

Dinner in a Dutch Oven

Put 2 lbs. lean ground beef in a dutch oven and put one or two sliced potatoes, one or two sliced carrots, and one sliced onion per Scout over the beef. Season as desired. Bake for 1 hour or until meat and vegetables are done.

Variations:

- Add a can of corn (drained).
- Add a can of tomato paste to the meat and mix before adding vegetables.
- Use stew meat instead of ground beef.
- Twenty minutes before cooking is finished, lay camp-made biscuits on top.

Polish Sausage and Cabbage

(serves 6 to 8)

2 large onions

6 to 8 potatoes

1 medium cabbage

2-3 lbs. Polish sausage

Salt and pepper

Slice onions and arrange to cover bottom of dutch oven. Slice the potatoes, layer them on top of onions and cover with water. Add salt and pepper to taste. Cover and place on coals until water starts to simmer. Cut cabbage into wedges. When the water is simmering, add the cabbage wedges and sausage and return to heat. Simmer until potatoes are tender and cabbage is wilted.

Ham Loaf

1 lb. ground ham

1 lb. lean ground pork

1 lb. ground beef

2 cups crushed graham crackers

1 cup milk

2 eggs

Mix ingredients, form into loaves, and place in small loaf pans. Place the pans on an inverted pie pan in the dutch oven. Bake 1 hour or until done. For a sauce on top of the loaves, mix one can of tomato soup, $\frac{1}{3}$ cup vinegar, and 1 cup brown sugar.

Vegetable Kebabs

You will need (quantities are for six servings):

- 12 new potatoes
- 1 green pepper
- 12 small onions
- 12 small tomatoes
- 12 button mushrooms
- Butter or margarine
- 1 red pepper
- Salt, garlic, and pepper to taste

Method:

- Prepare six thin green sticks from ash, hazel, or willow (not holly or yew). Skewer the cleaned and prepared ingredients as desired onto them. Leave the tomatoes to one side.
- Melt some margarine or butter with some salt, pepper, or garlic as required, and brush it over the kebabs.
- Support the kebabs over glowing embers and cook for about 5 minutes. Turn occasionally. After 5 minutes, add the tomatoes and cook for 5 more minutes.