza Pies

For a post-campfire treat, try this recipe:

### You will need:

- English muffins
- Canned pizza sauce
- Hamburger or sausage
- Mozzarella cheese

### Method:

Let the campfire burn down to a hot bed of coals. Slice the muffins, spread on pizza sauce, then sprinkle on hamburger

or sausage and cheese to taste. Put the pizzas on a pie tin for easy removal and place it in a dutch oven and heat for 10 minutes.

## Baked Fruits

These are good treats to distribute to your audience at a "happy birthday" campout. Cut the top from an apple, remove the core, and sprinkle in a teaspoon of sugar. Wrap in foil and bake on coals for 30 minutes. Or, wrap unpeeled banana in foil and bake 10 minutes.



## Peach Cobbler

Place dutch oven over hot coals to preheat slightly. Pour peaches into oven. Hold out some of the juice so cobbler won't become mush. Mix 2 cups biscuit mix and roll out dough to 1/2 inch thickness and to size of dutch oven lid. Place dough on top of the peaches and sprinkle lightly with sugar. Place lid on oven, cover it with hot coals, and bake until crust is golden brown. (see April 1986 *Boy Scout Program Helps* for hot oven).

## Sourdough Biscuits and Pancakes

For the flavor of the Old West, make sourdough "starter" by dissolving a packet of dry yeast (or 1/2 cake yeast) in 2 cups of white flour and enough water to make a smooth batter. Put the mixture in a warm place until bubbles are all over it. Leave it in the refrigerator overnight in a glass jar (the acids will pick up a metallic taste if it's in a metal container).