

## JAMBALAYA

2½ pounds smoked sausage, sliced  
2½ large onions, chopped  
1¼ bell pepper, chopped  
5 cloves garlic, minced  
1¼ pounds ham, cubed  
¼ teaspoon each: salt, pepper, thyme, Worcestershire sauce, soy sauce  
⅝ teaspoon cayenne pepper  
6¼ cups water  
2½ cups uncooked rice  
2½ tablespoons chicken bouillon granules  
2½ small cans mushrooms, partially drained

Brown sausage. Add onion, bell pepper, garlic, and ham, then spices. Stir till all are softened. Add water, rice, and bouillon. Bring to boil and stir well. Cover and cook over low heat 30 minutes; add mushrooms, stir, cover, and cook another 15 minutes. Serves 12.

## FOIL DINNERS

¼ pound ground beef  
1 medium potato, sliced or cubed  
¾ carrot, sliced or cubed  
1/3 medium onion, sliced  
Salt, pepper, Red Robin seasoned salt  
Worcestershire sauce, BBQ sauce  
2 feet of heavy duty aluminum foil  
PAM spray oil

Tear off 2 feet of aluminum foil. Spray with PAM spray oil. Crumble the ground beef onto the foil. Put the vegetables on top of the ground beef. Add moisture as Worcestershire sauce, BBQ sauce, salad dressing, or water. Season with salt and pepper or a favorite seasoned salt. Be careful not to over-salt. Bring the long ends of the foil together and fold down with ½ inch folds until near level with the food. Then wrap the ends toward the middle in the same way. Place on mature coals – look for white ash, not red/glowing. Cook for 20 minutes, turning at least once. Serves 1.

## **BROWNIES**

1 package Duncan Hines Chewy Fudge Brownie mix  
2 eggs  
1/2 cup vegetable oil  
1/4 cup water  
8 oranges

Build a campfire, or preheat your grill to 350°F. Mix the brownie mix according to the directions on the package. Slice the top off of each orange and scoop out the inside of each orange. Save the fruit to eat later. Spoon the brownie mixture into each orange and place the top of the orange back on top of the mixture. Wrap tightly with foil and place in the campfire. Bake until the brownie is cooked through, about 35 minutes. Use tongs to carefully remove the baked orange from the fire and then carefully unwrap. Serve immediately.

## NACHOS AND CHEESE

2 sticks of butter  
1 cup flour  
half-gallon milk  
2 pounds shredded cheddar cheese  
2 jars jalapeno peppers  
3 18-ounce bags tortilla chips

Melt the butter. Stir in the flour to a pasty consistency. Do not brown the flour. Add the milk slowly, in small batches, to start, stirring constantly until thoroughly mixed. Then keep adding more generously, stirring constantly, until all of the milk has been added. Heat stirring constantly until the mixture begins to thicken. A bit of cooking science: heat causes the starch granules from the flour to burst, releasing starch molecules into the milk. The temperature needs to be 150 F for this to happen, but do not heat to boiling. Too much heat will cause the starch molecules to degrade. The dispersed starch will create an emulsion with the fat from the butter. This emulsion will melt, incorporate and uniformly disperse the soon-to-be-added cheese throughout the mixture. When the mixture starts to thicken (look for coating on the spoon and a slightly-to-increasingly thicker texture), start adding the shredded cheese, slowly at first, stirring constantly to melt and incorporate. Keep adding and stirring to all has been incorporated. The cheese will thicken the mixture to the desired cheese sauce consistency. Serve with tortilla chips and jalapeno peppers. Serves 12.

## COBBLER

2 cans of apple pie filling

1 box of cake mix - you can use any white or yellow cake. I used Betty Crocker Super Moist French vanilla

1 stick of salted butter

cinnamon

Domino pourable light brown cane sugar

Put the apple pie filling in the bottom of the Dutch oven and spread out evenly. Sprinkle cinnamon and brown sugar over the pie filling to taste. Pour the cake mix over the sugared apples and spread out evenly. Cut the butter into pats and distribute evenly on top of the cake mix. Place the lid on top of the Dutch oven and you're ready to bake. Put the oven on top of the coals and place coals on the lid. Cooking time varies based on the temperature of the coals, but I just start checking the cobbler after about 25 minutes or so to make sure it doesn't get overdone. The cobbler is ready when the top of it is a golden brown. Serves 12.

## MOUNTAIN MAN

½ pounds bacon

2-pound bag of Potatoes O'Brien with Onions and Peppers

½ pounds of grated cheddar cheese

1 dozen eggs

Salsa

Pre-heat the Dutch oven. Slice ½ pound of bacon into pieces. Brown the bacon. Stir in 1 bag of the Potatoes O'Brien and cover; stir occasionally until brown and heated. Mix 1 dozen eggs in a separate bowl and pour over the Potatoes O'Brien and bacon. Cover and cook until the eggs are starting to set. Sprinkle ½ pound of the cheese over the egg mixture, cover and heat until the eggs are completely set and the cheese is melted. Serve with salsa. Serves 12.

## PANCAKES

6 cups Bisquick mix  
3 cups milk  
6 eggs  
6 tablespoons margarine  
2 bottles pancake syrup  
3 sticks margarine  
Bacon  
Breakfast sausage

Mix and prepare pancakes according to package instructions. Fry to golden brown. Serve pancakes with bacon and breakfast sausage. Serves 16.

## INGREDIENT LIST

### Meat

10 pounds smoked sausage  
5 pounds ham  
12 pounds ground beef  
6 pounds bacon  
4 pounds breakfast sausage

### Dairy

1 gallon milk plus one cup milk  
4 pounds shredded cheddar cheese  
15¼ sticks of butter  
6½ dozen eggs

### Produce

10 large onions  
16 medium onions  
5 bell peppers  
20 cloves garlic  
48 medium potatoes  
36 carrots  
48 oranges

### Baking/Dry

6 package Duncan Hines Chewy Fudge Brownie mix  
2 40-oz. boxes Bisquick mix  
2 boxes Betty Crocker Super Moist white or yellow cake mix  
1 bottle of French vanilla  
1 jar of Domino pourable light brown cane sugar  
1 cup flour  
1 42-oz. box white rice  
3 cups vegetable oil  
2 cans PAM spray oil

### Herbs and Spices

1 canister salt plus 5 teaspoons  
1 canister pepper plus 5 teaspoons  
1 canister Red Robin seasoned salt  
5 teaspoons thyme  
2½ teaspoons cayenne pepper

10 tablespoons chicken bouillon granules  
1 jar cinnamon

Sauces and Syrup

2 bottles plus 5 teaspoons Worcestershire Sauce  
5 teaspoons soy sauce  
2 bottles BBQ sauce  
6 bottles pancake syrup

Frozen

4 two-pound bags of Potatoes O'Brien with Onions and Peppers

Canned/Jars

4 cans of apple pie filling  
10 small cans mushrooms, partially drained  
2 jars jalapeno peppers  
2 jars salsa

Drinks

2 canisters Arnold Palmer drink mix  
3 gallons orange juice

Chips

3 18-ounce bags tortilla chips

Non-Food

100 feet of heavy duty aluminum foil