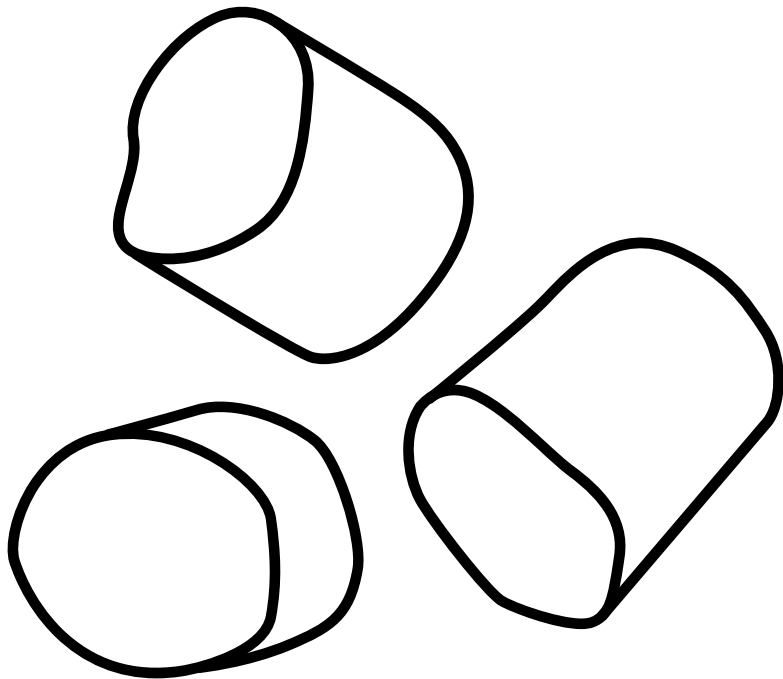


Cookout Recipes



Recipes can be found in any of the many cookbooks in camp. Below are a few recipes and even more ideas. Remember to follow Food Req Suggestions when planning cookouts and completing Food Requests.

Be creative! Plan different meals and try new recipes. Also, ask your campers what they want to eat for your cookouts (Girl Planning), and take dietary needs (allergies, intolerances, etc.) into account. When cooking, give girls jobs and include them in the process. When eating, encourage girls to try new foods. As a counselor, you will learn to love the taste of “burnt.” Happy cookouts!

Breakfast

Orange Muffins - Tinfoil

- 1 Orange per person
- ½ cup muffin mix per person

Cut inch circle off top of orange and have each girl scoop out the orange from the inside and eat. Then mix muffin mix and pour into cored out orange peel. Replace the top circle, wrap in tinfoil and gently place into fire/coals to bake until inside to complete. Add chocolate chips or other toppings to muffin mix if girls would like.

Eggs in a Nest - Pudgie Pie

- 1 cup Shredded Hash browns per person
- 1 egg per person
- ¼ cup shredded cheddar cheese per person
- Chopped onions, mushrooms, peppers as desired-must order specific amount
- 2 TBSP butter per person
- Salt & pepper and ketchup

Melt 1/2 TBSP of butter on each side of the pie iron. Add heaping pile of hash browns and salt/pepper to one side and cook until both sides of hash browns are golden brown and then add vegetables to roast with more butter. On one side of hash browns, push them to the sides to create a ‘nest’ and then crack an egg into the middle (add salt & pepper and more butter to top of egg. Scramble egg is desired and then cook until egg is cooked. Add shredded cheese to top of egg and cook for another minute or until cheese is melted. Eat with ketchup or other sauces or by itself.

French Toast - Pudgie Pie

- 2-4 slices of bread per person
- 1 egg per 2 people
- ¼ cup milk per 2 people
- 1-3 TBSP Butter per person
- 2 tsp Cinnamon
- 2 tsp vanilla
- Syrup

Mix eggs, milk, cinnamon and vanilla into a mixing bowl. Make sure all eggs have been scrambled. Have each camper melt ½ TBSP butter onto each side of their pie iron. Dip one slice of bread into egg mixture and then bake into fire within a pie iron. Bread should be golden brown when complete. Serve with syrup or powder sugar and/or fruit.

Eggs in a Bag - Large Pot

- 2 eggs per person
- 1 Ziplock baggie per person
- ¼ cup shredded cheese per person
- ¼ cup diced Ham per person
- Onions, mushroom, tomato, peppers
- Salt & Pepper

Fill large pot with water and bring to a boil. Crack 2 eggs into baggie for each person, add a little bit of water and scramble. Campers can add any of their desired toppings to their bag and salt and pepper. Make sure the baggie is zipped closed and sealed. Place in pot of boiling water. Let cook until it becomes solid. Use a tongs to remove bag from water-make sure girls have written their name on the outside of their bag.

Breakfast Burritos - Skillet

- 2 tortillas per person
- 2 eggs per person
- ¼ cup ground breakfast sausage per person
- ¼ cup shredded cheese per person
- ¼ cup salsa per person
- 2 TBSP Sour cream per person

Crack all eggs into a mixing bowl and scramble. Cook on a skillet until soft and fluffy-add salt & pepper. Cook ground sausage in another skillet. Warm tortillas on skillet and then have each camper make their own breakfast burrito with toppings of their choice.

Pancakes - Pudgie Pie or skillet

- ½ Cup pancake mix per person
- 1 TBSP Butter per person
- Syrup

Mix pancake dough with water until desired consistency. Melt small amount of butter on each side of a pie iron or in a skillet. Drop dough and cook on both sides until golden brown.

Paper Bag Breakfast - Stick Cooking

- 1 paper bag per person
- 2-4 slices of bacon per person
- ½ cup Hash browns per person
- 1-2 eggs per person

Place bacon strips in the bottom of the paper bag-lining the entire bottom. Place hash browns on top and then break eggs on top of hash browns. Close by folding down the top of the paper bag at least three times but leaving air space above food. Insert pointed stick through folded part of bag and cook over coals for 8-10 minutes or until cooked thoroughly. Don't forget salt & pepper and ketchup if wanted.

Tinfoil Breakfast - Tinfoil

- 4 pieces of bacon per person
- ½ cup diced thinly potatoes
- ¼ cup per person onion and/ or pepper
- ¼ cup shredded cheese per person
- 2 TBSP butter per person
- Salt & pepper, garlic salt, onion powder, ketchup

Double layer bacon on bottom sheet foil. Put thinly sliced potatoes on top of bacon, add garlic salt, chopped onions, peppers, butter and salt & pepper. Roll up tinfoil to close all but 1 side, add about ¼ cup of water to meal-this will steam/cook everything faster. Then close all sides and lay in coals. Cook until potatoes are soft and fall apart-remember to add cheese in the last minute or so to melt over the top. Each person can add whichever ingredients they want to the foil packet.

Hash Browns - Pudgie Pie or skillet cooking

- ½ Cup shredded hash browns per person
- 2 TBSP Butter per person
- ¼ cup shredded cheese per person
- Salt, pepper and ketchup

Melt butter in pan or pie iron, place handful of hash browns and cook until golden brown on both sides. Add shredded cheese with 1-minute remaining in cooking time. Add other spices like garlic powder or onion powder for more flavor.

Bacon and Sausage - Pudgie Pie, skillet or stick cooking

- 2 piece of bacon or sausage per person
- Syrup

Cook meat until done in any of the options over the fire.

Appetizers

Fruit Salad or Kabobs

- Apples
- Oranges
- Strawberries
- Watermelon
- Pineapple
- Grapes
- Blueberries
- Optional: Vanilla Yogurt-must request

Cut all fruit into small bite size pieces and mix together in a bowl or put on wooden skewers for each girl to make her own. Have yogurt on the side if girls want to make their own fruit salad with yogurt in their own bowl.

Ants on a Log

- Celery
- Peanut Butter
- Raisins or Craisins-must request

Cut celery into sticks, give each girl a scoop of peanut butter and a scoop of raisins.

Fresh Vegetables & Dip

- Broccoli
- Carrots
- Peppers
- Celery
- Cucumber
- Ranch or Hummus-must request

Cut each vegetable up into sticks and enjoy with either dip.

Apple Nachos - Small Pot

- Apples
- Peanut Butter or Caramel-must request
- Raisins or Craisins-must request
- Chocolate Chips
- Mini Marshmallows

Melt peanut butter or caramel in a small pot over the fire and drizzle over cut up apples. Each girl can add her own toppings to her bowl as she desires.

Popcorn - Frying Pan

- Popcorn kernels
- Oil
- Salt & Pepper
- Cajun or Parmesan-must request

Heat oil in frying pan over fire, test one kernel to see if oil is hot enough (DO NOT make oil TOO HOT). Once oil is to correct temperature, add popcorn kernels and cook over fire. Shake pan around every minute or so to make sure all kernels are in oil and cooking. Add seasonings at the end.

Lunch/Dinner

Coca-Cola Chicken - Dutch Oven-Serves 8-10

- 4 oz per person Chicken
- 1 ½ Cup Ketchup
- 2 TBSP Worcestershire Sauce
- 1 can Coca-Cola
- 3 cloves Minced Garlic
- 1 tsp Onion Powder
- 2 TBSP Chili Powder

Arrange chicken in an oiled 12-inch Dutch Oven. In a large bowl add remaining ingredients and stir to mix well. Spoon sauce over chicken. Cover oven and bake using hot coals on top of lid and below pot. Cook for 30-60 minutes or until chicken is cooked through and baste with pan juices every 10-15 minutes.

Pizza Pudgie Pies - Pudgie Pie Irons (Serves 8-10)

- 3 slices per person of Bread
- 1 can Pan Spray
- ¼ cup per person of Pizza Sauce
- ½ cup of Shredded Mozzarella per person
- 6 pieces of Pepperoni per person
- ¼ cup per person of chopped Onions, Peppers & Mushrooms-must request

Start with spraying each inside of the pudgie pie iron with Pan Spray. Put one piece of bread of each side, spoon pizza sauce onto one piece of bread and then top with shredded mozzarella and other toppings if desired. Girls can cook these over coals until toasted.

Baked Ziti - Dutch Oven (Serves 8)

- 16 oz. Ricotta Cheese
- 12 oz. Shredded Mozzarella Cheese
- ½ pound Ziti Pasta
- 3 cups Spaghetti Sauce
- ½ cup Grated Parmesan Cheese

In a large bowl, combine ricotta and ½ of the mozzarella cheese and stir in the uncooked ziti pasta with at least 2 cups of water. Line the entire inside of the Dutch oven with tinfoil, including the inside of the lid. Place ½ of the spaghetti sauce in the bottom of the oven and sprinkle with parmesan cheese then add your ziti mixture. Sprinkle any remaining sauce and then top with parmesan and remaining mozzarella cheese. Place lid on pot. Cook with 7-8 coals on the bottom and 20 on the lid. Cook for 40-45 minutes or until cheese is melted and the noodles are done.

Hotdogs and Macaroni & Cheese - Stick and Pot (Serves 8-10)

- 1.5 Hotdogs per person
- 1.5 Hotdog buns per person
- 23 oz Macaroni pasta per person
- 1 ¼ Cups Butter
- ¾ Cups Flour
- 2 tsp Salt
- 3 quarts Milk
- 3 Pounds shredded Cheddar cheese
- Ketchup & Mustard-optional-must request

Girls can cook their own hotdogs over the fire on a roasting stick.

Boil water in large pot, once water is boiling add pasta. Stir frequently so pasta doesn't stick to bottom of pot. Once pasta is cooked through, strain out water and hold pasta to the side while you cook sauce. Melt 1 cup of butter and then stir in flour and salt until smooth. Gradually add in milk. Bring to a boil and cook and stir until thickened, 2 minutes. Reduce heat and add in cheese, stirring until melted. Once cheese is melted add pasta and stir.

Spaghetti & Meatballs - Pot and Frying Pan (Serves 8-10)

- 2 pounds Spaghetti Noodles
- 4 Meatballs per person
- ½ Cup Parmesan Cheese
- ½ Cup Spaghetti Sauce per person
- ½ Cup Oil

Boil one pot of water with a little bit of oil for noodles. Add noodles once pot has boiled-stirring frequently. In Frying Pan, heat spaghetti sauce. In another pot heat meatballs thoroughly.

Chili with Noodles - Dutch Oven (Serves 8-10)

- 2 lbs. Ground Beef
- 2 Cups Chopped Onion
- 46 oz Tomato Juice
- 28 oz Canned Diced Tomatoes
- 2 Celery Stalks
- 3 TBSP Brown Sugar
- 2 TBSP Chili Powder
- 1 tsp Salt
- 1 tsp Mustard
- ¼ tsp Pepper
- 32 oz Canned Kidney Beans
- 3 Cups uncooked Macaroni Noodles

Cook beef and onions-drain juices. Stir in tomato juice, tomatoes, celery, brown sugar, chili powder, salt, mustard and pepper. Bring to a boil. Reduce heat and simmer for 20 minutes while stirring occasionally. Add beans and macaroni noodles and 1 cup of water and simmer for an additional 15-20 minutes or until Macaroni is tender.

Grilled Cheese & Tomato Soup - Pudgie Pie Irons & Large Pot (Serves 8-10)

- 3 slices per person of Bread
- 1 can Pan Spray
- 3 slices per person of American Cheese
- Tomato Soup-see serving suggestions
- Milk-equal to the amount of soup given

Start with spraying each inside of the pudgie pie iron with Pan Spray. Put one piece of bread of each side, put one slice of cheese in the middle. Girls can cook these over coals until toasted.

Add tomato soup and either milk or water to large pot to cook soup over the fire. Be sure to soap the outside of the pot first. Cook until heated through and serve to girls. There should be extra pieces of bread and cheese should some girls want an extra pudgie pie.

Tinfoil Dinners - Tinfoil (Serves 8-10)

- 4 oz Chicken per person
- 2 TBSP per person Butter
- 1 Potato per 2 people
- 3 large Carrots
- 1 large Onion
- 4 cups of Broccoli
- 3 cups of Corn
- 3 cups of Shredded Cheddar Cheese
- Salt & Pepper
- Ketchup-optional-must request

Dice each vegetable and put in separate bowls. Give each girl approximately 1.5 feet of Tinfoil. Place 1 TBSP of butter in the middle of the tinfoil and then top with ingredients she would like. Bring sides together and roll, then roll one end and on opposite end add ½ cup of water and then roll closed. Cook until chicken is to correct temperature and potatoes are cooked through. Add shredded cheese after packet comes out of the fire to melt over top.

Walking Tacos - Frying Pan (Serves 8-10)

- ½ cup Ground Beef per person
- 6 TBSP Taco Seasoning
- Salt & Pepper
- 2 Tomatoes
- 4 cups Lettuce
- 2 cups Black Beans
- 6 cups Shredded Cheddar Cheese
- 2 cups Sour Cream
- 2 cups Salsa
- 1.5 bags per person Fritos

Cook ground beef until at correct temperature, leave in frying pan and add 1 ½ cup of water to meat, stir in taco seasoning until thoroughly mixed. Each girl can add meat and her chosen toppings to her Frito bag. Warm black beans in another pot. Have other vegetables diced and set in individual bowls.

Dutch Oven Pizza Dutch Oven-Serves 8-10

- Pizza Dough
- 5 cups Flour
- 6 tsp Baking Powder
- 2 tsp Salt
- 1 1/2 cup plus 4 TBSP Water-roughly
- 2 TBSP Olive Oil

In Mixing bowl, combine flour, baking power and salt. In different bowl, mix water and oil. Slowly add water mixture to flour, holding back a little in case you don't need it all. Mix dough until soft-should not be sticky. Add a splash more water if your dough is too dry. Lightly flour a flat pan, separate dough into 2 to 3 balls. Roll each ball out to the size of the Dutch oven. Spray inside of Dutch oven with Pan Spray and place rolled out dough onto the bottom. Add pizza sauce and toppings. You will want to have 2 Dutch Ovens cooking pizzas at the same time. One Dutch Oven pizza will not be enough-you may even want 4 Dutch Oven pizza's cooking. Make sure Dutch Oven sits in the coals and 8-10 coals are placed on top. Bake for 20-35 minutes or until crust is done and cheese is melted.

Honey BBQ Chicken - Pudgie Pie Iron (Serves 8-10)

- 4 oz per person Pre-Cooked Chicken shredded or cubed
- 1 TBSP Brown Sugar
- 1 TBSP Honey
- ½ cup BBQ Sauce
- 2 slices per person of Bread
- 8 TBSP Butter

Mix all ingredients except bread in bowl. Butter 2 slices of bread and place butter side down into a pudgie pie iron. Take 2 scoops of chicken mixture and place on 1 slice of bread. Close pudgie pie iron and grill until hot.

Toasted Sub Sandwiches - Tinfoil

- 1 Loaf of French Bread per 4 people
- Ham, Turkey or Roast beef Sandwich meat-must request amount for each
- 1 leaf per person Lettuce
- 1 Tomato per 4 people
- 1 cup Mayo
- ½ cup Butter
- 2 Slices per person of American Cheese
- Onion, Peppers, Mushrooms, Cucumbers-must request amount for each

Cut each loaf of French Bread into 4 sandwiches, have girls butter each inside and add their meat of choice along with mayo, cheese and any vegetables they would like warm. Wrap in tinfoil and place in coals of the fire to toast-make sure to rotate so all sides get warm.

Sides

Garlic Bread - Tinfoil (Serves 8-10)

- 1 French Bread Loaf
- 8 TBSP Butter
- 2 TBSP Minced Garlic or Garlic Salt
- 2 Cups Shredded Mozzarella

Slice bread in half longways. Spread butter over the inside and then spread garlic over both sides of the inside of the bread and then add shredded Mozzarella if desired. Wrap entire loaf in tinfoil and place in hot coals. Bake until hot and toasted

Garlic/Parmesan Dough Boys - Stick Cooking (Serves 8-10)

- ½ Cup Bannock Dough per person
- 8 TBSP Butter
- 2 TBSP Minced Garlic or Garlic Salt
- 1 ½ Cup Parmesan Cheese

Mix bannock dough with water until it does not stick. Give each girl a small ball of dough to roll out like a snake and then wrap it around a roasting stick. Shake on and inside- garlic and parmesan as desired. Cook until golden brown. Pull off stick and butter to enjoy.

Corn on the Cob (Serves 8-10)

- 1.5 Cobs of Corn per person
- 8 TBSP Butter
- Salt & Pepper

Soak Corn on the cob with husk still on in water for 20 minutes. Once Corn is thoroughly soaked, pull out and place directly on grate over the fire. Bake until corn is cooked through.

Rice Large Pot (Serves 8-10)

- 5 Cups Rice
- 5 Cups Water

Boil water, once water is boiling, add rice, stir and cover. Remove from heat and wait until water is absorbed, then fluff. Add other ingredients if desires like butter, garlic, salt & pepper etc.

Cornbread and Honey Butter - Dutch Oven (Serves 8-10)

- 1 Cup Flour
- 1 Cup Cornmeal
- 2/3 Cup White Sugar
- 1 tsp Salt
- 3 ½ tsp Baking Powder
- 1 Egg
- 1 Cup Milk
- 1/3 Vegetable Oil
- 10 TBSP Butter
- 5 TBSP Honey

Spray Dutch oven with pan spray. In mixing bowl, combine flour, cornmeal, sugar, salt and baking powder. Stir in egg, milk and vegetable oil until well combined. Pour batter into Dutch oven. Bake for 20-35 minutes with 10 coals underneath and 20 coals on top. Cook until a toothpick inserted into the center of the loaf comes out clean.

Mix Honey and butter together to use as a spread when the cornbread is done.

Roasted Vegetables Tinfoil-Serves 8-10

- 1 cup Carrots
- 1 Cup Onions
- 1 Cup Broccoli
- 1 Cup Peppers
- 10 TBSP Butter
- Garlic Salt, Onion Powder and Salt & Pepper
- Tinfoil

Dice all vegetables and have each girl make her own roasted vegetables. Give each girl 1.5 feet of tinfoil, place 1 TBSP of butter in the middle and top with vegetables and spices. Close up tinfoil and leave one end open. Pour ½ cup of water into foil packet-close and place on hot coals. Cook until vegetables are tender.

Baked Potatoes - Tinfoil (Serves 8-10)

- ½ Potato per person
- 10 TBSP Butter
- 2 Cups Shredded Cheddar Cheese
- Garlic Salt, Onion Powder and Salt & Pepper
- Tinfoil

Dice all potatoes and have each girl make her own packet of potatoes. Give each girl 1.5 feet of tinfoil, place 1 TBSP of butter in the middle and top with potatoes and spices. Close up tinfoil and leave one end open. Pour ½ cup of water into foil packet-close and place on hot coals. Cook until potatoes are tender.

Desserts

Orange Brownies or Muffins - Tinfoil

- 1 Orange per person
- ¼ Cup Brownie or Muffin mix per person
- Tinfoil

Slice off the top of an orange and dig out the insides of the orange-eat the insides. Then pour batter into the orange peel and place the top of the peel back on top, wrap in tinfoil and place on coals to bake. Bake until mixture is cooked-be careful not to tip over oranges.

Apple Crisp - Dutch Oven (Serves 8-10)

Apple Mixture

- 10 cups Apples-peeled and sliced
- ¼ cup Lemon Juice
- 1 TBSP Lemon Zest
- ¾ Cup Sugar

Toppings

- 1 ½ cups Brown Sugar
- 1 ½ Cups Oats
- 1 ¼ Cups Flour
- ¾ Cup Butter
- 2 TBSP Lemon Zest
- 1 TBSP Cinnamon
- 1 TSP Nutmeg
- 1 TSP Cardamom

Combine Apple mixture ingredients and spread on the bottom of a Dutch Oven. Top with topping mixture. Bake for 25-30 minutes using 8 coals under and 16 coals on lid. Continue cooking until apples are cooked and topping is brown.

Fruit Pudgie Pies - Pudgie Pie Iron

- 2 Slices of Bread per person
- 2 TBSP of Canned Pie Filling per person-must request Apple, Cherry or Blueberry
- 1 Cup Powdered Sugar
- Pan Spray

Spray each side of the pie iron and lay one slice of bread in each side. Place 2 scoops of pie filling onto one slice of bread and then close pie iron. Place in coals and bake until golden brown. Sprinkle with powdered sugar when finished.

Sweet Dough Boys - Stick Cooking

- ½ Cup Bannock Dough per person
- 8 TBSP Butter
- 2 TBSP Cinnamon
- 1 ½ Cup Sugar

Mix bannock dough with water until it does not stick. Give each girl a small ball of dough to roll out like a snake and then wrap it around a roasting stick. Shake on and inside- cinnamon and Sugar as desired. Cook until golden brown. Pull off stick and butter to enjoy.

Taffy Cracks - Stick Cooking

- 2 Caramel Squares per person
- 4 Ritz Crackers per person

Roast one caramel square on the end of a roasting fork over the fire until gooey and warm. DO NOT TOUCH caramel. Remove caramel with two Ritz crackers as a sandwich and enjoy. Be careful not to eat too quickly as the caramel can burn.

1, 2, 3's - Tinfoil

- 1 small Can Condensed Milk
- 2 Cups Chocolate Chips
- 2 Pieces of Graham Crackers per person

Mix Condensed milk and chocolate chips together. Melt in frying pan and then use graham crackers to eat the melted mixture as dip.

Banana Boats - Tinfoil

- 1 banana per person
- 1 ½ Cup Mini Marshmallows
- 1 ½ Cup Chocolate Chips
- 1 ½ Cup Mini Caramel Bites
- Sprinkles

Slice banana in half the longways-do not cut all the way through. Place banana in tinfoil and stuff toppings of choice into the split banana. Wrap in tinfoil around entire banana and place in hot coals. Bake until hot.

Baked Apples - Tinfoil (Serves 8-10)

- 1 Apple per person
- 1 cup Raisins
- 1 tsp Cinnamon
- 1 cup Brown Sugar
- 1 cup Caramel
- 1 cup Peanut Butter
- 8 TBSP Butter
- Tinfoil

Wash and dry apples. Remove core, but do not cut all the way through the bottom of the apple. In a bowl combine raisins, cinnamon, brown sugar, caramel or peanut butter-each girl can mix her own ingredients. Have each girl with gloves on use her fingers to stuff her ingredients into the center of her apple. Use tinfoil to wrap the apple, placing a pat of butter within the foil. Place wrapped apples in hot coals. Bake until hot or apples are soft.

Heaven - Tinfoil

- 1 Tortilla per person
- 1 Cup Peanut Butter
- 1 TBSP Cinnamon
- 1 Cup Sugar
- 1 Cup Mini Marshmallows
- 1 Cup Chocolate Chips

Put all ingredients inside the tortilla and wrap in tinfoil. Bake on coals until everything is melted inside.