

Car Camping Menu Ideas

Breakfast (some recipes below)

Beverage Suggestions – Sunny D, OJ, Milk

- () Breakfast Burritos (Camp Stove)
- () Sausage Biscuits (Dutch Oven)
- () Pancakes w/ sausage links (Camp stove)
- () Cold Cereal w/ Milk and fresh fruit
- () Bagels w/ cream cheese or jelly w/ fresh fruit (grapes, apples, etc)

Lunch (no recipes)

Beverage Suggestions – Gatorade/Lemonade (powdered), Water

- () Grilled Ham and Cheese w/ chips and carrot or celery strips
- () Cold Cut sandwiches w/ chips and carrot or celery strips
- () Summer sausage, sliced cheese and crackers w/ fresh fruit
- () Chef Salad w/ fresh fruit (salad topped with cold cuts and cheese)

Dinner (recipes below)

Beverage Suggestions –Gatorade/Lemonade (powdered), Water, Milk

- () Chicken and Rice (Camp Stove)
- () Spaghetti with Meat Sauce (Camp Stove)
- () Scout Stew (Dutch Oven)
- () Hamburger on a Stick (Open Fire Cooking)
- () Grilled Italian Sausage Subs (Camp Stove/Open Fire Cooking)
- () Personal Pizzas (Camp Stove)
- () Sloppy Joe Biscuit Bake (Dutch Oven)
- () Foil Dinner Meatballs (Open Fire Cooking)
- () Potato Casserole (Dutch Oven)
- () Chicken Quesadillas on the Grill (Camp Stove)

Desert (recipes below)

- () Cherry Crisp (Dutch Oven)
- () Dump Cobbler (Dutch Oven)
- () Memphis Molly (Dutch Oven)
- () Dutch Oven Brownies

Breakfast Burritos

1 pound sausage browned over open fire

8 - 10 eggs beaten (pasteurized egg product in a carton is easiest)

1 pkg. Grated cheddar cheese

salt and pepper to taste

Flour tortillas

Margarine

Brown tortillas in margarine in skillet. Remove. Add seasonings to eggs. Pour into skillet, cook one side, turn over, sprinkle with grated cheese. When cheese melts, place on tortillas and roll up into burrito.

Sausage Biscuits

1 pound sausage

10 ounces sharp cheddar cheese, grated

2 cups Bisquick

1/2 cup water

Crumble sausage and cook until brown. Drain. Cool. Mix sausage, cheese and Bisquick. Add 1/2 cup water. Form into biscuit shape. Grease Dutch oven. Place biscuits in Dutch oven and cover with a lid. Place over medium hot coals and place additional hot coals on lid of oven. Bake 20 minutes.

Pancakes

2 cups Bisquick baking mix

2 Tbs. Sugar

1 egg

1 1/3 cups milk

Beat baking mix, sugar, egg, and milk until smooth. Pour batter by spoonfuls onto lightly greased hot skillet (or on top of greased Vagabond stove). Bake until bubbles appear. Flip and bake the other side until golden brown. Serve with sausage links.

Chicken and Rice

2 - 5 oz. cans/packages of chunk white chicken
2 cans of chicken broth
2 cups of uncooked rice
2 cups of water
2 Tbs. margarine

Mix together the rice, chicken broth and water in a large pot. Heat to boiling. Cook 5 minutes. Reduce the heat and cook another 15 minutes until water is absorbed. Add the chicken and margarine and heat through.

Spaghetti with Meat Sauce

2- 1lbs boxes of thin spaghetti
2- 26oz cans spaghetti sauce with meat
Bring 6-8 quarts of water to a rolling boil, Add salt to taste. Add both boxes of spaghetti, stir gently, return to a boil cooking 6 to 8 minutes. Heat sauce in pot on low heat until warmed though. Serve with bagged salad and bread.

Scout Stew

1 pound of ground beef
1 small chopped onion
2 cans of ABC vegetable soup
Water

Brown the ground beef and onion. Drain the grease. Add the vegetable soup and enough water to make a stew consistency. Cook until liquid boils. Serve with crusty bread.

Hamburger on a Stick

1 1/2 pounds ground beef
1 egg
1/4 cup bread crumbs

Mix the ground beef, egg and bread crumbs together. Take a small amount of the mixture and wrap it around the end of a long stick that has been cleaned. This works best if the meat is about the size of a regular hot dog. Roast over the fire until the meat is done. Serve on a hot dog bun. Serve with condiments and chips.

Grilled Italian Sausage Subs

- 1 pound Italian sausage links
- 1 sliced green bell pepper
- 1 sliced red bell pepper
- 1 sliced large sweet onion
- 1 Tbs. olive oil or vegetable oil
- 8 - 4 inch long Italian rolls

Cook the green peppers, red peppers, onions and sausages in oil in a heavy skillet over a campfire grill rack or propane stove until vegetables are soft and the sausage is brown on all sides. Serve on Italian rolls. Serve with condiments and chips

Personal Pizzas

- 1 package of 10 refrigerated biscuits (or English muffins)
- 1 8-ounce can pizza sauce
- 1 4-ounce package shredded mozzarella cheese
- Additional toppings of choice
- Plain flour and foil or small pan

Roll out or press each biscuit into a 4 inch circle. Use a little flour if dough is sticky. Put in pan or on individual pieces of foil. Spread 1 1/2 tablespoons of pizza sauce evenly over each biscuit. Sprinkle each with 1 1/2 tablespoons of cheese and topping of choice. Bake in a reflector oven until bottom is brown and cheese melts. If cooking on a grill, cook biscuit rounds 8 minutes on one side, turn over. Add sauce, cheese, and toppings. Cook 12 - 15 minutes longer until edges are brown.

Sloppy Joe Biscuit Bake

- 1 large onion
- 2 pounds ground beef
- 2 pkgs. Sloppy Joe seasoning mix
- 2 6-ounce cans tomato paste
- 2 cups water
- 1 16-ounce package refrigerator biscuits

Brown the onion and ground beef in a Dutch oven. Drain grease. Add seasoning mix, tomato paste and water. Bring to a boil. Place biscuits on top of mixture. Bake 15-20 minutes. Serve with applesauce.

Foil Dinner Meatballs

1 package of frozen meatballs (thawed)

2 cans of sliced potatoes

2 cans Cream of Chicken or Celery soup

Place several meatballs on a square of heavy duty foil. Add several potato slices and enough soup to cover. Fold and seal foil packet well and place on hot campfire coals. Cook 10 minutes, then turn and cook on the other side for an additional 10 minutes.

Potato Casserole

1 pkg. Hash browns or Potatoes O'Brien

1 can cream of celery soup

1 can cream of potato soup

1 small carton sour cream

salt and pepper to taste

Mix all ingredients and place in a foil lined Dutch oven. Place 10-12 hot charcoal briquettes on top of lid. Cook over coals for 1 hour.

Chicken Quesadillas on the Grill

1 package of flour tortillas

2 - 5 oz. cans/packages of chunk white chicken

1 - 8 ounce package grated Mexican cheese

Lettuce, tomatoes, salsa

Grill one tortilla on foil covered rack until lightly brown around the edges.

Remove from heat and save for top of quesadilla. Place an uncooked tortilla on foil square. Add cheese and chicken to cover. Top with precooked tortilla.

Return to grill and cook until cheese starts to melt. Serve with lettuce, tomatoes and salsa.

Cherry Crisp

2 cans cherry pie filling
2 sticks butter, melted
1 white cake mix
1- $\frac{3}{4}$ c chopped nuts

Pour pie filling in bottom of Dutch oven. Sprinkle cake mix over top and *DO NOT STIR*. Top with nuts. Pour melted butter over top. Bake for about 30 min at 350 degrees.

Dump Cobbler

1 pkg yellow or white cake mix
2 cans pie filling or 1 large can fruit cocktail
Cinnamon
Butter

Pour cans of filling or fruit cocktail in bottom of Dutch oven. Sprinkle cake mix over top of fruit, *DO NOT STIR!* Sprinkle with cinnamon and cut pads of butter and let fall on surface. *DO NOT STIR*, it will burn. Cover and bake until bubbly and top is lightly browned, about 30-45 min. Any combination of fruits can be used. I recommend 1 can apple filling and 1 can of fruit cocktail.

Memphis Molly

1 15-16oz can tart cherries (not pie filling)
1 15-16oz can blueberries (not pie filling)
1 smaller can crushed pineapple
1 small package of chopped walnuts
2 boxes Jiffy cake mix
 $\frac{1}{2}$ stick butter pats

Add ingredients order, spread fruit and nuts in bottom of Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cook 20 -30 minutes or until "cake" is done.

Dutch Oven Brownies

1 package Brownie mix for 8x8 pan
eggs per package directions

Prepare Brownie mix per package directions. Place in bottom of Dutch oven (or in round aluminum baking pan in oven). Cover and cook with 8 coals below and 16 coals on top for 20-30 minutes (do not overbake). Remove from bottom coals after 15 minutes.