

# Pack 98 Campout Recipe Collection

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C3-117-18

# Preface

This document was assembled as part of my Wood Badge ticket from course C3-117-18. The intention is to collect, document and streamline the various recipes that Pack 98 (and others) have used over the last several years on campouts.

As a pack, we preferred to prep as much in advance of camping as possible. We would usually have a “cut up” night on the Friday before our Saturday camping trip to prep vegetables, measure and mix ingredients, etc. These recipes reflect that philosophy. If you would rather do all the prep and cooking in camp, adapt as needed.

Where possible, I have given credit to the original source of the recipe.

After the recipes, there are 3 additional items:

- A “backwards” schedule that I’ve used for planning charcoal lighting, cook times and cleanup with sunset time in mind
- How to fold a foil pouch
- A dutch oven coal count temperature chart

My intention is to make this a somewhat living document. Updates should be available at my blog (<https://betka.net/wordpress/>) under the Scouting -> Wood Badge category. Suggestions for edits are always welcome at [betka@betka.net](mailto:betka@betka.net).

Last updated: 11/8/2022

# Breakfast

## Amish Baked Oatmeal (aka Mr. Betka's Oatmeal)

Servings: 16-20

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

<b>Ingredients</b> <ul style="list-style-type: none"><li>- 6 cups quick-cooking oatmeal</li><li>- 2 cups white OR brown sugar</li><li>- 2 cups milk</li><li>- 1 cup melted butter OR margarine</li><li>- 4 eggs</li><li>- 4 tsp baking powder</li><li>- 2 tsp salt</li><li>- 2 tsp cinnamon</li><li>- 4 tsp vanilla extract</li></ul>	<ul style="list-style-type: none"><li>- Dried cranberries, fruit, milk (optional toppings)</li></ul> <b>Equipment</b> <ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large mixing bowl</li><li>- Mixing spoon</li><li>- Serving spoon</li></ul>
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### Before camping:

Mix sugar, baking powder, salt, cinnamon in sandwich zip top bag

Mix eggs and vanilla in sealable tupperware

Measure oatmeal into gallon zip top bag

Both of the dry ingredient bags fit nicely into a Quaker Oats container

### When ready to prepare:

Heat 12" dutch oven over 5-10 coals

Melt butter in oven

In large bowl, mix sugar bag with egg and vanilla, stirring to combine

Add milk, stir to combine

Add oatmeal bag to mixture, stir to combine

Add mixture to melted butter in dutch oven, stir

Once combined, pat down mixture in dutch oven with spoon

Bake at 350 for 30-40 min or until edges are golden brown

(~12 coals under, ~24 on top)

Top with warm milk, fresh or dried fruit or brown sugar if desired.

Adapted from:

[http://www.everydaydutchoven.com/2012/08/amish-baked-oatmeal\\_28.html](http://www.everydaydutchoven.com/2012/08/amish-baked-oatmeal_28.html)

## Amish Baked Oatmeal (½ batch with soymilk)

Servings: 8-10

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 3 cups quick-cooking oatmeal</li><li>- 1 cups white OR brown sugar</li><li>- 1 cup soymilk</li><li>- 1/2 cup melted butter OR margarine</li><li>- 2 eggs</li><li>- 2 tsp baking powder</li><li>- 1 tsp salt</li><li>- 1 tsp cinnamon</li><li>- 2 tsp vanilla extract</li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large mixing bowl</li><li>- Mixing spoon</li><li>- Serving spoon</li></ul>

### Before camping:

Mix sugar, baking powder, salt, cinnamon in sandwich zip top bag

Mix eggs and vanilla in sealable tupperware

Measure oatmeal into gallon zip top bag

### When ready to prepare:

Heat 12" dutch oven over 5-10 coals

Melt butter in oven

In large bowl, mix sugar bag with egg and vanilla, stirring to combine

Add soymilk, stir

Add oatmeal bag to mixture, stir

Add mixture to melted butter in dutch oven, stir

Once combined, pat down mixture in dutch oven with spoon

Bake at 350 for 30-40 min or until edges are golden brown

(~12 coals under, ~24 on top)

Top with warm milk, fresh fruit or brown sugar if desired.

Adapted from:

[http://www.everydaydutchoven.com/2012/08/amish-baked-oatmeal\\_28.html](http://www.everydaydutchoven.com/2012/08/amish-baked-oatmeal_28.html)

## Cinnamon French Toast Bake

Servings: 8-10

Preparation Time: 15 min

Cook Time: 25-30 min

Challenge Level: Easy

<b>Ingredients</b> <ul style="list-style-type: none"><li>- 1/4 cup (1/2 stick) butter, melted</li><li>- 2 12.4 oz cans Pillsbury refrigerated cinnamon rolls with icing (not Grands)</li><li>- 6 eggs</li><li>- 1/2 cup heavy cream</li><li>- 2 tsp ground cinnamon</li><li>- 2 tsp vanilla</li><li>- 1 cup chopped pecans</li><li>- 1 cup maple syrup</li></ul> <b>Garnish</b> <ul style="list-style-type: none"><li>- Icing from cinnamon roll packages</li><li>- Powdered sugar</li><li>- 1/2 cup maple syrup, if desired</li></ul>	<b>Equipment</b> <ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Medium mixing bowl</li><li>- Mixing spoon</li><li>- Serving spoon</li></ul>
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### When ready to prepare:

- Lightly oil or spray 12 inch dutch oven.
- Melt butter in prepared oven over ~12 coals
- Separate both cans of dough into 16 rolls; set icing aside.
- Cut each roll into 8 pieces.
- Place pieces in single layer over butter in dutch oven.
- In a medium bowl, beat eggs.
- Beat in cream, cinnamon and vanilla until well blended.
- Gently pour egg mixture over roll pieces.
- Sprinkle with pecans.
- Drizzle with 1 cup syrup.
- Bake at 375 degrees for 25-28 minutes or until golden brown.
  - (~12 coals under, ~28 coals on top)
- Let cool 15 minutes.
- Drizzle with icing and dust with powdered sugar.
- If desired, serve with additional maple syrup.

Adapted from:

<http://www.everydaydutchoven.com/2013/08/cinnamon-french-toast-bake.html>

## Eggs - Scrambled

Servings: 3 eggs per person

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Medium

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 3 Eggs per person</li><li>- ½ cup milk (per dozen eggs)</li><li>- ½ cup butter (per dutch oven)</li></ul>	<ul style="list-style-type: none"><li>- 12" camp Dutch oven</li><li>- Heavy duty aluminium foil</li><li>- Mixing spoon</li><li>- Water</li></ul>

### Before Camping

Crack eggs

Add milk

Mix well

Pour into 1 gallon water jugs (clean from grocery store)

### To Cook

In a 12" dutch oven, deep if available, add ~1" of water to bottom of oven

Line oven with heavy duty aluminum foil, with foil touching water and going over rim

Melt ½ cup (1 stick) butter in oven over 15-20 coals

Add egg mixture to ~1.5" from top

Stir to combine, cover with lid

Cook on bed of 20-25 coals

Stir every 5-7 min, scraping the sides and bottom of foil, being careful not to break foil

Serve when eggs are cooked, 25-30 min

Adapted from:

Dan Byrne/Pack 98

## Eggs - Breakfast Burritos

Servings: See Scrambled Eggs recipe

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Medium

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Scrambled Eggs (see recipe)</li><li>- Tortillas (1-2 per person)</li><li>- Cheddar cheese, shredded</li><li>- Sour cream</li><li>- Salsa</li></ul>	<ul style="list-style-type: none"><li>- Serving spoons</li></ul>

### Before Camping

Prepare eggs as per Scrambled Eggs recipe

### To prepare at camp

#### Eggs

Prepare as per recipe

### To Serve

Place all ingredients on buffet table, tortillas first, eggs second, other ingredients follow

Assemble into tacos, adults serving

Scouts can customize as wanted

## Sausage Patties

Servings: 2 patties per person

Preparation Time: 5 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Frozen precooked sausage patties</li></ul>	<ul style="list-style-type: none"><li>- 12" deep dutch oven</li><li>- Heavy Duty Aluminum foil</li><li>- Serving tongs</li></ul>

### To prepare

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Fill oven  $\sim\frac{3}{4}$  full with frozen sausage patties

Cook for 30-45 min to warm through at 350F (~12 coals under, ~24 on top)



# Entrees

## Baked Bratwurst with Onions and Potatoes

Servings: 12-30 (1 brat per person)

Preparation Time: 5 min

Cook Time: 50-60 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 12-30 uncooked or cooked bratwurst</li><li>- 12 fingerling or small new potatoes with the skin on (if you want)</li><li>- 4 large onions, sliced</li><li>- 2 Tbsp olive oil</li><li>- 2 Tbsp spicy brown mustard</li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Small mixing bowl</li></ul>

### Before camping:

Slice onions, place in zip-top bag

Boil bratwursts (if uncooked)

### When ready to prepare:

Lightly oil or spray dutch oven.

Combine olive oil and mustard in small bowl; mix well.

Place bratwurst and potatoes in prepared oven

Cover evenly with onions.

Pour mustard mixture over all, toss lightly until coated.

Bake at 400 degrees for 50-60 minutes

(12 coals under, 36 on the lid, plan to replenish)

Stir halfway,

Bake until bratwurst are brown and potatoes are tender.

Adapted from

<http://www.everydaydutchoven.com/2012/08/baked-bratwurst-with-onions-and.html>

## Chili (or Chili Mac)

Servings: 12-16

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

<b>Ingredients</b> <ul style="list-style-type: none"><li>- 3 lbs. Hamburger</li><li>- 1 medium onion, chopped</li><li>- Chili powder or Taco Seasoning</li><li>- 4 15.5 oz cans Chili beans</li><li>- 4 14.5 oz cans diced tomatoes</li><li>- 2 46 oz bottles tomato juice (resealable)</li><li>- Shredded Cheddar Jack cheese</li></ul>	<ul style="list-style-type: none"><li>- Sour cream</li><li>- Crackers</li></ul> <b>For Chili Mac</b> <ul style="list-style-type: none"><li>- 32 oz elbow macaroni</li><li>- Canola or vegetable oil</li></ul> <b>Equipment</b> <ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Serving spoon</li></ul>
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### Before camping:

Brown hamburger and onions until onions are soft

Drain, return to pan

Stir in chili powder or taco seasoning, cook for 2-3 min

Place in zip top bag or tupperware, refrigerate or freeze

### For Chili Mac:

Cook macaroni until very firm. Macaroni should be too firm to eat right out of the pot.

Drain.

Place macaroni in a bowl, coat with canola or vegetable oil

Store in gallon zip top bag, refrigerate.

### When ready to prepare:

Arrange 14 coals in a circle under the base of the oven.

Add hamburger mixture to oven, warm 5-10 min

Stir in chili beans, diced tomatoes and tomato juice

Mix until well blended

Place lid on oven and bake at 350 degrees, with 18-22 coals on top, for 30-45 minutes or until chili is warm

If making Chili Mac, add macaroni to last ~15 min of cook time

Serve with cheese, sour cream, crackers and anything else you like with chili

Plan to store the excess chili in sealable container.

**Clean dutch oven as soon as it is cool, oiling after it is dry.**

(Tomato juice can be hard on the seasoning)

## Fajitas

**WARNING:** This is an expensive recipe, due to pre-cooked meat. Use for smaller campouts or pre-cook your own meats for lower food cost.

Servings: Servings based on pre-cooked fajita meat package

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Frozen fajita beef and chicken meat</li><li>- Tortillas (1-2 per person)</li><li>- Cheddar cheese, shredded</li><li>- Lettuce, shredded</li><li>- Sour cream</li><li>- Salsa</li><li>- Pinto or Black beans, if desired</li></ul>	<ul style="list-style-type: none"><li>- 12" dutch oven for each meat</li><li>- 10" dutch oven for beans</li><li>- Serving spoons</li></ul>

### To prepare at camp

#### Fajita Meat

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Fill oven ~ $\frac{3}{4}$  full with precooked meat

Cook for 15-30 min to warm through at 350F (~12 coals under, ~24 on top)

#### Beans

Partially drain beans (half the cans or so)

Place in 10" dutch oven

Cook for 20-30 min in to warm through at 350F (~10 coals under, ~18 on top)

### To Serve

Lay out ingredients, tortillas first

Assemble into tacos, adults serving

Scouts can customize as wanted

Leftover tortillas, cheese, salsa can be used with scrambled eggs for breakfast tacos the next morning

## Foil Pouch Meals

Servings: number of hamburger patties

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Medium (herding scouts more than cooking)

<b>Ingredients</b> <ul style="list-style-type: none"><li>- ¼ or ⅓ lb frozen Hamburger patties (easier to portion) or bulk hamburger</li><li>- Baby carrots</li><li>- Russet or “Norkota” Potatoes</li><li>- White or Yellow Onions</li><li>- Red, Yellow, Orange Bell Peppers (avoid green as they taste “bad” to some people)</li></ul>	<ul style="list-style-type: none"><li>- Vegetable or Canola Oil</li><li>- Spices: Season Salt, Montreal Steak Seasoning, Salt, Pepper, etc</li></ul> <b>Equipment</b> <ul style="list-style-type: none"><li>- Apple Wedger</li><li>- Knives</li><li>- Gallon zip top freezer bags</li><li>- Heavy Duty Aluminum Foil</li></ul>
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### Before camping:

(This is identical prep to foil wrapped veggies)

<b>Potatoes:</b> Wash potatoes Dice potatoes into 1/2” cubes (or so) Oil potato chunks in bowl Store in zip top gallon freezer bags, refrigerate	<b>Onions:</b> Peel outer layer Use apple wedger to chop onions into wedges Oil onion chunks in bowl Store in zip top gallon freezer bags, refrigerate	<b>Peppers:</b> Seed peppers Cut peppers into wedges or dice, as desired Oil pepper chunks in bowl Store in zip top gallon freezer bags, refrigerate
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### When ready to prepare:

Tear off 1 piece of aluminum foil 18-24” long

Place 1 hamburger patty on the foil

Place vegetables on top of patty

Season as desired (let the scouts select)

Wrap pharmacy fold style (see example in appendix), customizing to identify (or label with sharpie or organized grid on fire)

Place foil wraps on layer of lit charcoal, burger side down

Cook for 30-45 min depending on thickness of package, flipping at least once to reduce burning

Steaming and sizzling are a good thing, use instant read thermometer to check

Remove from the heat and allow to cool for 5 minutes before eating

## Jambalaya

Servings: TBD

Preparation Time: 1 3/4 hours

Cook Time: 30 min

Challenge Level: Medium

<b>Ingredients:</b> <ul style="list-style-type: none"><li>- 1 pkg cooked smoked sausage</li><li>- 1 ½ cup uncooked instant rice</li><li>- 1 ½ cup chicken broth</li><li>- 1 pkg cooked spicy sausage</li><li>- 1 pkg (10 oz) cooked small shrimp</li><li>- ¼ tsp chili powder</li><li>- ⅛ tsp ground red pepper</li><li>- 1 small green pepper</li><li>- 1 14 oz can diced tomatoes</li></ul>	<ul style="list-style-type: none"><li>- 1 14 oz can corn</li></ul> <b>Equipment:</b> <ul style="list-style-type: none"><li>- 2 Medium skillets or stock pots</li><li>- Large pot</li></ul>
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### Before Camping:

Cut cooked sausages into 1" slices

Dice green pepper and onion, store in zip top bag

### When ready to prepare:

Heat sausages in medium skillet or pot

Heat shrimp in another skillet or pot

In large pot:

- Combine chicken broth, uncooked rice, diced green pepper, diced onion, diced tomatoes, canned corn and spices

Heat to boiling, stirring occasionally

Once boiling, reduce heat

Simmer uncovered for 10 min, stirring occasionally

Serve buffet style, allowing scouts to choose proteins

(Adapted from Troop 101/Seraphin family recipe)

## Scoutmaster's Lasagna

Servings: 18–20

Preparation Time: 1 3/4 hours

Cook Time: 45 min

Challenge Level: Medium

<b>Ingredients:</b> <ul style="list-style-type: none"><li>- 2 pounds lean ground beef</li><li>- 2 teaspoons minced garlic</li><li>- 1 large onion, chopped</li><li>- 2 (26-ounce) jars spaghetti sauce</li><li>- 1/2 teaspoon salt</li><li>- 1/2 teaspoon ground black pepper</li><li>- 2 teaspoons Italian seasoning blend</li><li>- 2 (15-ounce) tubs ricotta cheese</li><li>- 2 eggs</li></ul>	<ul style="list-style-type: none"><li>- 1 (16-ounce) box lasagna noodles, uncooked</li><li>- 1 1/2 pounds (6 cups) mozzarella cheese</li></ul> <b>Equipment:</b> <ul style="list-style-type: none"><li>- 14-inch camp Dutch oven (or 12 in deep oven)</li><li>- Large mixing bowl</li><li>- Medium-size mixing bowl</li><li>- Heavy-duty aluminum foil</li></ul>
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### Before Camping:

Brown beef, garlic and onion

Drain

Put into gallon zip top bag, refrigerate

Measure spices into snack or sandwich zip top bag

### When ready to prepare:

In large bowl:

- Mix precooked beef, garlic and onion
- Add spaghetti sauce, salt, black pepper and Italian seasoning blend to the beef-onion mix and stir well.

In a medium-size bowl, mix ricotta cheese and eggs and set aside.

Carefully line dutch oven with aluminum foil.

Spread about one-third of the beef mixture on the bottom of the oven.

Next, add a layer of about one-third of the noodles followed by about one-third of the ricotta-egg mixture and one-third of the mozzarella cheese.

Repeat this order two more times until all ingredients are layered, ending with a layer of mozzarella cheese.

Cook for about 45 minutes using 21 coals on the lid and 11 coals under the oven, until noodles are thoroughly cooked.

Refresh coals as required.

(Adapted from reddit.com/r/bsa post)

## **Sloppy Joes (aka Mrs. Scheu's Sloppy Joes)**

Servings: 6-8 per 2 lbs of ground beef

Preparation Time: 5 min

Cook Time: 30-45 min

Challenge Level: Easy

<b>Ingredients</b>	<b>Equipment</b>
<ul style="list-style-type: none"><li>- 2lb ground beef</li><li>- Onion flakes</li><li>- 2 tbsp Worcestershire sauce</li><li>- 24 oz Ketchup</li><li>- 2 tbsp Brown sugar</li><li>- 2 tbsp apple cider vinegar</li><li>- Hamburger buns</li><li>- Cheese (sliced or shredded, coordinate with breakfast menu)</li></ul>	<ul style="list-style-type: none"><li>- 12" camp Dutch oven</li><li>- Heavy duty aluminium foil</li><li>- Serving spoon</li></ul>

### **Before Camping**

- Brown hamburger
- Sprinkle in a few onion flakes, cook for 2-3 minutes
- Drain
- Return to pan
- Add other spices and liquids
- Bring to a soft boil for 3-4 minutes
- Cool
- Store in freezer zip top bags (or other containers)

### **To reheat at camp**

- Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up, not required)
- Fill oven ~¾ full sloppy joe mix
- Cook for 30-45 min to warm through at 350F (~12 coals under, ~24 on top)

Adapted from: Kristine Scheu

## Taco Meat

Servings: 1 lb hamburger per 3-4 people

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 1 lb Hamburger per 3-4 person</li><li>- 3-4 tsp Gluten Free Taco Seasoning Mix (see recipe) per lb</li><li>- <math>\frac{3}{4}</math> C water per lb</li></ul>	<ul style="list-style-type: none"><li>- 12" deep dutch oven for taco meat</li><li>- Serving spoon</li></ul>

## Before Camping

Brown hamburger, drain, return to pan

Add 3-4 tsp of Gluten Free Taco Seasoning with  $\frac{3}{4}$  cup water and 1 lb meat

Store in double zip top freezer bags or tupperware, refrigerate

## Gluten Free Taco Seasoning

Ingredients	
<ul style="list-style-type: none"><li>- 2 tsp chili powder</li><li>- 1 <math>\frac{1}{2}</math> tsp paprika</li><li>- 1 <math>\frac{1}{2}</math> tsp cumin</li><li>- 1 tsp onion powder</li><li>- <math>\frac{3}{4}</math> tsp garlic powder</li><li>- <math>\frac{1}{2}</math> tsp fine sea salt</li><li>- Dash of cayenne pepper</li></ul>	

Mix all ingredients together and store in airtight container



## Soft Tacos

Servings: 1 lb taco meat per 3-4 people

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 1 lb prepared Taco Meat per 3-4 person (see recipe)</li><li>- Tortillas (1-2 per person)</li><li>- Cheddar cheese, shredded</li><li>- Sour cream</li><li>- Salsa</li><li>- Pinto or Black beans, if desired</li></ul>	<ul style="list-style-type: none"><li>- 12" dutch oven for taco meat</li><li>- 10" dutch oven for beans</li><li>- Serving spoon</li></ul>

### Before Camping

Prepare Taco Meat as per recipe

Store in double zip top freezer bags or tupperware, refrigerate

### To prepare at camp

#### Taco Meat

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Fill oven ~ $\frac{3}{4}$  full with taco meat mix

Cook for 30-45 min to warm through at 350F (~12 coals under, ~24 on top)

#### Beans

Partially drain beans (half the cans or so)

Cook for 20-30 min in 10in dutch oven to warm through at 350F

(~10 coals under, ~18 on top)

### To Serve

Lay out ingredients, tortillas first

Assemble into tacos, adults serving

Scouts can customize as wanted

Leftover tortillas, cheese, salsa can be used with scrambled eggs for breakfast tacos the next morning

## Walking Tacos

Servings: 1 lb taco meat per 3-4 people

Preparation Time: 15 min

Cook Time: 30-45 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 1 lb prepared Taco Meat per 3-4 person (see recipe)</li><li>- 1 oz Frito single serving pouches (1 per person)</li><li>- Cheddar cheese, shredded</li><li>- Lettuce, shredded</li><li>- Sour cream</li><li>- Salsa</li><li>- Pinto or Black beans, if desired</li></ul>	<ul style="list-style-type: none"><li>- 12" dutch oven for taco meat</li><li>- 10" dutch oven for beans</li><li>- Serving spoon</li></ul>

### Before Camping

Prepare Taco Meat as per recipe

Store in double zip top freezer bags or tupperware, refrigerate

### To prepare at camp

#### Taco Meat

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Fill oven ~ $\frac{3}{4}$  full with taco meat mix

Cook for 30-45 min to warm through at 350F (~12 coals under, ~24 on top)

#### Beans

Partially drain beans (half the cans or so)

Cook for 20-30 min in 10in dutch oven to warm through at 350F

(~10 coals under, ~18 on top)

### To Serve

Lay out ingredients, Frito bags first

Assemble into "tacos", adults serving

Taco meat, then cheese, then lettuce, salsa, sour cream, beans, etc

Scouts can customize as wanted

Leftover chips, cheese, salsa can be used with scrambled eggs for breakfast the next morning

## Tater Tot Casserole

Servings: 12-16

Preparation Time: 15 min

Cook Time: 50-70 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 3 lbs. hamburger</li><li>- 1 medium onion, chopped</li><li>- 1 tsp. garlic powder</li><li>- 1 tsp Montreal Steak Seasoning</li><li>- 2 (10 3/4 oz) cans Cream of Mushroom soup</li><li>- 2 (10 3/4 oz) cans Cream of Chicken soup</li><li>- 1 C half and half or milk</li><li>- 2 C frozen peas and carrots</li><li>- 1 (2 lb) bag frozen tater tots (3/4 of a bag covers a 12 inch oven)</li><li>- 2 cups shredded Cheddar Jack cheese</li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Serving spoon</li></ul>

### Before camping:

Brown hamburger and onions until onions are soft

Drain, return to pan

Stir in garlic powder and steak seasoning

Place in zip top bag or tupperware, refrigerate or freeze

### When ready to prepare:

Arrange 14 coals in a circle under the base of the oven.

Add hamburger mixture to oven, warm 5-10 min

Stir in soups, half and half and frozen vegetables

Mix until well blended

Cover completely with tater tots

Place lid on oven and bake at 350 degrees, with 18-22 coals on top, for 45-60 minutes or until soup starts to bubble

Sprinkle with 2 cups of cheese, cook 10 minutes longer or until cheese has melted and hot dish is brown on top

Adapted from: <http://www.everydaydutchoven.com/2011/04/tater-tot-hot-dish.html>

# Side Dishes

## The Best Cheesy Potato Casserole

Servings: TBD

Preparation Time: 10 min

Cook Time: 50-60 min

Challenge Level: Medium

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Frozen hash browns (servings based on ~30 oz package size), slightly thawed</li><li>- For each 30oz of hash browns:<ul style="list-style-type: none"><li>- 1 can cream of chicken soup</li><li>- 1 can of milk</li><li>- ½ onion chopped</li><li>- 2 cups shredded cheddar cheese</li><li>- 8 oz sour cream</li><li>- 6 strips bacon, chopped (optional)</li><li>- 8 green onions, sliced</li></ul></li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large mixing bowl</li><li>- Mixing spoon</li><li>- Serving spoon</li></ul>

### When ready to prepare:

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Break up hash browns in bag

Combine the onion, green onion, 1 C of cheese, chicken soup, milk and sour cream in a large bowl

Add the hash browns and bacon, stir to coat

Pour into lined oven

Bake at 350 for 50 to 60 minutes or until bubbly and golden on top.

(~12 coals under, ~24 on top)

During the last 10 min, add remaining 1 C of cheese on top to brown.

Adapted from <https://www.eatingonadime.com/cheesy-potato-casserole/>

## Crew 2's Mac and Cheese

Servings: 12–14

Preparation Time: 30 min

Cook Time: 90 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 2 pounds elbow macaroni</li><li>- 2 Tbsp butter</li><li>- 1 (16-ounce) package Velveeta cheese, cubed</li><li>- 1 lb white American cheese, cubed</li><li>- 1/2 cup milk</li><li>- 2 tablespoons spicy brown mustard</li><li>- Vegetable or canola oil</li></ul>	<ul style="list-style-type: none"><li>- 14-inch camp Dutch oven (or 12 in deep oven)</li><li>- Heavy-duty aluminum foil</li></ul>

### Before Camping:

Cook macaroni until very firm, macaroni should be too firm to eat right out of the pot.

Drain

Place in large bowl, coat with vegetable or canola oil

Put into gallon zip top bag, refrigerate

Cube cheese, place in zip top bag (for Cub Scout camping)

### When ready to prepare:

Line the Dutch oven with foil, then liberally grease the foil with butter.

Pour about half of the pasta in the oven.

Distribute half of the Velveeta and American cheese cubes over the pasta.

Top the cheese with the remainder of the pasta

Cover the pasta with the remainder of the cheese.

Combine milk with mustard in a cup, then pour over cheese in the oven.

Bake for about 1 1/2 hours using 21 coals on the lid and 11 coals under the oven.

Check and add cook time as needed to melt cheese.

Refresh coals as required.

(Adapted from reddit.com/r/bsa post)

## Fat Don's Hashbrown Casserole

Servings: TBD

Preparation Time: 10 min

Cook Time: 45-50 min

Challenge Level: Medium

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Frozen hash browns (servings based on ~30 oz package size), thawed</li><li>- For each 30oz of hash browns:<ul style="list-style-type: none"><li>- 15 oz jar Cheez Whiz</li><li>- 4 oz sour cream</li><li>- 9 oz cottage cheese</li><li>- ½ tsp Kosher salt</li><li>- ¼ tsp white pepper</li><li>- ½ tsp paprika</li></ul></li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large mixing bowl</li><li>- Whisk</li><li>- Mixing spoon</li><li>- Serving spoon</li></ul>

### When ready to prepare:

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up)

Break up hash browns in bag

Whisk together the Cheez Whiz and sour cream

Combine with other ingredients, except paprika

Pour into lined oven

Sprinkle with paprika

Bake at 350 for 45 to 50 minutes or until bubbly and golden on top.

(~12 coals under, ~24 on top)

Adapted from a University of Illinois University Housing Dining Services recipe

## Foil Wrapped Potatoes, Onions and Peppers

Servings: ½ potato per scout?

Preparation Time: 15 min

Cook Time: 45-60 min

Challenge Level: Easy

<b>Ingredients</b> <ul style="list-style-type: none"><li>- Russet or “Norkota” Potatoes</li><li>- White or Yellow Onions</li><li>- Red, Yellow, Orange Bell Peppers (avoid green as they taste “bad” to some people)</li><li>- Vegetable or Canola Oil</li></ul>	<ul style="list-style-type: none"><li>- Spices</li></ul> <b>Equipment</b> <ul style="list-style-type: none"><li>- Apple wedger</li><li>- Knives</li><li>- Gallon zip top freezer bags</li><li>- Heavy Duty Aluminum Foil</li></ul>
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### Before camping:

(This is identical prep to foil pouch meals)

<b>Potatoes:</b> Wash potatoes Dice potatoes (1/2” cubes) Oil potato chunks in bowl Store in zip top gallon freezer bags, refrigerate	<b>Onions:</b> Peel outer layer Use apple wedger to chop onions into wedges Oil onion chunks in bowl Store in zip top gallon freezer bags, refrigerate	<b>Peppers:</b> Seed peppers Cut peppers into wedges or dice, as desired Oil pepper chunks in bowl Store in zip top gallon freezer bags, refrigerate
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### When ready to prepare:

Tear off 2 pieces of aluminum foil 24-36” long

Pour potatoes and/or onions and/or peppers onto top layer of foil

Add oil as needed, depending on how much oil was used initially

Season as desired (remember the scouts need to eat this)

Wrap potatoes, onions, peppers in first layer of foil (pharmacy fold style, see appendix)

Flip the wrap over, place on second layer of foil, seam side down

Wrap in the second layer of foil (pharmacy fold again, see appendix)

Place foil wraps on layer of lit charcoal

Cook for 45-60 min depending on thickness of package

Flip at least once to reduce burning

Steaming and sizzling are a good thing

Use gloves or tongs to check how soft the potatoes are

Remove from the heat and allow to cool for 5-15 minutes before serving

Leftovers can be reheated the next meal/day if stored in a chilled cooler

## Frozen Corn

Servings: 3 oz per person

Preparation Time: 5 min

Cook Time: 15-30 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 12 oz Frozen corn</li><li>- ½ cup water</li><li>- ¼ stick butter</li></ul>	<ul style="list-style-type: none"><li>- 12" deep dutch oven</li><li>- Aluminum foil (optional)</li></ul>

### To prepare

Line a 12" dutch oven, deep if available, with heavy duty aluminum foil, with foil going over rim (for easier clean up, optional)

Fill oven up to ¾ full with frozen corn

Add water and butter

Cook for 15-30 min to warm through at 350F (~12 coals under, ~24 on top)

Stir often and add water as needed



## Dutch Oven Mac & Cheese

Servings: 12-16

Preparation Time: 30 min

Cook Time: 25-30 min

Challenge Level: Medium-Hard

<b>Ingredients</b> <ul style="list-style-type: none"><li>- 8 cups Dried Macaroni</li><li>- 2 whole Eggs, Beaten</li><li>- 1/2 cup (1 Stick) Butter</li><li>- 1/2 cup All-purpose Flour</li><li>- 6 cups Whole Milk</li><li>- 4 tsp (heaping) Dry Mustard</li><li>- 2 lbs Cheese plus ¼ lb extra for top, Grated</li><li>- 1 tsp Salt, More To Taste</li><li>- 1 tsp Seasoned Salt, More To Taste</li></ul>	<ul style="list-style-type: none"><li>- 1 tsp Ground Black Pepper</li><li>- Optional Spices: Cayenne Pepper, Paprika, Thyme</li><li>- Vegetable or canola oil</li><li>- Panko bread crumbs</li></ul> <b>Equipment</b> <ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large bowl</li><li>- Small mixing bowl</li><li>- Whisk</li><li>- Serving spoon</li></ul>
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### Before camping:

Cook macaroni until very firm, macaroni should be too firm to eat right out of the pot.

Drain, place macaroni in large bowl

Add vegetable or canola oil, stir to coat

Put into gallon zip top bag, refrigerate.

Measure flour into sandwich zip top bag

Measure spices into snack zip top bag

### When ready to prepare:

Heat dutch oven over 10 coals.

### Make the roux

In the dutch oven, melt butter and sprinkle in flour.

Whisk together over medium-low heat.

Cook mixture for five minutes, whisking constantly, don't let it burn.

### Thicken milk

Pour in milk, add mustard and spices, and whisk until smooth.

Cook for five minutes until very thick, stirring regularly

Remove dutch oven from coals.

In a small bowl, beat egg.

### Temper the egg mixture

Take 1/4 cup of sauce from the dutch oven and slowly pour it into beaten egg

Stir constantly to avoid cooking egg.  
Repeat if there is room in the egg bowl/container  
Stir together till smooth.

Pour egg mixture into dutch oven, whisking constantly.  
Stir until smooth.  
Return the dutch oven to the coals.

Add in 2 lb cheese and stir to melt.

Taste sauce and add more salt and seasoned salt as needed!  
DO NOT UNDERSALT.

Pour in drained, cooked macaroni and stir to combine.  
Top with extra cheese and panko bread crumbs  
Bake at 350 for 25 to 30 minutes or until bubbly and golden on top.  
(~12 coals under, ~24 on top)

Adapted from <http://thepioneerwoman.com/cooking/2009/04/macaroni-cheese/>

## Dutch Oven Onions, Peppers and Tomatoes

Servings: 10-20

Preparation Time: 10 min

Cook Time: 20-30 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 2 large onions, sliced</li><li>- 10-15 small red/yellow/orange peppers, seeded and sliced</li><li>- 18 Roma tomatoes, quartered</li><li>- ½ cup butter (1 stick)</li><li>- Vegetable or canola oil</li></ul>	<ul style="list-style-type: none"><li>- 12" camp Dutch oven</li><li>- Large bowl</li><li>- Mixing/serving spoon</li><li>- Freezer zip top bag</li></ul>

### Before camping:

Slice onions

Seed and slice peppers

Quarter tomatoes

Place in large bowl

Add vegetable or canola oil, stir to coat

Place into freezer zip top bag

### When ready to prepare:

Heat dutch oven over 10 coals

Melt 1 stick butter (½ C) in oven

Once butter is melted:

Add onions, peppers and tomatoes, cover with lid

Bake at 350 for 20-30 min

(~12 coals under, ~24 on top)

Adapted from:

Available ingredients

# Desserts

## Caramel Apple Cinnamon Dump Cake

Servings: 10-12

Preparation Time: 15 min

Cook Time: 50-55 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 2 (21 oz) cans apple pie filling</li><li>- 1 (1 lb) box yellow cake mix</li><li>- 1/2 cup (1 stick) butter, cut into thin slices</li><li>- 2 tsp cinnamon</li><li>- 3/4 of 14 oz jar caramel ice cream topping</li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Large bowl</li><li>- Parchment oven liner</li><li>- Knife</li><li>- Serving spoon</li></ul>

### When ready to prepare:

- Line oven with parchment (or lightly oil or spray)
- In large bowl, combine apple pie filling with cinnamon
- Pour into oven
- Drizzle caramel topping in a checkerboard fashion over pie filling
- Sprinkle dry cake mix evenly over caramel layer
- Dot cake mix with slices of butter
- Cover with lid
- Bake at 350 degrees for 50-55 minutes or until golden brown and bubbly
  - (~12 coals under, ~26 coals on top)
- Let cool 20 minutes.
- Serve with vanilla ice cream if desired

Adapted from:

<http://www.everydaydutchoven.com/2013/11/caramel-apple-cinnamon-dump-cake.html>

## Fruit Pie Dump Cake

Servings: 10-12

Preparation Time: 15 min

Cook Time: 50-55 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- 2 (21 oz) cans pie filling (any thickened fruit should work)</li><li>- 1 (1 lb) box yellow cake mix</li><li>- 1/2 cup (1 stick) butter, cut into thin slices</li><li>- 1 (12oz) can Sprite or ginger ale (optional)</li></ul>	<ul style="list-style-type: none"><li>- 12" deep camp Dutch oven</li><li>- Parchment oven liner</li><li>- Knife</li><li>- Serving spoon</li><li>- Mixing bowl (if using Sprite)</li></ul>

### Good Combinations:

- 1 can Peach, 1 can Blueberry

### When ready to prepare:

- Line oven with parchment (or lightly oil or spray)
- Pour pie filling into oven
- If using Sprite:
  - Combine with cake mix in bowl
  - Pour batter over fruit
- If not using Sprite:
  - Sprinkle dry cake mix evenly over pie filling
- Dot cake mix with slices of butter
- Cover with lid
- Bake at 350 degrees for 50-55 minutes or until golden brown and bubbly
  - (~12 coals under, ~26 coals on top)
- Let cool 10-20 minutes.
- Serve with vanilla ice cream if desired

Adapted from:

<http://www.everydaydutchoven.com/2012/02/cherry-cobbler-for-two.html>

## S'mores Easy

Servings: 2 cookies, 1 marshmallow per smore, 1-2 smore per scout

Preparation Time: 5 min

Cook Time: 5 min

Challenge Level: Easy

Ingredients	Equipment
<ul style="list-style-type: none"><li>- Fudge Stripe cookies</li><li>- Large marshmallows</li></ul>	<ul style="list-style-type: none"><li>- Aluminum foil</li><li>- Roasting forks</li><li>- Plastic or nitrile gloves for servers</li></ul>

### When ready to prepare:

- Lay out aluminum foil on table top for easier clean up
- Put 2-4 marshmallows per roasting fork
- Roast over fire
  - Recruit parents to roast marshmallows
  - Older scouts can roast marshmallows if it is a smaller campout
- When marshmallows are cooked, sandwich between 2 Fudge Stripe cookies
- Lay out finished s'mores on table top
- Have scouts form an orderly line to pick up smores

Adapted from:

Pack 98 knowledge

## Backwards Schedule

1. Look up sunset time
2. Set dinner time, allowing enough time for eating and clean up before darkness
  - a. Example dinner time is 6:00 pm, this is a spring campout
  - b. For a fall campout, dinner time will need to be earlier as sunset is usually before 6 pm
3. Work backwards from dinner time to set times for putting dutch ovens on coals
  - a. Sloppy Joe recipe calls for 30-45 min of cook time, so it needs to go on at ~5:10pm
  - b. Crew 2 Mac & Cheese recipe calls for 90 minutes of cook time, so it needs to go on at ~4:30 pm
  - c. Foil veggies recipe calls for 45-60 min of cook time and 5-15 min of cooling, so they need to go on at ~4:50 pm
4. Allow 20-25 min for a charcoal chimney to light completely (first column)
  - a. Mac & Cheese needs ~32 coals and the Foil veggies need a bed of coals, so two chimneys worth at 4 pm
  - b. The sloppy joes need ~36 coals, so one additional chimney at 4:40 pm
  - c. Leftover coals from the second chimney can be used to refresh the Mac&Cheese

Dinner	8:04pm Sunset					
	Fire pit #1		D.O. #1	D.O. #2	D.O. #3	D.O. #4
4:00 PM	Charcoal Light					
4:10 PM	10					
4:20 PM	20					
4:30 PM				Mac&Cheese		
4:40 PM	Charcoal Light			10		
4:50 PM	10			20	Foil Veggies	
5:00 PM	20			30	10	
5:10 PM			Sloppy Joes	40	20	
5:20 PM			10	50	30	
5:30 PM			20	60	40	
5:40 PM			30	70	50	
5:50 PM			40	80	60	
6:00 PM			50	90	70	

5. A similar schedule can be made for breakfast
  - a. Less dependent on sunrise and more on meal time
6. This schedule aims for an 8:30 am meal time
  - a. You would want to light at least 2 chimneys of charcoal to start
  - b. The eggs cook with many coals under them
  - c. The eggs can hold in the warm dutch ovens

<b>Breakfast</b>						
	<b>Fire pit #1</b>		<b>D.O. #1</b>	<b>D.O. #2</b>	<b>D.O. #3</b>	<b>D.O. #4</b>
7:20 AM	<b>Charcoal Light</b>					
7:30 AM	10					
7:40 AM	20		<b>Eggs</b>	<b>Eggs</b>	<b>Oatmeal</b>	
7:50 AM			10	10	10	
8:00 AM			20	20	20	
8:10 AM			30	30	30	
8:20 AM			40	40	40	
8:30 AM					50	
8:40 AM						



## How to Fold a Foil Pouch

1. Start with heavy duty aluminum foil that is at least 12 inches long



2. Place your food directly in the center of the foil pouch.



3. Hold the two long edges of foil and bring together in the center above the food. If there is no apparent long edge and your piece of foil is more like a square – choose the side that is facing you to keep things simple.



4. Fold edges down creating a small lip – about 1/2 inch along the entire length of the foil. Make sure there is room between the food and the foil so heat can build up inside the packet.



5. Fold lip over once more so it lays flat on top of the foil pouch. The top of the foil pouch should be nicely sealed now leaving two open “short” edges.



6. Press short edges together and fold over once to create another 1/2 inch lip. Make sure there is plenty of extra room from the edge of the foil to the contents of the foil packet (1 1/2 to 2 inches).



7. Fold lip over once more so it lays flat on top of the foil pouch. Your foil packet should be tightly sealed on all sides and stay closed when you handle it.



Images and Text from:

<https://www.dirtygourmet.com/campfire-cooking-how-to-make-a-foil-pouch/>



I believe this chart was developed before Kingsford resized their briquets to be slightly smaller, most times I add 2-4 coals to the top count.

COAL-TEMPERATURE CONVERSION CHART

		Oven Temperature						
		325°F	350°F	375°F	400°F	425°F	450°F	
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

(Image from <https://scoutingmagazine.org/2017/04/dutch-oven-cooking-primer/>)