



Manatoc Summer Camp Leaders' Dutch Oven Cook-Off

Monday evenings at the Administration Shelter is where all the action occurs on the food front for Scouters. Leaders show off their culinary expertise, juggle hot iron, watch the magic, share recipes and techniques, act as judges, and above all get to know one another while having fun early in the week.

Pick from these recipes for a change of pace at your next camp out.

These recipes were copied and edited by the Commissioners and anybody that we could snag off of the beaten trail.

Disclaimer: No one is to be held responsible for any errors or digestive distress that the consumption of these recipes may cause.



A Lott cooking



Sneaking a peek



Legs on Yuh!



My little apple dumpling



Come early--cook on site



Big Al coming through the Rye.



Dutch ovens on wheels



Blueberry delight in the night



Thousands of things for dinner.



It's all in the preparation. Maybe just a little more sugar!

WEEK # 1 Year: 2010
UNIT # 562

Place: 2nd
Entrant's Name: John Krauss

Ingredients:

Serves: 8

4 granny smith apples, 2 cups brown sugar, maple syrup, 2 sticks butter, amaretto honey, crescent rolls

Directions: Peel and slice apples. Place in bowl with brown sugar. Melt butter in 12' Dutch oven. Roll apple slices in crescent rolls and place in butter. Bake at 350 degrees for $\frac{1}{2}$ hour. Add Honey and syrup and serve.

WEEK # 1 , Year: 2010 Place: 1st

NAME OF DISH: Garlic Chicken

Council: GTC

UNIT # 16

Entrant's Name: Jeff Campbell

Ingredients:

Serves:

1lb. chicken breast, 5 cloves garlic, 1 cup melted butter,

2 cups breadcrumbs, oregano leaves, parsley flakes,
salt&pepper

2 cups cheddar cheese, 1 cup parmesan cheese

Directions: dice garlic and melt with butter. Mix cheeses,
breadcrumbs and spices together. dip chicken in garlic butter
and coat with dry mixture. arrange coated chicken in a single
layer in a 12" greased dutch oven. Bake at 350 degrees F for
40-50 minutes.

WEEK # 1 Year: 2010 Place: 3rd

NAME OF DISH: Tamale Pie

Council: GCC

UNIT # 605

Entrant's Name: Gibson / Sanders

Ingredients:

Serves: 10

3lbs. ground beef, 2 cans Mexican corn, 2 packets Taco seasoning, 1 jar medium salsa, 1 package taco cheese
2 boxes of cornbread mix and ingredients to mix according to box

Directions: In 12" Dutch oven brown ground beef, add taco seasoning. Layer corn, salsa and cheese. Mix corn bread according to directions and layer on top. Bake at 350 degrees until top is golden brown.

WEEK # 1 , Year: 2010 Place: 3rd

NAME OF DISH: Manatoc Meatloaf Council: GTC

UNIT # 16 Entrant's Name: Nick Dohner

Ingredients:

Serves: 6-8

Onion, banana pepper, ground beef, hot sauce, ketchup

Directions: dice onions and banana peppers and add to ground beef. Add half of the ketchup and hot sauce to mixture. Put in a greased Dutch oven. Top mixture with ketchup and hot sauce. Cook 1 hour at 350 degree.

WEEK # 2 Year: 2010

NAME OF DISH: Cajun Kielbasa

Council: _____

UNIT # 517

Entrant's Name: Hank Hartmann

Ingredients:

Serves: 6 - 8

Red beans mix

2 Boxes Jambalaya Rice mix

Kielbasa

1 pound ground beef

Shredded cheese

Directions:

Brown beef. Boil water. Add 2 boxes of rice mix. Cut and add Kielbasa. Top with shredded cheese.

WEEK # 2 Year: 2010

NAME OF DISH: Outlaw's Breakfast

Council: GTC

UNIT # 15

Entrant's Name: Mike Ailiff

Ingredients:

Serves: 6 - 8

8 Eggs

1 Loaf of bread

2 Rolls of Sausage (tubes)

2 -12 oz bags of shredded cheese

1 can of Campbell's sausage gravy

Directions:

Line Dutch oven with foil. Soak bread in eggs. Layer bread on bottom of Dutch oven. Layer cooked sausage and cheese, put second layer of egg soaked bread on top then spread gravy over everything. Add layer of egg soaked bread and add cheese. Cook till done (You can also add some hash browns into a layer if you choose to.)

WEEK # 2 Year: 2010

NAME OF DISH: Apple Cobbler

Council: GWR

UNIT # 76

Entrant's Name: Keith Gillenkirt

Ingredients:

Serves:

1 White Cake Mix

1 12 oz can Sprite

2 Cans Apple Filling

Directions:

Spread apple filling on bottom of Dutch oven. Add cake mix and pour Sprite on top. Cook to golden brown.

WEEK # 2 Year: 2010

NAME OF DISH: Butternut Bake Council: GTC

UNIT # 139 Entrant's Name: David Carter

Ingredients: Serves: 6

1 Butternut squash $\frac{1}{2}$ Cup Brown Sugar

2 Apples $\frac{1}{2}$ Tsp Nutmeg

$\frac{1}{4}$ Cup melted butter

1 Tbsp flour

Directions:

Peel squash and remove seeds; cut into $\frac{1}{2}$ inch slices. Put into buttered 12 inch Dutch oven. Core and peel apples. Slice and place over squash. Combine melted butter, flour, brown sugar, and nutmeg. Pour over squash and apples. Put lid on oven and place oven over coals. Place coals on top of lid and bake 45 minutes until tender.

WEEK # 2 Year: 2010

NAME OF DISH: Fish N B.

Council: GTC

UNIT # 517

Entrant's Name: Robert Nice

Ingredients:

Serves: 10

Fish

Lemon concentrate

Eggs

Flour

Directions:

Marinate fish in lemon concentrate for 24 hours. Wash and dry fillets. Dip in egg batter and flour. Deep fry till golden brown in vegetable oil. Dust final pieces with Old Bay or Cajun seasoning.

WEEK # 2 Year: 2010

NAME OF DISH: Black Forest

Council: GTC

UNIT # 517

Entrant's Name: Mark Love

Ingredients:

Serves: 12

Chocolate Cake Mix

1 Stick of Butter

1 Can Cherry Pie Filling

2 Giant Hershey Bars

Directions:

Melt butter in Dutch oven. Make cake per box directions. Pour into Dutch oven on top of melted butter. Add Cherry pie filling and broken Hershey pieces. 14 coals on top and 6 coals on bottom for 35-40 minutes. Rotate every 6 minutes.

WEEK # 2 Year: 2010 3rd Place

NAME OF DISH: Black Forest Cake Council: GWRC

UNIT # 76 Entrant's Name: Rick Nelson

Ingredients:

Serves:

Chocolate Cake Mix

3 Eggs

$\frac{1}{2}$ Cup Oil

1 - $\frac{1}{3}$ Cup Water

Chocolate Frosting

Cherry Pie Filling

Directions:

Bake cake per directions on box. Cool cake. Frost the cake and cover with cherries.

WEEK # 3 Year: 2010

NAME OF DISH: Feta Delight Council: GWRC

UNIT # 15 Entrant's Name: Chris Stringham

Ingredients: Pack Phyllo

Serves:

Bunch Green Onion, 2 Pack Feta Cheese

1/3 c Canola Oil, 1 t baking soda

1/4 c water, 1 c milk

3 eggs

Directions: Mix together oil, water, baking soda, milk, and eggs. Layer phyllo, feta, mixed ingredients and green onion. Cook @ 350 degrees for 1/2 hour or until golden brown. filo

WEEK # 3 Year: 2010

NAME OF DISH: Easy Pineapple Upside Down Cake

Council: GTC UNIT # 215 Entrant's Name: Chris Fahey

Ingredients: $\frac{1}{2}$ c butter

Serves: 8

1 c brown sugar 8 maraschino cherries

1 (20 ounce) can pineapple slices

Juice from pineapple slices plus enough water
to make 1-1/4 cups

1 yellow cake mix 3 eggs

Directions: In a 12 inch Lodge Dutch oven, melt butter. Sprinkle with brown sugar. Place pineapple slice over brown sugar. There should be room for 7-8 slices. Place a cherry in the center of each slice. In a medium bowl, combine cake mix, eggs, and reserved juice and water. Stir for 2 minutes. Spoon the batter over pineapple slices. Place over 6 coals with 18 on lid. Cook for 25-30 minutes. When done, place serving plate over Dutch oven and carefully invert. Remove oven and replace any pineapple that may have stuck. Serve warm with ice cream or whipped cream.

WEEK # 3 Year: 2010

NAME OF DISH: German Chocolate Dump Cake Council: GTC

UNIT # 154

Entrant's Name: Dale Hedrick

Ingredients:

Serves: 12 - 15

1 box German Chocolate Cake Mix

2 cans cherries

1 can soda (any kind)

Directions: Put cherries in bottom of dutch oven. Spread dry cake mix on top and cover with can of soda pop. Lightly stir top of mixture.

WEEK # 3 Year: 2010
Candy Kielbasa
UNIT # 15

Place: _____ NAME OF DISH:
Council: _____
Entrant's Name: Robert Stringham

Ingredients:

Serves:

1 c brown sugar

1 jar chili sauce

1 can pineapple

3 lb Polish kiebalsa

Directions: Cut meat - mix all together. Heat at 350 deg.F.
for 2 hours.

WEEK # 3 Year: 2010

NAME OF DISH: Pork Tenderloin Council: Heart of Ohio

UNIT # 333 Entrant's Name: Cliff Lindemann

Ingredients:

Serves: 16

3 pork tenderloins (1.5 lbs each)

Oregano

1 5 pound bag of potatoes

Garlic Salt

1 onion

Basil

1 garlic

Beef Stock

1 lb bag carrots

Olive Oil

1 lb bacon

Directions: Cover pork in olive oil, add spices. Cook bacon in Dutch oven then crumble. Sear pork to seal in flavor. Cook pork for 1 hour, add beef stock. Add sliced carrots and potatoes. Add sliced onions. Cover and cook 1 hour.

WEEK # 3 Year: 2010

NAME OF DISH: Calico Chicken Council: Greater Western Reserve UNIT # 80 Entrant's Name: Kurt Hildebrand

Ingredients:

Serves: 6 - 8

6 chicken breasts (1/2 boneless)	4 oz diced green chiles
1 pkg taco seasoning	11 oz mexicorn, drained
8 oz pepper jack cheese	15 oz black beans, drain
1/4 c melted butter	16 oz can diced tomatoes
1/2 c corn flakes, crushed	1/2 c black olives
	1/2 c green onions

Directions: Flatten chicken breast w/mallet. Sprinkle with taco seasoning and place 1/2" x 1-1/2" slice of pepper jack cheese and roll up. Dip in butter and roll in corn flakes. Place in lightly greased 12" Dutch oven. Bake with 10-12 briquettes on bottom and 16-18 on top. Bake 35-45 min or until chicken is brown. Mix remaining ingredients with 2 tsp of taco seasoning. Place chicken on top and cook until veggies are done (15 min).

WEEK # 3 Year: 2010

NAME OF DISH: Black Forest Cobbler Council: GWRC

UNIT # 195 Entrant's Name: Les Scott

Ingredients:

Serves:10 - 12

Chocolate Cake Mix

Instant Vanilla Pudding

Can of Gingerale

Coconut

2 Cans of Cherry Pie Filling

Optional: Nuts or Chocolate Chips

Directions: Mix cake mix with gingerale. Add coconut, pie filling, and nuts. Bake at 350 Deg. F for 45 minutes. Top with vanilla pudding.

WEEK # 3 Year: 2010

NAME OF DISH: Chicken Dip

Council:GTC

UNIT # 334

Entrant's Name: Dianne Catalano

Ingredients:

Serves:

2 Cans Chicken Breasts

1 Pkg Cream Cheese

1 Cup Ranch Dressing

1 Cup Shredded Cheddar

Directions:

Mix all ingredients. Cook 350 degrees F. for 30 minutes.

Serve with Tostitos.

WEEK # 3 Year: 2010

NAME OF DISH: Ham and Cheese Breakfast Strata

Council: GTC UNIT # 215 Entrant's Name: Joe Testa

Ingredients: 12 eggs beaten Serves:16-18

3-1/2 c milk 1 T dry mustard

1/2 t salt 1/4 t pepper

12 slices of bread cubed

2 c shredded cheese

Your choice of the following: 1-1/2 c ham, bacon or sausage (or all), 1 c sliced mushrooms, 1 c sliced green onions, 1 c chopped red or green peppers, 1 pkg of thawed chopped spinach, 1 can chopped artichokes

Or, anything else you like

Directions: The night before - beat eggs, combine milk and seasonings. Cube bread and add to the eggs with the remaining ingredients. Place in a large plastic bag and store overnight. When done, take off of the coals, add a cup of extra cheese on top, close lid and place extra coals on top. Cooking time varies, but around an hour.

WEEK # 3 Year: 2010

NAME OF DISH: German Chocolate Dump Cake Council: GTC

UNIT # 154

Entrant's Name: Dale Hedrick

Ingredients:

Serves: 12 - 15

1 box German Chocolate Cake Mix

2 cans cherries

1 can soda (any kind)

Directions: Put cherries in bottom of dutch oven. Spread dry cake mix on top and cover with can of soda pop. Lightly stir top of mixture.

WEEK # 3 Year: 2010

NAME OF DISH: Jimmy's Jambalaya Council: Heart of Ohio

UNIT # 333

Entrant's Name: Scott Fox

Ingredients:

Serves: 4

2 onions

1 tsp thyme

2 green/yellow/red peppers

$\frac{1}{4}$ c parsley

1 lb kielbasa

4 cloves garlic

1 lb chicken

Salt & Pepper to taste

1 lb shrimp

15 oz diced tomatoes

2 c water

Directions:

Sauté onions, kielbasa, add chicken and spices. Add peppers. Cook till soft. Add tomatoes, water, and rice.

WEEK # 3 Year: 2010

NAME OF DISH: Ed's Cheesy Meaty Queso Council: GTC

UNIT # 334

Entrant's Name: Ed Collins

Ingredients:

Serves:

2 lb hot sausage (browned)

3 jars queso

1 large jar salsa (your choice)

cheese dip

3 tbs taco seasoning

$\frac{1}{4}$ c chopped onion

Directions:

Put in Dutch oven. Stir. Bring to a boil. Serve with chips.

WEEK # 3 Year: 2010

NAME OF DISH: Chicken Cacciatori

Council: GTC

UNIT # 310

Entrant's Name: Robert Cuckler

Ingredients:

Serves: 4

1 Fryer cut up

1 Large Onion

1 Green Onion

2 Cans Diced Tomatoes w/basil & oregano

1 Package Noodles

Salt & Pepper

Directions:

Put layer of onions and peppers on bottom of Dutch oven. Put chicken on top then add another layer of onions. Top with tomatoes and cook 45 min. Add noodles.

WEEK # 3 Year: 2010

NAME OF DISH: Corn Casserole

Council: GTC

UNIT # 334

Entrant's Name: Dianne Catalano

Ingredients:

Serves: 12

1 Can Corn

1 Stick Melted Butter

1 Can Cream Corn

1 Cup Sour Cream

2 Eggs

2 Tbsp Sugar

1 Package Jiffy Corn Muffin Mix

Directions:

Mix all ingredients and cook 45 minutes at 350 degrees.

WEEK # 3 Year: 2010 Place: ___1st Place
NAME OF DISH: Stefado (Greek Stew) Council: GTC
UNIT # 777 Entrant's Name: Steve York

Ingredients:	Serves:
3 Pounds Stew Beef	$\frac{1}{2}$ Cup Butter
2 $\frac{1}{2}$ Pounds frozen small onions	2- 8 oz can tomato paste
2/3 Cup Red Wine	2 Tbsp red wine vinegar
2 Tbsp brown sugar	2 cloves minced garlic
2 Bay Leaves	2 Cinnamon Sticks
$\frac{1}{2}$ tsp ground cloves	$\frac{1}{2}$ tsp ground cumin
$\frac{1}{2}$ tsp salt	Black Pepper to taste
Small potatoes	

Directions:

Spray Dutch oven with Pam. Cut lean stew meat into 1-1/2" cubes. Melt $\frac{1}{2}$ cup butter in Dutch oven. Toss in meat and toss to coat with butter - DO NOT BROWN BEEF. Add salt and pepper to taste. Cover meat with frozen onions. Mix sauce: tomato paste, wine, vinegar, sugar, spices and garlic in small pot. Spread sauce mixture over onions. Cover and bake for 3 hours - DO NOT MIX. You will need more coals as the meal cooks. Prior to serving, stir gently as meat will fall apart - serve with rolls.

Directions: Brown chicken seasoned with Creole seasoning. Add chopped onion, celery, green pepper and garlic. (sauté) Add diced tomatoes and bring to a simmer. Add sausage until heated then rice. Serve when heated.

Comments: Can substitute smoked sausage. Can add shrimp if desired.

WEEK # 4 Year: 2010 Place: 3rd
NAME OF DISH: Southern Pulled Pork Council: GTC
UNIT #513 Entrant's Name: Debbie Vallier

Ingredients:

Serves:

2Tbs paprika, 1 Tbs chili powder, 1 tbs sugar, 1½tsp pepper,
2 Tbs salt, 1 tsp ground red pepper, 1 pork roast

Sauce: 1 can tomato sauce, 1 can tomato paste, 2 tbs vinegar,
2tbs olive oil, 3 cloves garlic crushed, 4 tbs minced onion, 1 Tbs
worschesire sauce, 1 Tbs dried mustard, 1tsp cayenne pepper

Directions: Combine all spices and rub on dry pork roast. Cook
in Dutch oven for approximate 2 hours or until center is 170
degrees. Remove from oven and shred. Add BBQ sauce.

Sauce: In a 6" Dutch oven cook onion and garlic in olive oil
until soft. Add rest of ingredients and cook on low for 25 -
30 minutes keeping stirred so it does not burn. Add to above
pulled pork.

WEEK # 5 Year: 2010 Place: 1

NAME OF DISH: Easy Enchiladas Council: GTC

UNIT # 265 Entrant's Name: Michelle Walette

Ingredients: Serves: 8

1 Pound Ground Beef, browned

$\frac{1}{2}$ Cup Chopped Onion and Green Pepper

1 Pkg Taco Seasoning

1 Large Can Enchilada Sauce

1 Pkg Shredded Cheddar Cheese

$\frac{1}{2}$ Cup Water

Tortillas

Directions:

Brown ground beef, add onion and green pepper. Add taco seasoning and water, simmer until water evaporates. Remove beef and cover bottom of Dutch oven with enchilada sauce. Add beef to tortilla, add cheese and roll. Layer in Dutch oven. Add remaining sauce and cheese. (6-8 coals on bottom and 10-12 on top) Heat through.

WEEK # 5 Year: 2010

NAME OF DISH: Cavitini

Council: GTC

UNIT # 77

Entrant's Name: Dave Wagner

Ingredients:

Serves:

1 box macaroni noodles

2 cans Hunts tomato sauce

2 green peppers - diced

1 large onion - diced

2 chicken breasts, cooked and cubed

4 Italian sausage links

1 bag mozzarella, shredded

1 bag pepperoni

Vegetable oil

Directions: Cook chicken and sausage until done. Add peppers, onion and pepperoni. Boil noodles to taste. Dump sauce, noodles and meat mixture in Dutch oven. Cook on low heat - top with cheese.

WEEK # 5 Year: 2010 Place: 2nd
NAME OF DISH: Scout Master's Scramble Council: GTC
UNIT # 101 Entrant's Name: Phil Ault

Ingredients:	Serves:
Sausage	Onion
Peppers	Potatoes
Eggs	Broccoli
Anything else you like!	

Directions:
Scramble eggs. Brown sausage, onion, potatoes at same time.
Add what you like. Add to scrambled eggs. Cook till done.

WEEK # 5 Year: 2010

NAME OF DISH: Easy Spanish Rice Council: GCC

UNIT # 367 Entrant's Name: Joe Calo

Ingredients:

Serves: 8+

1 lb cooked spicy sausage, diced

2 cans (28 oz) diced tomato

1 can (10 oz) diced tomato with green chiles

2 cans (4 oz) chopped green chiles

1 can (8 oz) tomato sauce

8 oz shredded cheddar cheese

$\frac{1}{4}$ tsp salt

$\frac{1}{4}$ tsp black pepper

Directions: Combine all ingredients in Dutch oven and bring to boil using 20-24 coals on the bottom. Then simmer 30-40 minutes till rice is tender using 10-12 coals on bottom and 12-14 coals on top. When rice is cooked, sprinkle cheese on top and replace lid about 5 minutes till cheese is melted.

WEEK # 5 Year: 2010

NAME OF DISH: Code Blue Breakfast

Council: GWRC

UNIT # 190

Ingredients:

Serves: 4 - 6

1 pound of bulk sausage

salt & pepper to taste

1 large sweet onion

1 pound package of frozen hash browns

oil

6 - 8 eggs

milk

1 pkg of precooked shredded bacon or 1 jar of Bacon Bits

1 pkg of shredded cheddar cheese

Directions: Dice onion, brown with sausage. Remove from oven. It is easier and faster to do this at home and bring the mixture to camp in a Ziplock bag. Add oil to preheated Dutch oven. Brown the hash browns. While hash browns are browning, mix the eggs and milk in the pot. Again, I typically do this at home and bring to camp ready to go in a Ziplock bag - avoids having to clean pot. When the hash browns are done, add the egg mixture, sausage and onion, half the cheese and the bacon bits. Mix. Bake until eggs start to set. Add remaining cheese to top and put lid on to let the cheese melt. If sausage is pre-browned, cooking takes about 1 hour.

WEEK # 6 Year: 2010 Place: 1st
NAME OF DISH Black Forest Cobbler Council GTC
UNIT # 169 Entrant's Name:Chris Mathey

Ingredients: _____ **Serves: Alot** _____

- 1 cup walnuts
- Chocolate Cake Mix
- Hershey bars
- Marshmallows
- 3 eggs
- 2/3 cup oil
- 1 1/3 cup water
- Cherry pie filling

Directions: Pour pie filling in a 12" greased dutch oven . Mix cake mix per instructions add walnuts . Layer Hershey bars on top. Bake at 350 degrees for 45 minutes. Add marshmallows and bake 10 more minutes.

WEEK # 6, Year: 2010 Place: 3rd

NAME OF DISH Blueberry Dumpcake COUNCIL GWR

UNIT # 531 Entrant's Name: Lisa Hayticher

Ingredients:

Serves: 10

1 can blueberry pie filling

1 yellow cake mix

$\frac{1}{2}$ can 50/50 soda

3 eggs

Brown sugar

Directions:__Pour pie filling into a 12" greased dutch oven.
Mix soda, eggs and cakemix . Pour mixture on top of pie
filling sprinkle brown sugar on top. Bake at 350 degrees for
30 minutes.

WEEK # 6, Year: 2010 Place: 2nd
NAME OF DISH Rhubarb Crisp Council GCC
UNIT # 6 Entrant's Name: Pamela Garrett

Ingredients: _____ Serves: _____

Filling: 5 cups rhubarb cut into $\frac{1}{2}$ pieces, 1 $\frac{1}{2}$ cups sugar, 2
tb. Cornstarch

Topping: $\frac{3}{4}$ cup brown sugar

$\frac{1}{2}$ cup flour

1 cup oats

$\frac{1}{2}$ cup butter

Directions: __ Mix rhubarb, sugar and cornstarch and
refrigerate for 1 hour . Spread rhubarb mixture in the
bottom of a greased 12" Dutch oven. Cut butter into flour,
brown sugar and oats. Bake 30 minutes at 350 degrees
F. _____

