



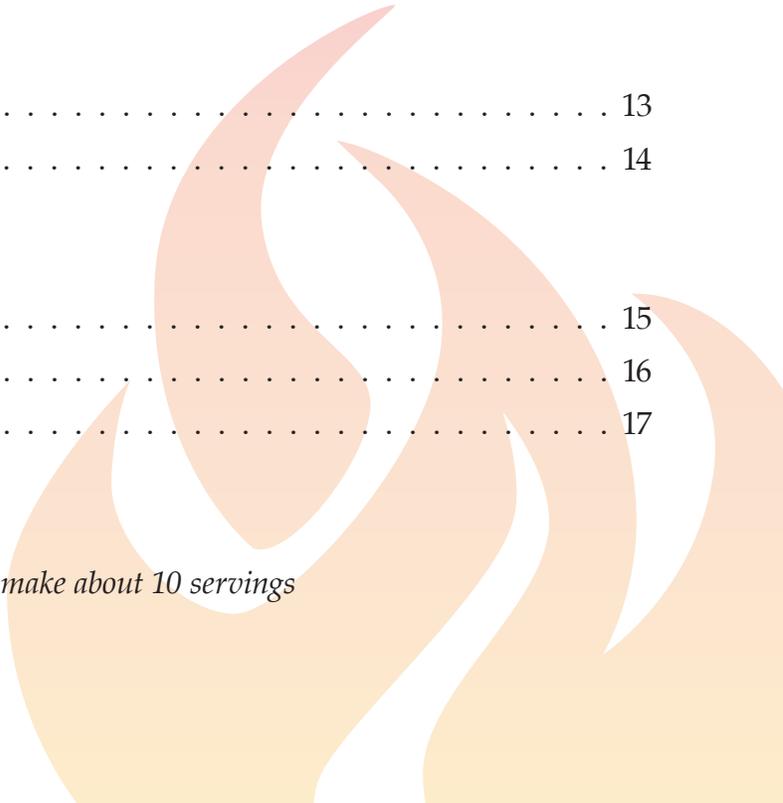
2021
OUTDOOR COOKING
COOKBOOK



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Note: Most of these recipes make about 10 servings



PANCAKES

Ingredients:

2 cups flour

3 tablespoons sugar

3 teaspoons baking powder

1 teaspoons kosher salt

2 cups milk

2 eggs

3 tablespoons unsalted butter

Butter for pan

Directions:

1. In a large bowl, whisk flour, sugar, baking powder, and salt.
2. Melt butter.
3. Pour in milk, eggs, and melted butter.
4. Whisk together wet and dry ingredients. Don't over mix, some lumps are fine.
6. Fold in the add-ins if available (can be fruit, chocolate chips, etc.)
7. Pour about $\frac{1}{4}$ cup of batter onto greased pan.
8. Flip once bubbles appear on the surface and sides look cooked and begin to lift from the pan.
9. Cook until both sides are golden brown.
10. Serve with syrup and powdered sugar and enjoy!



FRENCH TOAST

Ingredients:

10 slices of bread (frozen bread works best)

5 eggs (use ½ the number of eggs as pieces of bread you are using)

1 cups of milk

1 ½ teaspoons cinnamon

1 teaspoons vanilla extract

Unsalted butter (for pan)

Powdered sugar

Maple syrup

Fruit

Directions:

1. In a large bowl beat together eggs, milk, cinnamon, and vanilla.
2. Melt butter in a frying pan.
3. Working 1 slice at a time, soak the bread in the egg mixture until it is fully coated.
4. Once butter begins to foam, place a slice (or 2 depending on pan size) in the pan.
5. Cook each side for about 2 minutes or until golden brown.
6. Serve with fruit topping and a dusting of powdered sugar and maple syrup. Enjoy!

BREAKFAST HASH

Ingredients:

2-4 Potatoes (depending on group size)

Onion

Garlic

Salt

Pepper

Paprika

Oil

2-4 Eggs (same number as potatoes)

Materials:

Cast Iron skillet

Large Bowl

Medium Bowl

Spatula

Knife

Cutting Board

Directions:

1. Heat enough oil to lightly cover the bottom of the pan.
2. Cut up potatoes into small cubes.
3. Dice onion and mince garlic.
4. Put potatoes in a large bowl and toss with seasoning (salt, pepper, paprika).
5. Add potatoes to the pan.
6. Once potatoes have started to brown, add the onion and garlic and cook until potatoes are fully cooked (fork tender).
7. Scramble eggs in a bowl and add them to the potatoes.
8. Stir the mixture until the eggs are fully cooked.
9. Sprinkle cheese onto mixture and mix until cheese is fully melted.
10. Serve and enjoy.

CINNAMON ROLLS

Dough Ingredients:

2 cups flour
2 tablespoons sugar
3 teaspoons baking powder
1 teaspoon salt
3 tablespoons unsalted butter (softened)
 $\frac{3}{4}$ cup milk
1 egg
Cooking spray/canola oil

Filling Ingredients:

6 tablespoons sugar
3 teaspoons cinnamon
3 tablespoons unsalted butter

Directions:

1. Preheat oven to 375 degrees F.
2. In a large mixing bowl combine 2 cups flour, 2 tablespoons sugar, 3 teaspoons baking powder, and 1 teaspoon salt.
3. Work 3 tablespoons of unsalted butter into the dry ingredients using your hands or a fork.
4. Add $\frac{3}{4}$ cup milk and 1 egg and mix until combined.
5. Knead lightly for a minute. Dough will be sticky but should be roll-able (add flour if needed).
6. Roll the dough out on a floured surface into a $\frac{1}{4}$ inch thick rectangle.
7. To make the filling melt about 3 tablespoons of butter and set it aside.
8. In a separate bowl combine 6 tablespoons of sugar with 3 teaspoons of cinnamon. This is an approximation. Add more or less filling to your taste.
9. Brush one side of the dough with an even coating of the melted butter.
10. Generously sprinkle the cinnamon sugar mixture onto the dough.
11. Roll the dough tightly into a log and cut 1 inch rounds.
12. Place rounds into a lightly oiled baking pan. They should be touching but not overcrowded.
13. Bake for about 20 minutes (*time will vary as this recipe was intended to be made over a fire, so check rolls every few minutes after about 10-15 minutes*).
14. While rolls are baking, combine 1 cup powdered sugar, 2 tablespoons milk, and $\frac{1}{2}$ teaspoon vanilla extract to make an icing.
15. Once the cinnamon rolls are puffed and golden brown, remove from the oven and drizzle with icing.
16. Serve and enjoy!

Materials:

Large Bowl
2 small bowls
Whisk
Rolling pin
Baking pan

Icing Ingredients:

1 cup powdered sugar
2 tablespoons milk
 $\frac{1}{2}$ teaspoon vanilla extract

MAC AND CHEESE

Ingredients:

¼ cup butter

1 block of cheese - will need about 2 cups once grated (Muenster works well)

¼ cup flour

1 teaspoon salt

Black pepper (to taste)

Paprika (to taste)

1 cup milk

Macaroni

Materials:

2 pots

Cheese grater

Pasta strainer

Mixing spoon

Measuring cups

Directions:

1. Fill pot with water, add a pinch of salt, and place on the stove to boil. Once boiling, add pasta and cook per package instructions.
2. Grate about 2 cups worth of cheese. (It's best to grate the cheese yourself. Pre-shredded cheese tends to be coated in starch to prevent clumping which doesn't melt as easily.)
3. In a separate pot, melt butter.
4. Once butter is melted remove from heat.
5. Add in flour about a tablespoon at a time, stirring constantly, until a smooth dough like mixture forms.
6. Return pot to low heat, slowly pour in the milk, stirring constantly (milk can easily burn so be careful not to add the milk in too quickly and don't let it get too hot.)
7. Add in spices.
8. On medium heat, add cheese a handful at a time making sure it is melted before adding more. Add cheese until the desired taste and texture are achieved. Stir constantly!
9. Once cheese is fully melted, fold in the macaroni.
10. Serve and enjoy!

CREAM CHEESE PASTA

Ingredients:

Pasta

2 tablespoons olive oil

1 chopped onion

2 garlic cloves

1 ½ cups tomato sauce/marinara

1 cup chopped tomatoes

1 cup cream cheese

Materials:

Pot

Frying pan

Knife

Cutting board

Can opener

Spatula

Strainer

Directions:

1. Fill the pot with water, add a pinch of salt, and place it on the stove to boil.
2. While water is heating, chop onion, garlic and tomato.
3. Once water is boiling, add pasta (keep an eye on pot to make sure it does not boil over).
4. Heat olive oil in a pan and cook onion and garlic until translucent.
5. Add tomatoes and cook until tomatoes are soft.
6. Add tomato sauce to the pan (if the tomato sauce is not pre seasoned, add basil, oregano, pepper, and any other seasonings you'd like).
7. Allow sauce to simmer for a few minutes, stirring occasionally.
8. Stir in cream cheese. It may not melt completely, that is ok.
9. Add drained pasta.
10. Serve with Parmesan topping and enjoy!

DONUTS

Ingredients:

- 1 ½ cups flour
- 1 teaspoon sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon unsalted butter
- ¼ cup milk
- ¼ cup water
- Canola/vegetable oil

Materials:

- Large Bowl
- Measuring cups
- Deep pan/pot
- Whisk
- Tongs

Directions:

1. Add about 1-2 inches of oil to a pan and put on the stove to heat.
2. In a large bowl, whisk together flour, sugar, baking powder, and salt.
3. Cut the butter into small ½ inch cubes.
4. Add butter and incorporate it with your fingers until pea-size crumbles form.
5. Add milk and mix until stiff, sticky dough forms. If the dough is too dry add some water a little at a time.
6. Divide dough into individual portions (recipe should make about 14).
7. Use a small piece of dough to test if the oil is hot. If bubbles form around the dough, then the oil is ready.
8. Add dough to oil with tongs.
9. Flip once bottom is golden brown and fry until the entire donut is golden in color.
10. Place on a paper towel lined bowl/plate.
11. Dust with powdered sugar or cinnamon sugar.
12. Serve and enjoy!

CHOCOLATE CHEESECAKE TRUFFLES

Ingredients:

- 4-6 packs graham crackers (8-12 crackers)
- $\frac{3}{4}$ cup chocolate chips
- $\frac{1}{2}$ cup cream cheese
- 2 tablespoon unsalted butter
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup powdered sugar
- Chocolate sprinkles or cocoa powder (optional)

Materials:

- Microwave safe bowl
- Spatula
- Medium bowl
- Measuring cups

Directions:

1. Put chocolate chips and butter in a microwave safe bowl (NO METAL IN THE MICROWAVE!).
2. Microwave in 30 second increments, stirring in between, until chocolate is fully melted.
3. Once chocolate is melted, stir in cream cheese (It might be easier to mix it in a little at a time).
4. Crush graham crackers add them to the chocolate along with powdered sugar, and flour.
If the mixture is too wet, add more graham crackers until the mixture is mold-able.
5. Roll into bite sized balls.
6. Coat the balls in sprinkles or cocoa powder.
7. Place in the freezer for 30 minutes.
8. Enjoy!

EDIBLE COOKIE DOUGH

Ingredients:

- 1/3 cup brown sugar
- 1/4 cup unsalted butter
- 1/2 cup flour (add more if wet)
- 2 tablespoons milk (add more if dry)
- 1/2 teaspoon vanilla extract
- 1/3 cup mini chocolate chips

Materials:

- Tin Pan
- Bowl
- Mixing spoon
- Measuring cups

Directions:

1. Line a baking pan with parchment paper and place in the freezer.
2. Combine brown sugar and softened butter in a large bowl and mix until evenly combined.
3. Add flour, milk, and vanilla extract.
4. Mix until dough is thick and smooth.
5. Spread mixture onto a tin pan and place into the freezer for 45-60 minutes.
6. Once solid, serve and enjoy!



CAMPFIRE APPLE CRISP

Ingredients:

- 8 cups apples (about 8-10 apples)
- ½ cup white sugar
- 4 teaspoons cinnamon
- 1 cup brown sugar
- 1 cup unsalted butter (melted)
- 1 cup flour
- 1 cup quick oats
- 1 teaspoon baking powder

Materials:

- Tin Foil
- Cutting board
- Knife
- Peeler
- Measuring cups
- Small bowl
- Medium bowl

Directions:

1. Melt butter.
2. Peel and slice apples into thin slices.
3. In a small bowl mix white sugar and cinnamon.
4. Toss apple slices in cinnamon sugar mixture.
5. In a separate bowl, mix melted butter, brown sugar, flour, oats, and baking powder.
6. Divide apples into single portions and place them on tin foil.
7. Sprinkle oat mixture on top of apples.
8. Make a sealed packet out of the tin foil.
9. Place over fire for about 15 minutes, flipping halfway through.
10. Serve and enjoy!

JACKET POTATOES

Ingredients:

Potato (1 per person)

Egg (1 per person)

Cheese

Salt

Pepper

Green Onion

Butter

Materials:

Tin Foil

Knives

Cutting board

Spoon

Tooth picks

Directions:

1. Give each person a potato and an egg.
2. Cut about 2 inches off the top of the potato.
3. With a spoon, scoop out a hole (a little bigger than an egg) in the potato LEAVING AT LEAST $\frac{1}{4}$ INCH THICK WALLS.
4. Spread about a teaspoon of butter on the inside of the potato.
5. Carefully crack an egg into the potato.
6. Sprinkle in salt, pepper, cheese, green onion, or any other desired topping.
7. Place the top back on the potato.
8. Wrap very tightly in tin foil.
9. Place in a low fire.
10. Cook for about 15-20 minutes or until the potato and egg are both fully cooked.
11. Serve.

BANANA BOATS

Ingredients (Per person):

½ Banana

Chocolate chips

Mini marshmallows

Crushed graham crackers

Sprinkles

Any other ingredients that might work (use your judgment)

Tin foil

Directions:

1. Cut the banana lengthwise but ONLY CUT THROUGH ONE SIDE OF THE PEEL.
2. Stuff the banana with chocolate chips, marshmallows, graham crackers, or any other ingredients.
3. Wrap the entire banana in foil.
4. Place the wrapped banana straight onto a low fire for about 5 minutes (make sure to flip if one side is getting direct flame)
5. Serve when the banana is heated all the way through and chocolate is melted.



TORTILLA PIZZA

Ingredients:

1 10" tortilla (yields 8 slices)
Shredded cheddar
3/4 cups canned tomato (drained)
1/4 onion
1 garlic cloves
1/8 cup canned tomato liquid
1/2 teaspoon sugar
1/4 teaspoon oregano
1/4 teaspoon paprika
1/4 teaspoon pepper
Pinch of salt
Oil

Materials:

Small sauce pan
Spatula
Knife
Cutting board
Large cast iron skillet
Lid
Measuring cups

Directions:

1. Open a can of diced tomatoes. Drain the liquid into a separate bowl and save for later.
2. Cut the tomatoes until they have a paste-like consistency. Mince onion, and garlic as small as possible.
2. Heat some oil (about a tablespoon) in a small saucepan.
3. Once oil is hot, add onion and garlic and cook until soft.
4. Add in tomatoes and about 1/8 a cup of tomato liquid.
5. Allow sauce to simmer for about 3 minutes, stirring occasionally.
6. Add spices and simmer for another 5-ish minutes, stirring occasionally, until sauce is thick.
7. Heat enough oil to lightly cover the bottom of the skillet.
8. Carefully place the tortilla into the pan with the hot oil (you will build the pizza in the pan).
9. Add the sauce and spread it evenly.
10. Sprinkle the cheese.
11. Cover pan with lid to help the cheese melt.
12. Once cheese is melted, remove the lid and cook until the tortilla is crispy.
13. Slice and serve.

QUESADILLA

Ingredients:

Tortillas

Cheese

½ -1 bell pepper

½ onion

3 tomatoes

2 green onions

2 garlic cloves

Salt

Pepper

Paprika

Oil (for pan)

Materials:

Knife

Cutting board

Frying pan

Spatula

Directions:

1. Dice up pepper, onion, tomatoes, green onions and mince garlic.
2. Add the garlic, peppers, onion, and tomatoes to a hot, oiled, frying pan.
3. Cook until onions are soft.
4. Add green onions and seasonings (to taste) and cook for about 2 more minutes.
5. Put cheese and veggies on HALF of the tortilla.
6. Fold tortilla in half and place on the oiled frying pan.
7. Cook quesadilla on both sides until cheese is melted and outside is browned (You will just have to check each side and flip when it is the color your want).
8. Serve and enjoy!

SALSA

Ingredients:

2-3 tomatoes

1 green onion

¼ onion

1 garlic clove

1 tablespoon lime juice

¼ teaspoon paprika

Salt (to taste)

Pepper (to taste)

Materials:

Knives

Cutting board

Bowl

Directions:

1. Dice all the vegetables as small as possible
2. Combine into a bowl
3. Add seasonings and lime juice taste
4. Serve with chips.

