

Camp Breakfasts

Waffle Breakfast

Menu

- Waffle
- Sausage
- Juice
- Cereal
- Milk

Ingredients

- Syrup
- Margarine
- Sausages
- Waffles

- NOTE: The Sausage is pre cooked and requires only warming before serving. Place Sausage in frying pan or griddle and heat until one side is heated, then turn over and heat the other side. Remove the sausage from the pan and place on paper towels to drain the grease.
- Put bottle(s) of syrup in pot of water and heat over low fire.

CAUTION BE SURE TO OPEN BOTTLE(s) BEFORE HEATING.

- Put margarine on plate so it will be soft when needed.
- Heat another griddle or frying pan over a MEDIUM fire, and spread a small amount of oil on grill surface. (Use a paper towel) CAUTION GRILL IS VERY HOT!!! Place the waffle(s) on the grill. Allow the waffle(s) to heat for about 2 minutes. Flip the waffle(s) over and heat for another 2 minutes. Put cooked waffles in a covered dish to keep warm.
- Put out plates, cups, napkins, milk, cereal, juice.
- Serve as soon as waffles are done.
- Put on water for dish washing before eating.

Breakfast Burritos

Menu

- Breakfast Burrito
- Juice
- Cereal
- Milk

Ingredients

- Eggs
- Ham
- Cheese
- Tortilla

- Chop ham into 1 /4 inch cubes and set them aside for now.
- Crack eggs into a pot or bowl and beat until thoroughly mixed
- Wrap 5 or 6 Tortillas in foil and place near fire to heat. Continue until all Tortillas are heated set aside.
- Put oil or butter (your choice) in a frying pan and heat over a low fire. Pour eggs into pan and add ham chunks. Cook gently, stirring eggs constantly to prevent scorching.
- Put out plates, napkins, cups, milk, cereal, juice, salt/pepper and tabasco sauce.
- Wrap eggs and ham chunks and cheese in tortillas and serve burritos.
- Put on water for dish washing before eating.

Pancakes

Menu

- Pancakes
- Sausage
- Cereal
- Milk
- Juice

Ingredients

- Pancake Mix
- Syrup
- Sausage
- Margarine
- Sausage

- Measure pancake mix in a cup. Put measured pancake mix in a bowl. Add 3/4 cup of water for each cup of pancake mix. Stir mix and water, add more water as needed to make mix smooth but not too thin. Let stand for five minutes, (batter will thicken)
- Put bottles) of syrup in pot of water and heat over low fire.

CAUTION BE SURE TO OPEN BOTTLE(S) BEFORE HEATING.

- Put margarine in another pot and melt over a low flame.
- Place Sausage in frying pan or griddle and heat until warm. Turn sausage and heat other side. Remove from the pan and place on paper towels to drain the grease.
- Heat another griddle or frying pan over a medium fire, and spread a small amount of oil on grill surface. (Use a paper towel) CAUTION GRILL IS VERY HOT!!! Using a ladle or a pitcher, slowly pour enough batter onto the griddle to make pancakes of the desired size (usually about 4 inches) Cook until most of the bubbles on the surface pop. Flip the pancakes over and cook until golden brown (usually a shorter time than required for first side). Put cooked pancakes in a covered dish to keep warm. Re-oil pan between batches.
- Put out plates, cups, napkins, milk, cereal, juice,
- Serve as soon as pancakes are done.
- Put on water for dish washing before eating.

Bacon and Eggs

Menu

- Fried Eggs
- Bacon
- Hash Browns
- Cereal
- Milk
- Juice

Ingredients

- Eggs
- Bacon
- Hash Browns

- Place a grille or frying pan on medium heat. Place Hash Browns in pan and add a little butter. Cook about ten minutes or until brown. Turn over and cook other side. Place in covered pan to keep warm.
- NOTE: Bacon can be cooked as Hash Browns are cooking. Place griddle or frying pan on fire with medium heat. Place Bacon in pan and fry until brown, then turn over and brown the other side. Place on paper towels to drain grease
- Place another griddle or frying pan on fire with medium heat. Place a small amount of oil or butter (your choice) on griddle. Crack eggs one at a time and place them on the griddle. Cook them in the desired manner (over easy, sunny side up, etc.) and serve immediately.
- Put out plates, cups, napkins, milk, cereal, juice, butter.
- Serve breakfast as Eggs are cooked.
- Put on water for dish washing before eating.

French Toast

Menu

- French Toast
- Bacon
- Cereal
- Milk
- Juice

Ingredients

- Eggs
- Bread
- Milk
- Margarine
- Syrup

- Crack eggs into a pot Add about 1/2 cup of milk for every 8 eggs. Beat mixture until thoroughly blended. Cover pot.
- Put bottle(s) of syrup in pot of water and heat over low fire. CAUTION BE SURE TO OPEN BOTTLE(s) BEFORE HEATING.
- Put margarine out to soften.
- Place Bacon in frying pan over medium heat and fry until brown Turn Bacon over and fry other side. When done, remove from pan and drain on paper towels. Cover and set aside until ready to serve.
- Heat another griddle or frying pan over a medium fire, and spread a small amount of oil on grill surface. Dip slices of bread into egg mixture, making sure that both sides are coated but not soggy. Place coated bread on griddle and brown on both sides.
- Put out plates, cups, napkins, milk, cereal, juice,
- Serve breakfast as soon as French Toast and Bacon are done.
- Put on water for dish washing before eating.

Danish

(Quick, no cooking or cleanup)

Menu

- Danish
- Cereal
- Juice
- Milk

Ingredients

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- Serve Breakfast. DO NOT MAKE A FIRE

THINGS TO DO BEFORE CHECKING OUT OF CAMP:

- RETURN ALL FOOD BASKETS, AS WELL AS ANY UNOPENED FOOD CONTAINERS, TO THE COMMISSARY.
- CLEAN OUT FIREPLACE, BBQ, ETC. MAKE SURE ASHES ARE COLD.
- BE SURE THAT THE FOLLOWING ARE CLEANED OUT:
 - FOOD STORAGE SHED
 - RESTROOMS ALL AREAS OF CAMPSITE ARE CLEAN:TRAILS,FIRE RING
 - TENT AREAS.
- CARRY OUT ALL TRASH AND ASH TO FOOD DROPS
- ALL CAMP EQUIPMENT IS CLEAN AND RETURNED (I.E DUTCH OVENS).
- PLEASE LEAVE THE CAMP HOSE, RAKES, SHOVELS, BUCKETS, ETC:

Camp Lunches

Tuna Salad Sandwiches

Menu

- Tuna Salad Sandwiches
- Chips
- Cookies
- Fruit
- Punch

Ingredients

- Tuna
- Mayonnaise
- Celery
- Bread
- Relish

- Mix punch in pitcher or pot and place in ice chest to chill.
- Open Tuna, drain and put tuna in a large pot or bowl.
- Chop celery and add it to the tuna.
- Add Mayonnaise Mix well. Spread tuna on bread to make ONE AND A HALF SANDWICHES PER PERSON. Cover spread with another slice of bread. Serve immediately or cover so the bread will not dry out.

NOTE: Relish may be added to Tuna mix or placed on table to meet individual tastes.

- Put out plates, cups, chips, relish, cookies, fruit, punch and napkins.
- Heat water to wash dishes before eating.

Turkey Sandwiches

Menu

- Turkey Sandwiches
- Lettuce
- Chips
- Cookies
- Fruit
- Punch

Ingredients

- Turkey
- Mayonnaise
- Bread

- Mix punch in pitcher or pot and place in ice chest to chill.
- Wash lettuce and break apart into separate leaves.
- Put ONE slice of Turkey, and one or two pieces of lettuce between two slices of bread. Make ONE AND A HALF sandwiches per person. Cover to prevent bread from drying out.
- Put out plates, cups, napkins, chips, fruit, punch, cookies, mayonnaise, and mustard.
- Each person can add what they want to their sandwich.
- Heat water to wash dishes before eating.

Ham & Swiss Sandwiches

Menu

- Ham & Swiss Sandwiches
- Chips
- Cookies
- Fruit
- Punch

Ingredients

- Sliced Ham
- Sliced Cheese
- Mayonnaise
- Margarine
- Bread
- Lettuce

- Mix punch in pitcher or pot and place in ice chest to chill.
- Butter or spread mayonnaise on a slice of bread. Place one slice of ham and one slice of cheese and one leaf of lettuce on the bread. Butter or spread mayonnaise of another slice of bread. Place second slice of bread on top of the first slice of bread. **MAKE ONE AND A HALF SANDWICHES FOR EACH PERSON.**
- Put out plates, cups, napkins, chips, fruit, punch, and cookies.
- Heat water to wash dishes before eating.

Submarine Sandwiches

Menu

- Submarine Sandwich
- Chips
- Cookies
- Fruit
- Punch

Ingredients

- Rolls
- Salami
- Bologna
- Pastrami
- Cheese
- Lettuce
- Tomato
- Mustard and Mayo

- Mix punch in pitcher or pot and place in ice chest to chill.
- Wash lettuce and break apart into separate leaves.
- Cut the tomatoes into thin slices (approximately 8 slices).
- Open rolls lengthwise (they should be pre-cut), and place one slice of each type luncheon meat and one slice of cheese on each.
- Put out plates, cups, napkins, chips, fruit, punch, cookies, Mustard, Mayonnaise. (Each person can add what they want to their sandwiches)
- Heat water to wash dishes before eating.

Bologna & Cheese Sandwiches

Menu

- Bologna & Cheese Sandwich
- Chips
- Cookies
- Fruit
- Punch

Ingredients

- Sliced Bologna
- Sliced Cheese
- Mayonnaise
- Margarine
- Bread
- Lettuce

- Mix punch in pitcher or pot and place in ice chest to chill.
- Butter or spread mayonnaise on a slice of bread. Place one slice of bologna and one slice of cheese and one leaf of lettuce on the bread. Butter or spread mayonnaise on another slice of bread. Place second slice of bread on top of the first slice of bread. MAKE ONE AND A HALF SANDWICHES FOR EACH PERSON.

NOTE; If you wish to make the sandwich a little different you could grill the sandwich
REMEMBER IF YOU GRILL THE SANDWICH, DO NOT PUT LETTUCE IN SANDWICH

- Put out plates, cups, napkins, chips, fruit, punch, and cookies.
- Heat water to wash dishes before eating.

Camp Dinners

Chili Cheese Dogs

Menu

- Chili Cheese Dogs
- Carrot and Celery Sticks
- Punch
- Dessert

Ingredients

- Hot Dogs
- Buns
- Chili
- Cheese
- Mustard
- Ketchup

**IF YOU PLAN TO CHARCOAL YOUR HOT DOGS
THE FIRE MUST BE SET 30-45 MINUTES BEFORE THE COALS ARE TO BE USED.**

- Mix punch in pitcher or pot and put in ice cooler to chill.
- Wash the celery, carrots sticks. Slice and cut each to serve as relish tray. Put into ice chest to cool.
- Grate cheese and set aside for now. (Cheese may already be grated)
- Peel and dice onions. Set aside for now.
- Put (1/2) one half cup of water for each (1) one oz of Chili Mlix into a pot. Bring mixture to a boil, then lower heat and let simmer for 45 minutes. Stir occasionally to prevent sticking.

NOTE: Water may have to be added if chili mixture becomes too thick

- Hot Dogs may be prepared in any of the following ways;

Boil in water for a few minutes,
Grill over coals,
Fry on a skillet or in a frying pan.

- Put out Plates, Cups, Napkins, Punch, Hot Dog Buns, Cheese, Onions, Mustard, Ketchup, and Dessert.
- Put on water for dish washing before eating.

Beef Stroganoff

Menu

- Beef Stroganoff
- Mixed Vegetables
- Punch
- Dessert

Ingredients

- Hamburger
- Onion
- Margarine
- Flour
- Garlic salt
- Cream of mushroom soup
- Sour cream
- Noodles

- Mix punch in pitcher or pot and put in ice cooler to chill.
- Put Mixed Vegetables in pot. add enough water to just cover Vegetables, Heat on med flame until boiling. Boil for 5 minutes. Cover and set aside for now.
- Take the onion and chop them into small pieces.
- Put on large pot of water with a high flame. When water boiling add noodles and cook for ten minutes. Drain water off noddles and set aside.
- While noddle water is heating, place hamburger in large skillet. Cook until brown stirring to break up hamburger. When brown, drain off grease. Add to hamburger, onion, flour ,gar(ic salt, and cream of mushroom soup. Add % cup of margarine , one teaspoon of salt and one teaspoon of pepper. Stir mixture together and allow to heat over low flame. NOTE: more salt and pepper may be added to suit taste . When heated add Sour Cream and stir again. Serve over noodles.
- Put out Plates, Napkins, Cups, Punch, and Dessert.
- Put water on for dishes before eating..

Hamburgers

Menu

- Hamburgers
- Fried Potatoes
- Pear Halves
- Punch
- Dessert

Ingredients

- Hamburger patties
- Buns
- Lettuce
- Tomato
- Onion
- Pickle
- Ketchup
- Mustard
- Potatoes

IF YOU PLAN TO CHARCOAL YOUR HAMBURGERS
THE FIRE MUST BE SET 35-45 MINUTES BEFORE THE COALS ARE TO BE USED.

- Mix punch in pitcher or pot and put in ice cooler to chill..
- Slice tomatoes (8 slices to the tomato). Cover and put in ice chest to chill.
- Take 1/2 the onions and slice them. Break onions into separate rings. Cover and set aside for now.
- Take the other half of the onions and chop them into small pieces. Cover and set aside for now.
- Wash and break lettuce into leaves. Wash and peel carrots and celery, cutting them into small sticks. Put all to these items on a plate with sliced pickles, and put into ice chest to chill.
- Wash potatoes, then cut into thin slices. (Leave skins on) Heat a little oil in frying pan and add potatoes and chopped onion. Fry until crisp and golden brown, stirring frequently to prevent burning. NOTE: Potatoes will take approximately 20 minutes to cook.
- Hamburgers can be fried on griddle or in a frying pan, or grilled over charcoal. (Charcoal is available at the commissary) Use your own judgment on how well you want them done. NOTE. Hamburgers may be cooked as potatoes are cooking.
- Put out Plates, Napkins, Cups, Punch, Onions, Lettuce etc. Ketchup, Mustard, pears, and Dessert.
- Put water on for dishes before eating..

Sloppy Joe Mix

Menu

- Sloppy Joe Mix
- Fried Potatoes
- Salad
- Punch
- Dessert

Ingredients

- Hamburger patties
- Buns
- Onion
- Ketchup
- Sloppy Joe mix
- Potatoes
- Lettuce
- Tomatoes,
- Dressing

- Mix punch in pitcher or pot and put in ice cooler to chill.
- Wash and shred lettuce. Cut tomatoes into cubes, (eight pieces). Cover and put in ice chest to chill.
- Take the onions and chop them into small pieces. Cover and set aside for now.
- Wash and peel carrots and celery, cutting them into small sticks. Put all to these items on a plate with sliced pickles, and put into ice chest to chill.
- Wash potatoes, then cut into thin slices. (Leave Skins on) Pour a little oil in frying pan and add potatoes and half of the chopped onion. Fry until crisp and golden brown, stirring frequently to prevent burning. NOTE: Potatoes will take approximately 20 minutes to cook.
- Heat frying pan over medium fire. Break up hamburger patties and brown in pan. Add remaining chopped onions. When beef is browned, drain grease and add bottle of ketchup, 1--1/4 cups of water, and sloppy joe mix. Simmer for 10 minutes. Mix is to be served on Hamburger buns.
- Put out Plates, Napkins, Cups, Punch, Lettuce and tomato salad, "1000 island dressing and Dessert.
- Put water on for dishes before eating.

Burritos

Menu

- Burritos
- Corn
- Punch
- Dessert

Ingredients

- Tortillas
- Diced Chicken
- Onion
- Dehydrated refried beans
- Lettuce
- Tomatoes
- Cheese
- Taco seasoning
- Salsa

- Mix punch in pitcher or pot and put in ice cooler to chill.
- Dice onion(s) and set aside for now.
- Grate cheese and chop lettuce and tomatoes, putting them into separate bowls. (NOTE: Cheese may already be grated)
- Measure 2 oz. of water for each oz. of refried beans (see packing sheet for number of ounces) into a medium sized pot and put on high flame. bring water to a boil, then remove from heat. Add dehydrated refried beans. Stir until completely moist. Cover and let stand for 25 minutes before serving.
- Open cans of corn and pour into a medium pot. Heat over low flame until hot, stirring frequently to prevent sticking or burning.
- Heat skillet over medium to high fire. Crumble diced chicken into skillet and add one half the onion(s). Fry until the chicken is hot/ brown. Add taco seasoning with 1 cup of water per packet. Simmer 10 minutes.
- Wrap five or six tortillas in foil and heat on griddle or grill for about three minutes on each side. Do not let them scorch or dry out.
- Put out Plates, Cups, Napkins, Punch, Salad, Tortillas, Meat Mix, Refried beans, along with bowls of cheese, lettuce, tomatoes, onions and salsa. Don't forget the dessert.
- Put on water for dish washing before eating.
- Let everyone use his favorite ingredients to construct his burrito.

Tostadas

Menu

- Tostadas
- Corn
- Punch
- Dessert

Ingredients

- Tortillas
- Diced Chicken
- Onion
- Dehydrated refried beans
- Lettuce
- Tomatoes
- Cheese
- Taco seasoning
- Salsa

- Mix punch in pitcher or pot and put in ice cooler to chill.
- Dice onion(s) and set aside for now.
- Grate cheese and chop lettuce and tomatoes, putting them into separate bowls. (NOTE: Cheese may already be grated)
- Measure 2 oz. of water for each oz. of retriend beans (see packing sheet for number of ounces) into a medium sized pot and put on high flame. bring water to a boil, then remove from heat. Add dehydrated retriend beans. Stir until completely moist. Cover and let stand for 25 minutes before serving.
- Open cans of corn and pour into a medium pot. Heat over low flame until hot, stirring frequently to prevent sticking or burning.
- Heat skillet over medium to high fire. Crumble diced chicken into skillet and add one half the onion(s). Fry until the chicken is hot/ brown. Add taco seasoning with 1 cup of water per packet. Simmer 10 minutes.
- Heat skillet over medium to high fire. Add a small amount of oil to skillet. Place Tortilla in hot oil and let fry for a few minutes then remove. Repeat frying all tortillas add oil as needed.
- Put out Plates, Cups, Napkins, Milk, Punch, Salad, Tortillas, Meat Mix, Retried beans, along with bowls of cheese, lettuce, tomatoes, onions and salsa. Don't forget the dessert.
- Put on water for dish washing before eating.
- Let everyone use his favorite ingredients to construct his Tostada.

Spaghetti

Menu

- Spaghetti
- French Bread
- Salad
- Punch
- Dessert

Ingredients

- Ground Beef
- Spaghetti noodles
- Spaghetti sauce mix
- Onion
- Parmesan cheese
- Tomato paste.
- Sliced French Bread
- Margarine
- Lettuce
- Tomato
- Italian Dressing

- Mix punch in pitcher or pot and put in ice cooler to chill
- Put water on to boil for spaghetti, (about 1 gallon for a pound of noodles.) Use high fire. This will take 30 minutes to boil.
- Wash and shred lettuce. Cut tomatoes into cubes, (eight pieces). Cover and put in ice chest to chill.
- Butter slices of French Bread and reassemble loaf. Wrap in foil and set aside for now. NOTE: Melting the butter and adding some garlic powder to the melted butter makes a very tasty bread.
- Dice onion as set aside for now.
- Heat skillet over medium to high fire. Crumble ground beef into skillet and add onion. Fry until brown. Drain fat.
- Place 2 cups water for every ounce of Spaghetti Mix into a pot. Add ONE can of Tomato Paste (for each ounce of Spaghetti Mix) into the pot. Add 1 oz oil to mixture. Place over medium heat and allow to simmer. Stir mix as it is heating. Add cooked ground beef and mix in sauce. Allow 15 minutes for simmering before serving.
- Add Spaghetti noodles to boiling water and cook until tender. (APPROXIMATELY 15 MINUTES)
- Place French Bread (in foil) on grill for 5-10 minutes, turning several times to prevent burning.
- When spaghetti is tender, drain off water. The spaghetti may be served with the sauce poured over the noodles or the sauce may be mixed with the noodles and served mixed. NOTE: PLACING FOIL WITH SMALL HOLES PUNCHED INTO IT OVER THE POT AND HOLDING THE FOIL TO THE POT WHILE DRAINING WORKS QUITE WELL.
- Put out Plates, Cups, Napkins, Italian Dressing, Parmesan cheese, Punch, Salad and Dessert.
- Put on water for dish washing before eating..