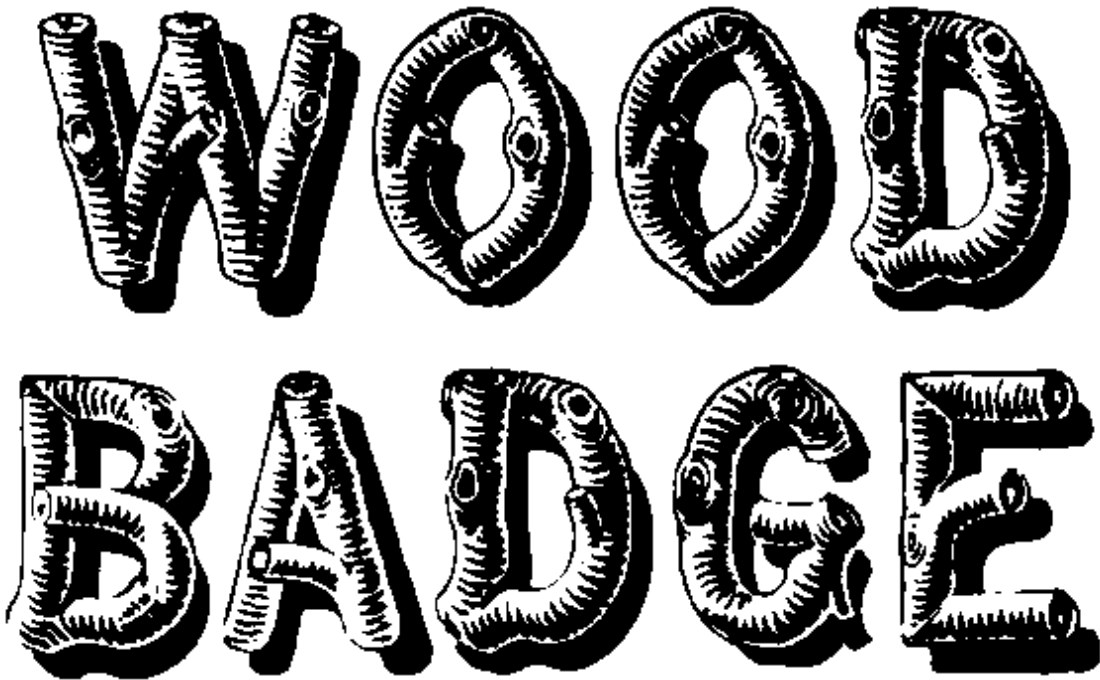


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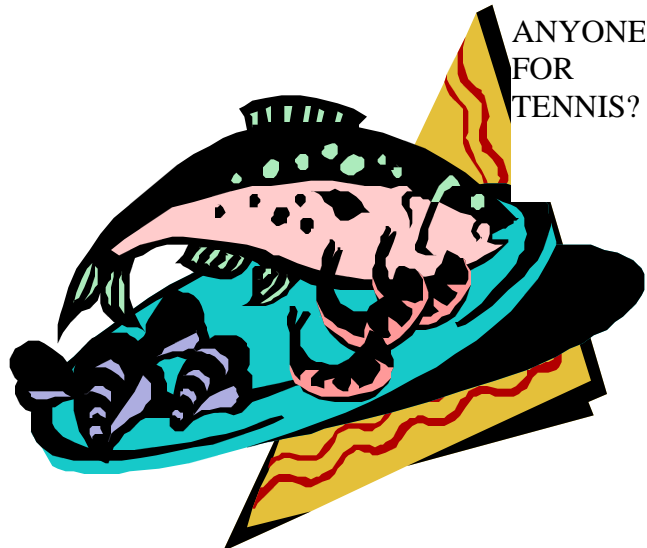
**COOKBOOK**

## DAN'S "ODENWELLER" CHICKEN & CORN

Now our 94 Course Scoutmaster, having a delicate palate and copious free time, chose to use the "pre-cooked" chicken on his course and Bar-B-Que it over coals after carefully spreading a generous amount of "special (Bar-B-Q) sauce" on it. He also made fresh corn in foil by adding a pad of butter and a little salt to each, and wrapping each one to seal in the moisture while cooking (steaming) over the coals. Then, in a True...great... Scoutmaster style, delegated the task of watching and turning the creations "as needed" to one of the other Staff members.

## Linda's "Tennis Anyone" Fish (with a little help from Greg)

Make a "TENNIS RACKET" out of a tree branch, preferable a tasty tree, and place fish on top. Hold fish in place with several other branches and cook over a low fire made of coals until done. EAT.



## LINDA LOOPER (Now Newman) CHICKEN:

When asked for their "special recipes" some of the staff members responded with concise, brief instructions... here's the one we got from the 94' Courses Committee Chair... eh... person:

**Marinate Chicken in ZESTY ITALIAN Salad Dressing.... Cook.... EAT!**

# MARKS WAY!

## CAKE COOKED IN A DUTCH OVEN

As with any cook worth their “beans”, each has their own methods of cooking and preparing items to be cooked. Almost all “Dutch Oven” cooks agree that coals should be placed both on top, and on the bottom of Dutch Ovens, but the real controversy is HOW MANY coals to put on. Mark says that 8 coals on the bottom and 12 coals on the top will cook a cake to perfection in about 20 - 30 minutes, others of us believe in the 9 on bottom - 12 on top rule. In any case, experimentation with different numbers of coals, types of food, and whether or not it’s on, lined, or wrapped in aluminum foil will be the true test. By the way, Marks cake did look and taste pretty good. Hmmmmmmmmmmm

Mark uses the Dutch Oven to cook his Cake by first placing three small rocks in the bottom of the Dutch Oven. He then made up his cake mix according to the directions on the box, placed the contents in a small round cake pan, and placed the cake pan on top of the rocks in the Dutch Oven. (This allows the heat to flow around the cake pan and cook the batter evenly) It took approximately 30 minutes to cook. Almost any type of cake, biscuits, bread, cookies, or brownies can be made in this way. This year, Mark has traded in his rocks for a fancier (very nice) metal rack that fits inside the Dutch oven.

## Quartermaster Art’s Lasagna

Art Cofod’s Lasagna: Hmmmmm Good! FOR 12” DUTCH OVEN  
(As cooked on the 94’ course)

### Ingredients:

- Tomato Sauce
- 1/4 C. Olive Oil or Salad Dressing
- 1/2 C. Finely Chopped Onion
- 1 Clove of Garlic - crushed;
- 2 Tlbs. of chipped parsley
- 1/2 # of Ground Chuck;
- 1/4 # of Ground Pork
- 1 Can (2lb,3oz.) Italian Tomatoes, (undrained)
- 2 6 oz. Cans of Tomato Paste
- 2 Tlbs. Sugar;
- 1 Tlbs. Salt;
- 2 tsps. Dried oregano leaves
- 2 tsps. dried basil
- 1/4 tsps. Pepper



Also have:

- 1Tlbs. Salt;
- 1 Tlbs. Olive (salad) Oil;
- 1/2 Pkg. ( 1 lb. size) Lasagna Noodles
- 1 Lb. Ricotta Cheese;
- 1 Jar (3oz.) Grated Parmesan Cheese

Instructions:

- Tomato Sauce: In 1/4 C. hot oil in the bottom of the Dutch Oven, sauté' the Onion, Garlic, and parsley until the onion is tender (about 5 min.)
- Add ground chuck and pork, sauté' until well browned, add tomatoes, tomato paste, and sugar, 1 Tlbs. of Salt, the Oregano, Basil, and Pepper., Mix well, mashing the Tomatoes with a fork.
- Bring to boil, reduce heat and simmer, covered, for about 3 hours, stirring occasionally. (you can use RAGU spaghetti sauce instead if you like)
- In a large kettle, bring 3 qts of Water and 1 Tlbs. of salt to a boil, add 1 Tlbs. Olive Oil. Add the lasagna noodles, 2 or 3 pieces at a time, to the boiling water. Return to boiling, boil UN-covered, and stirring occasionally, for about 15 minutes. Drain, and rinse well under HOT water.
- Grease up you Dutch oven with oil, butter, or PAM.
- Spoon in a little Tomato Sauce into the bottom, layer noodles, ricotta, mozzarella, tomato sauce, and parmesan. Repeat until all of the ingredients are used, ending with sauce and parmesan.
- Bake, covered, 45-50 minutes, or until the cheese is melted and the top is browned. Let stand 10 - 15 minutes before serving.

## **Dave's "World Famous" Apple Cobbler**

Dave Tracewell's "world famous" Dutch Oven Cobbler has been a favorite at many a campfire. First, gather Scouts in a circle, about a hour after sunset, and start a campfire in the center of the circle. Add in a few skits, a couple songs, a whole lot of fun, and oh yes... a few scoops of Scouting Spirit.... ok, now we are ready to start the cobbler.

Ingredients:

- 12" Dutch Oven
- 1 - 6 oz can crushed pineapple
- a handful of brown sugar
- 2 boxes of cake mix (white or yellow)
- 1 - 6 oz can sliced pineapple
- A little cinnamon
- 1 can apple or cherry pie filling (or better yet, 2-3 fresh cut apples)
- Butter, oil, or margarine

Make sure the Dutch Oven is properly seasoned, and then line it completely with HD aluminum foil. (this helps the clean up afterwards) Wipe butter, oil, or margarine all over the inside of the now lined Dutch oven and pour 1 box of cake mix into the bottom. Sprinkle about half a handful of brown sugar on top and spread it evenly around the oven. Pour in one whole (I think 6oz) can of crushed pineapple and spread it evenly over the cake mix. Next, pour in one whole can of either apple or cherry pie filling (leave this in the middle).... or cut up 2 - 3 red or green apples and space evenly on top of the mix, then sprinkle about 1/4 of another box of white (or yellow) cake mix on top of this. Now take a can of sliced pineapples and arrange them over the top of this mix until they cover the whole thing (you get to eat the one that is left over if you like) and then pour about 2/3's of the juice into the oven around the edge of the cake mix (and drink the rest.... Ummmm Good!) Now fill each of the sliced pineapple holes with a chunk of brown sugar and sprinkle a few shakes of cinnamon over everything. Now dump the rest of the cake mix in and spread it around evenly..... (sprinkle a little more cinnamon on top for effect).

There, now put the lid on and place the oven on exactly 9 HOT coals in or near your fire (The aroma will drive everyone crazy...(grin) and then place 12 coals on top. Make sure the oven isn't "IN" The fire or near hot logs or it will burn. Now cook for 2 skits and a short song (about 15 minutes) and then rotate the whole oven 180 degrees around, and the lid 180 degrees around. Then cook for approximately two more songs and a short skit (another 15 minutes) and check. If the top is a golden brown with the cherries or apples just starting to ooze through, it's ready. Let cool for a couple of minutes and serve. If not, tell them about the World Brotherhood of

Scouting , B.P., or your Experience on this Wood Badge Course, and then..... enjoy. Hmmmmmm good!



# Ray's Dutch Bar-B-Que

Ray Lindsay, a Coach Councilor from the 94 course, returned to grace us with one of his favorite concoctions and gave us this delectable recipe. This recipe can be made with lean beef, pork, or chicken. The sauce can be made as per the recipe or you can just add your favorite store bought (ugh) Bar-B-Que sauce. Instant or regular rice can be used. I choose the regular as instant tends to get real mushy.

Sauce preparation -- Mix well in a separate container the following:

- 4 cups of catsup
- 1 small can tomato sauce
- 2 cups Brown sugar
- 2 tablespoons garlic salt
- 1 tablespoon pepper
- 1 tablespoon mustard
- 1 tablespoon liquid smoke (*optional, but great*)
- 2 tablespoons vinegar
- 1 tablespoon chile powder (*optional*)
- 1/2 cup of water
- 1/2 cup molasses (*optional, but great*)

Meat Preparation:

The meat should be a lean (cheap) roast such as a trimmed tri-tip, sirloin roast, cross rib roast, or any such cut of approximately 4 - 5 pounds.

Cut the beef into 1" cubes or strips approximately 2" long and 1/4" thick. Pre-Cook (brown) the Meat in the Dutch Oven first, then add the sauce and cook for approximately 45 minutes to an hour. The longer you cook the more tender the meat, but after 90 minutes the meat will start falling apart. With pork, you may want to cook it until it does shred.

Rice Preparation:

Instant Rice: Usually one cup of Rice to One cup of Water - Cook 5 minutes.

Regular Rice: 2 cups of water to 1 cup of rice (boiling) Let simmer for 15 - 20 minutes

4 cups of rice will serve multitudes... Serve meat over rice and enjoy.....

## “Master Les’s Mess”

Les Carson, our 1990 Wood Badge Scoutmaster, has shown many Scouts & Scouters hundreds of ways to make a culinary feast out of nothing. And the best part is that they are always great! This is one of Les’s favorites. He uses a WOK (an old plough disk welded up with legs and a plug in the center).

Put WOK over a bed of hot coals and pour in a little cooking oil (Les uses Olive oil) and fry some garlic and ginger in the oil for a bit. (for seasoning). remove the garlic and ginger and cook enough chicken to feed the bunch your feeding. (One chicken

will feed a patrol of 8). After it is done, put it aside and start cooking your veggies. Use whatever you have, but cook the veggies that take the longest first. Les uses

Zucchini  
Bean Sprouts  
Snow Peas  
Celery  
Carrots  
Onions  
Mushrooms  
and what ever else he finds in the fridge



He cooks the veggies in chicken broth until tender, adding enough broth to keep the steam cooking everything. Important... keep stirring! The veggies will cook fastest in the center so as they cook, add the new veggies in the center and scoop up the cooked ones to the side of the WOK. When all of the veggies are done, he adds the chicken back in and stirs it up. It can be eaten as is or over cooked rice.

## Tall Paul's Jambolia

Ingredients:

2 Onions, Chopped	1/2 tsp thyme
4 tbsp butter	3 cloves, chopped
1 can (16oz) of tomatoes	1 lb. boiled ham, diced
1/2 can (6 oz) tomatoe paste	1 lb. andouille sausage (or kielbasa), sliced
16 oz beef broth (or water)	2 lb. cooked shrimp
1 clove garlic, chopped	2-1/2 cups uncooked rice
2 ribs celery, chopped	salt, pepper, cayenne to taste
1 tsp parsley, chopped	Also, any cajun spices as desired

Saute' onions in butter until golden brown. Add tomatoes, tomatoe paste and broth. Fold in rice and bring to boil. Cover and remove from heat for 15 minutes. Return to medium heat and add celery and spices. Add more water as needed to keep from getting too dry. Cook covered for 5 minutes. Stir in ham and sausage and cook another 5 minutes. Add shrimp and cook, yes, another 5 minutes. Season to taste with salt, pepper, cayenne, and cajun seasonings. Simmer for as long as the nostrils can stand it, or at least until the rice is tender, stirring occasionally. Remove from heat and let stand for 10 minutes. Serve immediately.

## Uncle John's Beans

Our Culinary friend and Coach Councilor John Newman would like to share this favorite recipe with all of his Wood Badge friends:

Using a 12' Dutch Oven (which will serve about 10 hungry Scouts)

Place it on about 14 briquets. (none on top)

When it gets good and hot, add and cook well 1 pound of lean ground beef and 1/4 pound of diced bacon.

Add in one diced onion and one diced green pepper and cook until the onions are somewhat clear.

Mix in and continue to cook 1/4 pound of pre-cooked ham, cubed,

1 (12 oz) jar of chile sauce

3/4 cup of brown sugar

3/4 cup of ketchup

1/2 cup of Dijon mustard

Drain 2 (31 oz) cans of pork and beans

Stir into the above mixture the drained beans. Reduce briquets to 12, and simmer for 45 - 60 minutes. If needed, crack open the lid a bit allowing some of the moisture to escape. Beans should be kinda thick & sticky.

Continue to cook beans and ingredients while adding them for about 15 - 20 minutes.
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