

Quartzfest Cookbook

2013



**A Compilation of Recipes
from Ham's,R.V.'ers and
Campers with links to
online recipes**

By Angel Price

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RV Easy Beignets

Submitted by Angel Price



Beignet (pronounced /benˈʒeɪ/ in English, /bɛˈɲɛ/ in French; French, literally "bump"),^[1] synonymous with the English "fritter", is the French term for a pastry made from deep-fried choux paste. Beignets are commonly known in the U.S. as a dessert served with powdered sugar on top; however, they may be savory dishes as well and may contain meat, vegetables, or fruits. They are traditionally prepared right before consumption to be eaten fresh and hot. The origin of the term beignet is specifically French. In the U.S.,

beignets have been popular within New Orleans Creole cuisine and are customarily served as a dessert or in some sweet variation. They were brought to Louisiana in the 18th century by French colonists, from "the old mother country", and became a large part of home-style Creole cooking, variations often including banana or plantain – popular fruits in the port city. Today, Café du Monde is a popular New Orleans food destination specializing in beignets with powdered sugar (served in threes), coffee with chicory, and café au lait. Beignets were declared the official state doughnut of Louisiana in 1986.

Ingredients

1 tube biscuits
Powdered sugar
Oil

Directions

Cut each biscuit into 4 pieces. (Some like to flatten the pieces out)

Heat about an inch or two of oil in pan

When oil is hot drop pieces of biscuit into oil and quickly cook.

You'll know they're done when they swell and start to turn light brown. (It doesn't take long).

Take out of oil and place on paper towel.

Sprinkle powdered sugar over beignet and serve hot.



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Omelette in a Bag

Submitted by buzzardbushcraft

If you work with kids groups then this is an easy way to prepare a breakfast for them, Davy has been doing it this way for a long time and I now see it used a lot in other places, it's an idea well worth experimenting with.



All the needed ingredients, eggs from the hens in my back garden, ham, cheese and Davy found some tricorn garlic growing where we set up, perfect for that added little kick

Add all the ingredients to a good quality zip lock bag and mush them up.



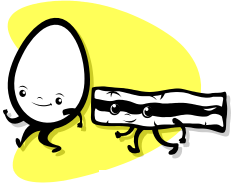
All ready to go



Put the bag in your Trangia (alcohol-burning portable stove) and on to a boil for about 15 minutes.

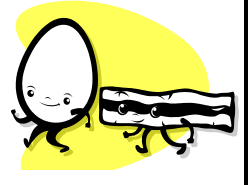
Looks odd, but tastes fantastic, well done Davy !!!





Lumberjack Breakfast Packets

applevalleygirl



Ingredients

Sausages or Canadian bacon
Frozen hash browns, or leftover cooked potatoes, diced
Eggs
Chopped tomatoes and green onions, if you like
Shredded cheese, any kind.

Directions

Lay sausages or Canadian bacon on a double layer of foil that has been sprayed lightly with cooking spray.
It is best to have the meat on the bottom so it can receive direct heat from the grill to cook properly.
{Leave out the sausages if you don't like meat, and just start hash browns and a big dab of butter.}

~Kids love to help make their own breakfast packets!~



Monkey Bread

Submitted by Angel Price



I made this for the kids for years and its one of the recipe's that little one's can easily learn and participate. Great for satisfying that cinnamon roll/sticky bun craving, but a whole lot easier to make.

This can also be made over a fire in a dutch oven.



Ingredients

2 cans refrigerator biscuits
1/2 cup sugar
2 tablespoons cinnamon
1 stick butter or margarine
1 cup brown sugar

Directions

Cut each biscuit into four pieces.
Place the pieces in a bag with the 1/2 cup of sugar and 2 T cinnamon.
Shake bag to coat.
Combine brown sugar and butter/margarine in sauce pan and cook to boiling stirring constantly for two minutes.
Place coated biscuit pieces in greased bundt pan and sprinkle remaining sugar & cinnamon mixture from bag over pieces.
Pour brown sugar mixture over biscuits and bake at 350 for 30 - 35 minutes. Dump on serving plate to cool.



Heartchoke Dip

Submitted by Angel Price

Totally yummy and easy. Don't forget the Wheat Thins!



Ingredients

1 cup Mayonnaise
1 cup Parmesan cheese, freshly grated
2 - 6 1/2 oz. jars marinated artichoke hearts, drained and finely chopped
2 green onions, chopped

Directions

Mix ingredients together, gently, with a fork. Spread in 8"x8" pan and bake at 375° for 25-30 minutes. Serve hot, with crackers. Wheat Thins are best.

Coyote Dip

Submitted by Angel Price



I've whipped this up several times

and everyone seems to love it.

Ingredients

1 (8 ounce) package reduced-fat cream cheese, softened
1/2 cup reduced-fat mayonnaise
3 cups coarsely grated Cheddar cheese
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®), undrained

2 (7 ounce) cans Mexican-style corn, drained
2 tablespoons chopped green bell pepper, or to taste (optional)
1 tablespoon chopped green onion, or to taste (optional)

Directions

1. Mix cream cheese and mayonnaise together in a large bowl. Stir Cheddar cheese, tomatoes with green chile peppers, corn, green bell pepper, and green onion into cream cheese mixture. Cover and refrigerate for flavors to blend, 2 hours to overnight.



Gazpacho

Submitted by Angel Price

My late husband was Italian and his family made this all the time. This gazpacho is the best I have ever tasted and can be made one day ahead.

Veggies can be chopped by hand, or in a food processor. Don't cut the vegetables too fine - this gazpacho should seem more like a runny salsa than a creamy soup.

Healthy and delicious. For a luncheon, I often double this recipe and serve it from my small punch bowl.



Ingredients 1

- 2 Tablespoons white wine vinegar
- 1 Tablespoon lemon juice
- Two 5.5 oz. cans V-8 100% Vegetable Juice
- 1 teaspoon Tabasco, or to taste
- ¼ cup extra-virgin olive oil
- Salt & pepper to taste

Directions

Mix the above ingredients in a large bowl, and then add:

Ingredients 2

- 2 large tomatoes, chopped
- 1 cucumber, peeled, chopped
- 1 avocado cubed
- 1 green pepper, chopped
- Half of one yellow onion, chopped

Stir to mix. Keep chilled; serve chilled.

Serves 6.

I like to garnish with avocado and sometimes add chilled, boiled shrimp.



Chipotle Coleslaw

Bill Jamison and Cheryl Alters Jamison, *Smoke & Spice; The Big Book of Outdoor Cooking & Entertaining*, *Sunset*

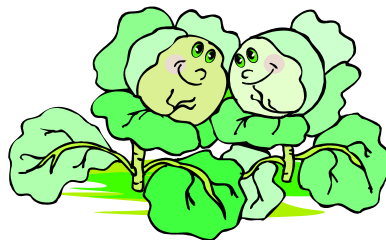
Ingredients

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 3 tablespoons white vinegar
- 1 1/2 teaspoons sugar
- 1 small canned chipotle chile, minced, plus 2 tsp. adobo sauce from the can
- About 1 tsp. kosher salt
- 6 cups each packed shredded green and red cabbage
- 7 green onions, green and pale green portions, sliced into thin rounds
- 1 cup tightly packed chopped fresh cilantro leaves



Directions

1. Prepare the dressing: In a medium bowl, stir together mayonnaise, sour cream, vinegar, molasses, sugar, minced chile, adobo sauce, and 1 tsp. salt.
2. In a large bowl, toss together cabbage, green onions, and 3/4 cup chopped cilantro. Pour dressing over vegetables, toss well, and refrigerate for at least 30 minutes and up to 4 hours. Before serving, add more salt if you like and scatter remaining 1/4 cup chopped cilantro over the top.
3. Note: Nutritional analysis is per serving.

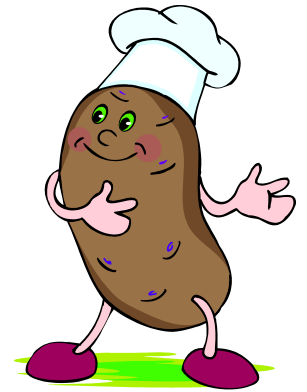


Creole Potato Salad

Submitted by Angel Price

Ingredients

- 2 pounds Brown potatoes, scrubbed clean (peel on or off, your choice), cut in 1 to 2-inch chunks
- 6 hard-boiled eggs, coarsely chopped
- 1 small onion, chopped
- 2 tablespoons cider vinegar
- 1 teaspoon sugar
- 1/2 cup Creole mustard
- 3/4 cup mayonnaise (less or more to taste)
- Salt
- TONY CHACHERIES Cajun seasoning, for garnish
- 1 teaspoon Crab boil

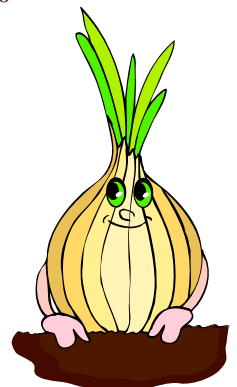


Directions

- 1** Place potatoes and 1 tsp. of crab boil in a large pot, cover with cold water by an inch. (If you haven't already hard boiled the eggs, you can boil the eggs with the potatoes.) Bring to a boil and add about a teaspoon of salt. Lower the heat to a simmer and cover. Cook until the potatoes are fork tender, about 10 minutes. Drain in a colander.
- 2** While you are boiling the potatoes, mix the sugar, vinegar, mayonnaise and mustard in with onion in a large bowl.
- 3** While the potatoes are still warm, gently mix them in with the dressing. Stirring them in while warm will allow the potatoes to soak in the seasonings better.
- 4** Gently fold the chopped hard boiled eggs into the potato mixture until well combined. Taste the potato salad and add salt to taste. Put the salad in the fridge for at least an hour before serving.

Serve chilled, garnished with paprika or TONY CHACHERIES Cajun seasoning.

Yield: Serves 6-8.





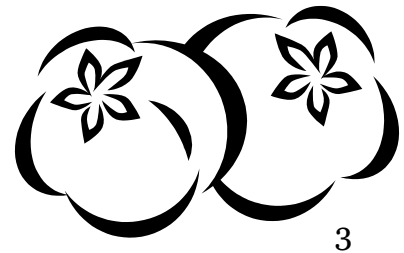
Kevin Hedgepeth's

Green Tomato Relish Recipe

If you are looking for a great recipe for green tomatoes at the end of the garden season, may I suggest trying green tomato relish? It only requires a few ingredients, is easy to make, and is delicious served with roasted pork or on hot dogs. *Yields about 7 pints.*

Ingredients

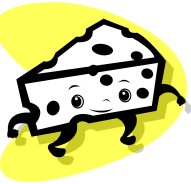
25 medium or 35 small green tomatoes
3 medium green bell peppers
2 medium sweet red peppers
3 medium onions
4 tbsp pickling salt
4 cups sugar
3 cups white vinegar
3 tbsp mustard seed
tbsp celery seed



3

Directions

1. Chop, process, or grind all vegetables into a fine dice. Then cover with the pickling salt and stir to coat. Let the mixture stand for 3 hours. Then drain well.
2. Boil the sugar, vinegar and seeds for 5 minutes, then add the vegetables and simmer for 10 to 15 minutes.
3. Seal in hot, sterile pint jars in a boiling water bath for 10 minutes.



Twice Baked Potato Casserole

Submitted by Nancy Dickerson N5SWE



Ingredients

- 10 medium potatoes (baked for 1 hour)
- 1 stick and 1 tablespoon butter
- 1 cup sour cream
- 1/2 cup heavy whipping cream
- 2 teaspoons salt
- 1 1/2 teaspoons pepper
- 3/4 pounds crisp bacon
- 3 1/2 cup shredded medium cheddar cheese
- 1/2 cup chopped green onions
- 3 eggs lightly beaten



Directions

1. Pre-heat oven to 375 degrees
2. Butter a 9x13 casserole dish
3. Mix together all ingredients except 1/2 of the cheese in a big bowl
4. Pour into a casserole dish then top remaining cheese.
5. Bake for 35-40 minutes.



Taco Stew

Submitted by Rick Bates WA6NHC

This started as a leftovers, clean out the frig, I'm tired and don't want to cook or use more than one pot meal. It turned out pretty well and has been popular ever since; frequently requested. We've had variants (nachos, burritos) and it's still good basic and simple food.

This is 'no rules' cooking; I learned how to cook without measuring in a firehouse (for 20 or more at a meal); don't use recipes often and my writing style was more the way I explain it. Hopefully this works for you.

I wouldn't call it a chili, but more of a stew and it uses taco seasoning, not chili powder. The more options added, the less it is chili-like it becomes.

If the mixture is meatless, add the taco seasoning to the beans (start the recipe there). If cooking meat put the seasoning in with the meat to marry the flavors.

I freely admit that I'm a pepper mouth. This recipe is very mild (to me). Adjustments can be made if this is too hot by adding other components.

Total cooking & prep time: 20 minutes hamburger or pre-cooked meats; 25 minutes chicken or steak

Ingredients:

Meat: If chicken; one boneless, skinless breast, cubed per serving

If steak; 6-8 oz, cubed.

If hot dogs, linguica or precooked sausage, slice into bite sized pieces

Hamburger portion is 1/3 to 1/2 lb per person

One can of black beans (Mexican style is better)

4 heaping tablespoons (or more) Taco seasoning mix

One small can of sliced or wedge cut black olives

One (half) jar of peppercini peppers, deli sliced, drained

Two cups, 4 blend Mexican style cheeses

Options: (see text)

Cilantro, fresh, chopped

Chopped white or yellow onions

Guacamole dip

Sour Cream

Salsa dip

Tortilla chips

Pickled chili peppers



NOTE: Two serving portions may actually serve three people. I was raised in a firehouse and we ate VERY well with healthy (large) portions. Your mileage depends on your appetite (and the side dishes) because this is very filling. No worries, it tastes good the next day too if there is some leftover

Continued.....



Taco Stew

Submitted by Rick Bates WA6NHC
Continued from page 17

Directions:

Using a 5 quart pot (leaving room to stir when it's all together),

Over a medium heat;

Brown the meat of choice (chicken, burger, steak bits, hot dogs and I've used Redondo's linguica, only available in Hawaii) and;

Add 3-4 heaping tablespoons of taco seasoning (or 2-3 times what you normally add for tacos; it gets diluted). Cooking time varies slightly according to the meat selection, but in 12-15 minutes, when the meat is browned (almost cooked);

If meatless is desired; start here

Add one can of BLACK beans WITH the juice in the can. (If meatless and you're starting here, add the taco seasoning now.)

Add half a jar of deli sliced and drained peppercini peppers (available in mild to wow) OR a small (4 oz) can of sliced pickled (drained) chilis (Mexican section of the store) for a little more kick.

Add one small can of sliced or wedge cut black olives.

Bring slowly to a near boil (steaming, bubbles on the pot edges) while stirring often (beans are precooked, meat is now done); about 4-5 minutes.

Add 2 handfuls (cups) or more grated 4 cheese "Mexican" cheese to thicken.

Stir in well to melt the cheeses. Keep stirring. (If not thick enough, add more cheese.)

BE CAREFUL OF THE HEAT, DO not SCORCH.

STIR until the cheese is melted fully, then turn OFF the stove (remove it from the burner if electric).

Serve in a bowl. Top with a dollop of sour cream and/or cilantro garnish if desired (eases the heat of the spices too). You may also serve tortilla chips and dips on the side. Use one (or more) of the optional toppings if desired

Notes:

DO NOT let the pot sit and cool, the cheese turns into glue, then concrete. Serve; transfer the remains, if any, into a storage container then put the pot to SOAK before eating or suffer the wrath of the dishwasher.

For RVing or camping, I put the remains (if any) into a zippered plastic bags in single serving portions (ok, Ziploc) because it takes up less space in the frig/freezer (burp the air out, seal and lay it/them flat).

However the bags do not tolerate the microwave well so transfer into a proper cooking container before reheating. When I cook at home, I do the same but to transfer the frozen leftovers into the RV for quick meals.

Other serving options include placing it over or with a Spanish rice dish; in a large heated flour tortilla (with rice, salsa, guacamole and/or sour cream) to make a burrito or over tortilla chips for nachos (see below).*

Continued.....



Taco Stew

Submitted by Rick Bates WA6NHC
Continued from page 18

If you wish to add a veggie, like corn or stewed tomatoes or onions (pineapple is interesting), you'll need to add even more taco seasoning because the water content dilutes the spices. Play with the spice or ingredients and amounts and make it your own; there are no rules for this recipe. What may be too hot for you is probably just idling warm to me.

If you're trying to reduce your fat intake and don't want cheese, try adding corn meal or polenta as the thickening agent (I haven't done this). It will absorb the liquid but may require more liquid and slightly longer cooking time.

It's relatively healthy, mostly proteins with some starches (beans, veggies) and fairly low in fat. Diabetics should read the cans for details and adjust accordingly.

For true bachelor style (ok, lazy) cooking, eat from the pot so there is less to wash (one knife, one spoon, one pot).

Basic simple food warms you up on a cold evening; best served with friends and a cold beverage of choice.

*If you leave out the blended cheese during cooking and use only a little liquid (drain half) from the beans (to keep from scorching them), place the cooked results over a layer of tortilla chips, then add grated cheese on top and your favorite salsa-queso (liquid cheese), nuke for 60 seconds to melt the cheeses, top with salsa, guacamole and sour cream and it's Nacho Night.

Manwich Chili

Submitted by Linda H. Lebanon, TN

Ingredients

Manwich already prepared by regular directions
1 can of Hormel chili with beans
Half a packet of chili mix
3/4 can of diced tomatoes for chili.

Directions

Mix altogether and heat on a stove or camp fire. And enjoy.



I used left over Manwich from the night before to make this. Wanted chili and this is what I found in the fridge and the cabinet. It turned out really awesome on a nice on a very cold night.

You can more seasonings to your taste.

Spaghetti Amore

by Linda RV Dreams

I tried this recipe one night trying to find a spaghetti recipe that Howard would like. He always said my basic recipe "needed something." He seems to like this casserole-type baked spaghetti better.



Ingredients

1 1/2 pounds ground chuck
1/2 cup onions, chopped
1/4 cup green peppers, chopped



Directions

In skillet, brown hamburger and add onion & green pepper. Simmer until vegetables tender and meat is browned. Drain grease.

Add:

1 can cream of mushroom soup
1 can cream of tomato soup
1 soup can of water
1 clove garlic, minced
Salt & pepper to taste

Simmer for 5 minutes

In a 9 X 13 baking dish, add 1 1/2 pounds of spaghetti, cooked & drained. On top of spaghetti, add 1/2 cup of shredded cheddar cheese. Pour sauce mix on top of spaghetti and cheese. Top with another 1/2 cup of cheddar and a 1/2 cup of shredded parmesan cheese. Cover with foil and bake for 1 hour at 350.

Clubhouse Chicken Squares

Linda RV Dreams



This is a Pampered Chef recipe that was made at one of my Pampered Chef parties years ago. It was a hit then and is an easy appetizer for the road.



Ingredients

- 2 (8 oz.) tubes of refrigerator crescent rolls
- 1 (8 oz.) package of cream cheese, softened
- 2 tablespoons of mayonnaise
- 1 clove of garlic, pressed
- 1 teaspoon of dillweed
- 1/2 teaspoon of celery seed
- 1/4 teaspoon of onion salt
- 1 (10 oz.) can chunk white chicken, drained & flaked
- 1/2 of a small cucumber, sliced & quartered
- 1 small tomato, diced (Howard won't eat tomatoes, so photo is tomatoless)
- 1/2 cup shredded cheddar cheese
- 6 slices of bacon, crisply cooked & crumbled

Directions

Preheat oven to 375. Unroll 1 package of crescent rolls across one end of cookie sheet (baking sheet). Repeat with remaining package of crescent rolls dough, covering the sheet. Roll or press dough to seal perforations. Press up sides to form crust. Bake 12 - 15 minutes or until golden brown. Remove from oven and cool completely.

Place cream cheese, mayonnaise, garlic, dillweed, celery seed, and onion salt in a batter bowl. Mix until smooth. Spread cream cheese mixture evenly over the cooled crust. Sprinkle chicken evenly over the filling. Place cucumber slices evenly on top. Sprinkle tomatoes, bacon, and cheese on top. Cut into squares (I use a pizza cutter).

Grilled Salmon Delish

Submitted by Angel Price

I tried this last year and it's extremely good.

Ingredients

- 4 (4 ounce) fillets salmon
- 1/4 cup peanut oil
- 2 tablespoons soy sauce
- 2 tablespoons balsamic vinegar
- 2 tablespoons thinly sliced green onion
- 1 1/2 teaspoons brown sugar
- 1 clove garlic, minced
- 3/4 teaspoon ground ginger
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon sesame oil
- 1/8 teaspoon salt
- 1/4 teaspoon [Paul Prudhomme Seafood Magic](#)



Directions

- Whisk together peanut oil, soy sauce, balsamic vinegar, green onions, garlic, brown sugar, ginger, red chile flakes, sesame oil, and salt.
- Place fish in a glass dish, and pour marinade over all.
- Cover with plastic wrap, and refrigerate for 4 to 6 hours.
- Preheat barbecue or gas grill.
- Oil the grill rack, and adjust height to 5 inches from coals.
- Remove salmon from marinade, and place on grill.
- Grill for 10 minutes per inch of thickness, measured at thickest part, or until fish just flakes when tested with a fork.
- Turn halfway through cooking.

RV Falafel

By RV Goddess

Indio, California: Looking for a new recipe to try? This one is uncomplicated, inexpensive, and the dough can be prepared in advance of actual cooking time. Serve the falafel in pita pockets for dinner, or as an appetizer with dip. Many options here - all delicious.

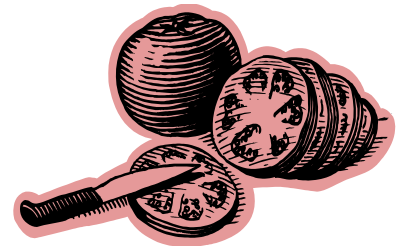


Falafel is the most popular snack food of the Middle East. Made with garbanzo beans, fava beans, or a combination, vendors selling the deep-fried spiced patties are as common as McDonald's in America. Everyone has their favorite version, and the most common preparation is to soak dried garbanzo beans overnight and then pulverize them in a food processor. (Lisa's favorite version is to buy the patties (frozen) at Trader Joe's.)

This is my easy RV version, requiring no soaking, no special appliances and the ingredients are commonly available. Usually, the fried patties or balls are served inside pita bread. In Israel, **tahini** (sesame paste) is the most popular topping, but I prefer Tzatziki (a cucumber yoghurt sauce). Alternatively, you can form the dough into smaller patties or balls and serve them as an appetizer, with Tzatziki sauce as a dip. Or serve the warm patties over a bed of greens, topped with Tzatziki. This recipe is also great if you are feeding vegetarians/vegans - make the patties larger and they are delicious in a hamburger bun. Plan ahead - the dough needs to rest for about two hours before forming into patties and frying.

Ingredients

One 15 ounce can garbanzo beans (chickpeas)
2 teaspoons fresh lemon juice
½ cup finely minced yellow onion
½ cup finely minced fresh parsley (I use flat-leaf Italian parsley)
4 Tablespoons all-purpose flour
½ teaspoon Kosher salt (or to taste)
1 teaspoon ground cumin
2 teaspoons ground coriander
(Oil for frying - vegetable, peanut or grapeseed oil)
Pita Bread
Sliced tomatoes/sliced cucumbers to accompany, if desired



Continued on next page.....

RV Falafel- Continued

By RV Goddess



Ingredients

TZATZIKI SAUCE:

6 ounces plain Greek yoghurt
2-inch piece of cucumber (peeled or not, your choice)

Directions

Prepare the dough: Drain and rinse the garbanzo beans and place them on paper towels or a clean kitchen towel to dry while you chop the onion and parsley. Place the garbanzo beans and lemon juice in a medium bowl and smash, with either a potato masher or a fork, until all the beans are broken and no large pieces remain. Add the minced onion and parsley. Stir well. Mix the flour, salt, cumin and coriander in a small bowl. Whisk well, then add the spice mixture to the garbanzo beans mixture. Blend very well. (Dough will seem quite crumbly.) Place dough in refrigerator for at least two hours, or as long as all day.

Make the Tzatziki Sauce: If you have a grater in your RV, use it to grate the cucumber. If not, diced it as small as possible, resulting in about $\frac{1}{4}$ cup of grated cucumber. Add the cucumber to the plain yoghurt and stir to combine. Place the Tzatziki sauce in the refrigerator to let the flavors meld for a few hours.

Fry the Falafel: Take a small handful of dough and squeeze it tight to form a 2-inch patty. (This recipe will make about ten 2-inch patties.) Heat a skillet and coat the bottom with a very generous layer of oil. Let the oil get very hot and carefully place the little patties into the hot oil. Fry for three or four minutes on each side, or until the falafel have browned and the edges are crispy. Remove to paper towels to drain, then serve immediately in warm pita bread halves. Stuff also with sliced tomatoes and cucumbers, if desired, topped with Tzatziki sauce. Serves 2 or 3.

Lemon Artichoke Chicken Salad

By RV Goddess

It seems our tradition the past few years that we go on a picnic to celebrate our anniversary and I always prepare a chicken salad. (DT is in charge of the champagne.) We love chicken salad and it is an easy-to-transport dish. This year, I made a different - yet so yummy - chicken salad with artichoke hearts in a tangy lemon dressing.



An easy recipe. Perfect for a picnic. Serve the salad over a plate of greens for a pretty luncheon plate. The salad isn't very salty - you may want to use a teaspoon of salt.

Ingredients

One pound boneless skinless chicken breast (about two large)
1 teaspoon lemon zest
¼ cup fresh lemon juice (from about one lemon)
2 Tablespoons extra virgin olive oil
½ teaspoon Kosher salt, or to taste
½ teaspoon black pepper, or to taste
3 ribs celery, finely diced
One cup flat-leaf parsley, large stems removed, chopped
Two 6 oz. jars marinated artichoke hearts, drained and chopped
½ cup best quality mayonnaise (or plain Greek-style yogurt)

Directions

Place chicken in a medium saucepan with just enough water to cover. Cover the pan and bring the water to a boil. Reduce to a simmer and poach ten minutes, then remove from heat and allow to sit for an additional five or ten minutes, still covered, or until meat is just cooked through.

Meanwhile, prepare the dressing: whisk the lemon zest, lemon juice, olive oil, salt and pepper in a small bowl.

Remove the hot cooked chicken to a cutting board and chop into dice-sized pieces. Place chopped chicken in a large bowl and pour the dressing over the hot chicken, stirring to coat well. Refrigerate. When the chicken has cooled, stir-in the chopped celery, parsley, artichoke hearts and the mayonnaise (or yogurt). Chill and serve.

Makes four cups.

Greek Crescent Roll-Ups

Submitted by Jennifer nomadicnomnom.com

I am a mom and wife to a family that travels the country in their 5th wheel. I love to road-school, cook, and explore the country with my family. I do most of my cooking on a hot plate and an adult sized E-Z bake oven in my kitchen on wheels! I hope you enjoy my website and come back to visit often!



Ingredients

- Chopped Garlic
- Chicken
- Crescent rolls
- Feta
- Spinach



Directions

- 1) Chop Spinach and Feta and mix with garlic.
- 2) Roll out Crescent Rolls
- 3) Place a tablespoon of spinach mix and a strip of chicken and place in on the large end of the crescent triangle.
- 4) Roll up.
- 5) Tuck ends in.
- 6) Place seam down in a baking pan.
- 7) Bake at 350 until golden brown. Let cool for 5 minutes and enjoy!

My husband gave these a thumbs up! That is good news for me since they took less than 10 minutes to prepare!

The kids had cheddar and cocktail sausage roll-ups!



Pumpkin Stew

Submitted by Angel Price

“I found this recipe at GoRV’ing and its super good!”

Prep Method: Oven

Prep/Cook Time: 60 minutes

Oven Temp: 325 F

Ingredients

1 pound beef stew meat, cubed
4 tablespoons olive oil
1 cup water
1 large potato
2-3 carrots
1/2 large green pepper
2 garlic cloves
1/2 onion
1 teaspoon salt
1/2 teaspoon black pepper
1 14.5-oz. can diced tomatoes
1 tablespoon beef bouillon granules
2 sugar pumpkins



Directions

- Heat oil in skillet. Add beef cubes and cook until browned.
- Mix in water, potato, carrots, green bell pepper, garlic, onion, salt and pepper.
- Bring to boil. Reduce heat and simmer for 30 minutes to 1 hour.
- Add bouillon granules and stir in tomatoes.
- Preheat oven to 325 degrees F.
- Clean out pumpkins – remove seeds and pulp. Rub pumpkins with remaining oil on outside to prevent darkening during cooking.
- Place in heavy baking dish.
- Fill pumpkins with stew mixture and bake for 1 hour or until pumpkins are tender.
- Serve stew in pumpkins, scraping out pumpkin meat with each bite.

Notes

This recipe can be doubled if using a 10-12 pound large pumpkin for a group.

YUM!!!

For a shorter cooking time, prebake the empty pumpkins for 30 minutes and then fill and bake for an additional 30 minutes. Pumpkins can also be filled with chili for a very different taste.



Chicken Tetrazzini Submitted by Jennifer nomadicnomnom.com

This recipe came from a longtime friend of mine. I made it and my husband and kids ate it and had second (and third) helpings so I thought I would share it with you!

Ingredients

12 ounces spaghetti
1 1/2 teaspoons cooking oil
1/2 teaspoon salt
1 1/2 tablespoons butter
1/4 cup chopped onion
1 small clove garlic, minced
2 cans (10 3/4 ounces each condensed cream of chicken soup)
1 cup chicken broth
1 teaspoon of seasoned salt
3 cups (12 ounces) shredded American cheese
4 cups diced cooked chicken (I buy the rotisserie chicken from the grocery store)
2 tablespoons chopped fresh parsley or 1 tablespoon dried parsley flakes
2 tablespoons diced red bell pepper
2 tablespoons pimento



Directions

1. Heat oven to 350 degrees
2. Cook spaghetti according to package directions, adding salt and oil to water. Drain.
3. In large saucepan or Dutch oven, over medium heat melt butter (if you use the onions and garlic) add onions and garlic.
4. Cook stirring occasionally for 2 minutes.
5. Add soup, broth, seasoning salt, and 1 1/2 cups of cheese.
6. Cook and stir until cheese melts and mixture is smooth. Add spaghetti and chicken. Mix well. Transfer to 2-quart baking dish. Cover with foil.
7. Bake for 30 minutes until hot and bubbly. Remove foil and sprinkle with remaining 1 1/2 cheese.
8. Continue baking 2 minutes or until cheese melts.
9. Sprinkle with parsley and bell pepper if desired.





Easy RV Pizza

Submitted by Steve Weed

This is an easy pizza recipe that you can make however you'd like. You can use pizza sauce, spaghetti sauce or alfredo sauce.

Ingredients

1 container of crescent roll dough
Butter
Your choice of Sauce
Mozzarella or Cheese of your Choice
Choice of toppings

Directions

Roll out and press crescent dough in pan.
Melt butter and spread on dough.
Cook dough until it rises and barely browns.
Remove from oven and add toppings and cheese
Rename until toppings are hot.

Suggestions

I like to make them with traditional pizza sauce, plenty of mozzarella cheese and pepperoni.

I also make them with alfredo sauce, spinach, mushrooms and artichokes.

Pull out leftovers to use as toppers.

Make small individual pizzas for parties or let the kids each make their own. Or roll the toppings up in the crescent and make pizza rolls.

Be creative with ingredients that you like and have fun with it.



Quartzfest Cookbook

2013



Easy Taco Soup
By Pat Gares Mobile, AL



Ingredients

1-15 oz can black beans
1 can kernel corn
1 can pinto beans
1 can Trappys red beans
1 can rotel tomatoes
2 cans stewed tomatoes
1 pk taco seasoning
1 pk dry ranch dressing
1 diced onion
1 lb ground meat
1 cup water



Directions

Mix all together in a pot and cook for 1 hour.

Top with Tortilla chips and cheese.





Kevin's Chicken Pot Pie

By Kevin Hedgepeth

Prep Time: 25 Min – Start to Finish: 1 hr 5 Min **6 servings**

Crust

1 box (15 oz) Pillsbury refrigerated pie crusts, softened as directed on box

Filling

1/3 cup butter or Margarine	1 can (14 oz) chicken broth
1/3 cup chopped onion	1/2 cup milk
1/3 cup all purpose flour	2 1/2 cups shredded cooked chicken or turkey
1/2 teaspoon salt	2 cups Green Giant Valley Fresh Steamers
1/4 teaspoon pepper	frozen mixed vegetables, thawed

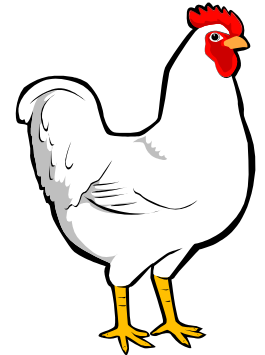
1. Heat oven to 425 degrees. Make pie crusts as directed on box for Two-Crust Pie, using 9-inch glass pie plate.
2. In 2-quart saucepan, melt butter over medium heat. Add onion; cook 2 minutes; stirring frequently, until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened.
3. Stir in chicken and mixed vegetables. Remove from heat. Spoon into crust-lined pie plate. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
4. Bake 30 to 40 minutes or until crust is golden brown. During last 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Let stand 5 minutes before serving.

Kevin's comments:

I don't put any pepper in my pies. I put very little onion in. I take a few onion rings that I dried and put into the butter to reconstitute. I make this with half and half and everyone thinks it is creamier. I have used packages of veggies with Mexican beans for a different flavor and this variety is real popular. I chunk my chicken and turkey into chunks about 1/2 to 1 inch in size and don't bother shredding. We like lots of meat in the pies so I put a little extra in. I never bother with the foil. We just fold the brown crust into the pie mixture when we eat it and it is good. I find that two cans of CostCo canned chicken breast meat makes a very meaty potpie.

Kevin's Classic Vegetarian Pot Pie

Prep Time: 25 Min – Start to Finish: 1 hr 5 Min



Crust

1 box (15 oz) Pillsbury or Safeway refrigerated pie crusts, softened as directed on box

Filling

1/3 cup butter or Margarine	14 oz vegetable broth (1 & 3/4 cups of broth)
1 whole chopped medium onion	1/2 cup milk
1/3 cup all purpose flour	1 lb of fresh mushrooms quartered
1 bag frozen mixed vegetables, thawed	2 medium red potatoes cubed

(I prefer vegies with beans, peas, and carrots)

1. Heat oven to 425 degrees. Make pie crusts as directed on box for Two-Crust Pie, using 9-inch glass pie plate.
2. In 2-quart, or larger, saucepan, melt butter over medium heat. Add onion; cook 2 minutes; stirring frequently, until tender. Stir in flour until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened.
3. Stir in potatoes and mixed vegetables. Remove from heat. Spoon into crust-lined pie plate. Add mushrooms until pie pan is full. Top with second crust; seal edge and flute. Cut slits in several places in top crust. (I put a 'V' in the top crust to denote that the pie is vegetarian.)
4. Bake 30 to 40 minutes or until crust is golden brown. During last 15 to 20 minutes of baking, you can cover edge of crust with strips of foil to prevent excessive browning. Let stand 5 minutes before serving.

6 servings

Kevin's comments:

I don't put any pepper in my pies. If you like pepper you could add 1/4 tsp of pepper in the pie after the flour is added. I prefer to make my pies using half and half instead of milk. I have used packages of vegies with Mexican beans for a different flavor and this variety is real popular. I never bother with the foil. We just fold the brown crust into the pie mixture when we eat it and it is good.

Bagged Kabobs

Submitted by Linda H. Lebanon, TN

Ingredients

Beef or chicken or shrimp
Bell peppers
Mushrooms
Onion
Jalapeno peppers (optional)
Small potatoes (optional)
Zucchini squash (optional)
Fresh garlic (to taste)
2-3 Tbsp. olive oil
Lemon or lime
McCormick's Salt-free chicken seasoning
Powdered butter flavoring
2 Tbsp. soy sauce
Lemon pepper seasonings
Dill



Directions

Boil potatoes for approximately 4-5 minutes depending on size. They should still be firm and crisp, not mushy. They will finish cooking on the grill.

Let potatoes cool completely before putting in foil bag. Chop bell peppers, onion and zucchini squash into large pieces. Put chopped vegetables, whole jalapenos, whole potatoes and whole mushrooms into a large foil bag with garlic, olive oil, lemon or lime juice, soy sauce, butter flavoring, lemon pepper seasonings, and dill. Cut meat into large stew size pieces. Put meat in a separate foil bag with 1/4 cup of olive oil, garlic, chicken seasonings, butter flavoring and 2 tablespoons of soy sauce. When using more than one kind of meat, put in separate bags. Place the foil bags into larger 2 gallon zip-lock bags to store while traveling.

To cook, remove foil bags from plastic zip-lock bags and grill for 8-10 minutes, turning after 5-6 minutes. Let sit before opening bags. You can also do these on an open fire. Just check it to make sure you meat is done.

I don't always use the garlic. You can pick and choose you own seasonings. It's fun to play around with this one.

I use Beer Can Chicken seasoning. You can find it at the store in the seasoning isle.

Cajun Barbecued Chicken

Submitted by Angel Price

Ingredients

1/4 cup vegetable oil

1/2 cup white wine

2 tablespoons Cajun seasoning

6 skinless, boneless chicken breast halves

Directions

In a bowl, mix the oil, white wine, and Cajun seasoning.
Place chicken in the bowl, and coat with the mixture.
Cover, and refrigerate for at least 3 hours.
Preheat the grill for high heat.
Lightly oil the grill grate.
Discard marinade, and place chicken on the grill.
Cook for 6 to 8 minutes on each side, until juices run clear.



Another Favorite Poultry Cajun Seasoning is Chef Paul Prudhomme's Cajun Magic.



[Click here to see all of Chef Paul Prudhomme's Seasonings. I use them all.](#)



[Curly Dogs](#)

sixsistersandstuff.com



Ingredients

8 Rhodes™ Dinner Rolls, thawed but still cold
1 package hot dogs, 8 count

Directions

Roll each roll into a 14 to 15-inch rope. Twist rope around each hot dog 4 or 5 times, securing ends in dough. Place on a large sprayed baking sheet. Bake immediately at 350°F 15-20 minutes or until golden brown. Serve immediately with desired condiments.

These curly dogs may also be cooked over hot coals at a summer cookout.



Tin Foil Breaded Chicken

Submitted by Angel Price



My late husband, David Lawrence Caronna used to camp with his family often. His Mom, Mignon Used to make this each time and its delish!!!

You can make this chicken in the oven, on the pit or with coals on a ground pit.

Ingredients

Chicken pieces
Olive oil
Your favorite seasonings
(I use Tony Chachere's Original Creole Seasoning)
Tin foil

Directions

Clean and dry chicken pieces
Rub with olive oil
Season
Place on thick piece of tin foil
Sprinkle with Italian bread crumbs.
Wrap up tinfoil but leave a little tent at top.

Either bake for an hour at 375 or cook on pit or ground coals until done.



Camp Foil Meal

Submitted by Angel Price



Prep Method: Oven, grill or coal pit.
Prep/Cook Time: 1 hour in oven
Oven Temp: 350

Ingredients



Olive oil
Chuck steak or blade steak or chicken
Your favorite seasonings
Sliced potatoes and carrots
2 sliced onions



Directions

Line a cookie sheet with aluminum foil, leaving three inches on all sides. Add onions first, then meat, seasonings, and add potatoes and carrots on top of steak then drizzle with olive oil. Cover with aluminum foil to form a tent and cook one hour.

You can get creative with this adding your choice of meat and veggies.



Tin Foil Chicken

By Tiny Urban Kitchen



Being married to an Eagle Scout whose dad was a Scout leader for years, I inevitably get to experience "roughing it" first hand when it comes to family vacations.

We recently came back from a trip to Yosemite National Park. Gorgeous Park, by the way. Naturally, we camped in tents and cooked many of our own meals. The following dish, "Tin Foil Chicken" is super easy, actually quite tasty, and fun to make around the campfire.



A big part of good flavor comes from having good marinade. Here, Bryan's mom mixes chicken legs with soy sauce, garlic salt, and pepper.

Next, combine the chicken with chopped vegetables. In this case, we used potatoes, onions, and celery. This is quite flexible, although I think it's very important to have the onions and the celery since they provide a lot of the flavor. Other possible additions include peas, carrots, and other roots vegetables.



Season with your favorite seasonings
Wrap up the foil (nice and tight - you don't want ashes getting into your food!) and throw it into the fire!

Cook for about 30 minutes.



Enjoy! My favorite part of this meal were the soft, caramelized onions. They were incredibly sweet, fragrant, and seemed to almost melt in your mouth. There's nothing like sitting down to a hot and flavorful meal after a long, strenuous day of hiking.

Tofu and Eggplant Hobo Bundles

By myRecipes.com

Ingredients

TOFU AND EGGPLANT

- 20 ounces firm tofu, cut into 16 chunks
- 12 ounces Asian eggplant, quartered lengthwise and cut into chunks
- 2 tablespoons minced ginger
- 2 tablespoons minced garlic
- 1/4 cup reduced-sodium soy sauce
- 5 tablespoons vegetable oil
- 2 green onions, chopped

SALAD AND SERVING

- 1 English cucumber, halved and cut into chunks
- 1 cup cilantro leaves
- 1 cup whole dill sprigs
- 1 red jalapeño chili, halved and sliced
- 2 tablespoons lime juice
- 2 tablespoons vegetable oil
- 1/2 teaspoon kosher salt
- Cooked rice and soy sauce

Directions

1. Make tofu and eggplant: Seal ingredients in a resealable plastic bag, turn, and chill at least 1 hour.
2. Heat grill to high (450° to 550°; you can hold your hand 5 in. above cooking grate only 2 to 4 seconds). Divide tofu mixture among 4 large squares of foil and seal securely. Grill bundles, turning once, until eggplant is tender when pierced, about 10 minutes.
3. Make salad: Mix all ingredients except rice and soy sauce. Unwrap bundles and top with salad. Serve with rice and soy sauce.
4. Note: Nutritional analysis is per serving.



Apples by the Fire

By AllRecipes

Enjoy!" - by Mike Prawdzik



Ingredients

- 1 Granny Smith apple, cored
- 1 tablespoon brown sugar
- 1/4 teaspoon ground cinnamon



Directions

Fill the core of the apple with the brown sugar and cinnamon.
Wrap the apple in a large piece of heavy foil, twisting the extra foil into a tail for a handle.
Place the apple in the coals of a campfire or barbeque and let cook 5 to 10 minutes, until softened.
Remove and unwrap, being careful of the hot sugar.

Amount Per Serving (1 total)



Campfire Foil Onion

by RIVERVIEW5950/AllRecipes



“Came up this at a cookout. Yummy treat. Can be made in an oven also.”



Ingredients

- 1 large onion, peeled
- 2 tablespoons butter, melted
- seasoned salt to taste
- salt to taste
- pepper to taste
- garlic pepper to taste

Directions

Set peeled onion upright on a sheet of foil.
Make several deep slices in the onion without cutting completely through the onion.
Pour butter over the onion.
Sprinkle with seasoned salt, salt, pepper, and garlic pepper.
Place the onion on a grill directly above a hot campfire, and cook until the onion is soft, about 20 minutes.

Amount Per Serving (2 total)



Banana Boats Recipe

By Taste of Home



Banana Boats Recipe photo by Taste of Home

“This recipe, given to me years ago by a good friend, is a favorite with my family when we go camping. It’s quick, fun to make and scrumptious! —Brenda Loveless, Garland, Texas”

Prep/Total Time: 20 min.

Ingredients 4 medium unpeeled ripe bananas

4 teaspoons miniature chocolate chips

4 tablespoons miniature marshmallows

Directions

Cut banana peel lengthwise about 1/2 in. deep, leaving 1/2 in. at both ends. Open peel wider to form a pocket. Fill each with 1 teaspoon chocolate chips and 1 tablespoon marshmallows. Crimp and shape four pieces of heavy-duty foil (about 12 in. square) around bananas, forming boats.

Grill, covered, over medium heat for 5-10 minutes or until marshmallows melt and are golden brown. Yield: 4 servings.

Dutch Oven Bacon Cheese Pull Apart

By RhodesBread.com



Sprinkled with melted cheese, these buttery warm rolls are a delicious way to begin an adventurous new day!

Ingredients

- 14 Rhodes™ Dinner Rolls, thawed but still cold
- 1/4 cup butter, melted
- 2 cups grated cheddar cheese
- 8 pieces cooked bacon, broken into small pieces

Directions

Cut each roll in half. Pour butter into a 12-inch Dutch oven. Roll cut rolls in butter until coated and arrange in Dutch oven. Sprinkle with cheese and bacon. Cover with lid and let rise until double. Bake at 350°F 20-25 minutes.

Dutch Oven Temperature Control using Briquets:

350°F in a 12-inch Dutch oven, oven top 16, oven bottom 8



Chili and Cornbread in a Dutch Oven

By GoRV'ing

Prep Method: Campfire
Prep/Cook Time: 2-3 hours
Oven Temp: 350

Ingredients

2-3 packets cornbread mix (depending on oven size)
12 quart cast-iron Dutch oven

Directions

Mix your favorite chili ingredients in a Dutch oven. Cover and bake chili either in the oven or over the campfire for 2 to 2-1/2 hours. (Make sure if cooking over a campfire that you stir often.) Make 2 or 3 packets of cornbread mix according to directions. After chili has cooked, pour cornbread mix over the chili and cover. Bake for another 30 minutes. If using an oven, remove lid during last 10 minutes of baking. Remove from oven and slice as you would a pie. Spoon chili and cornbread into a bowl and enjoy. I made this for 10 people while camping and had no leftovers. Everyone loved it.



Sausage and Bean Dutch-Oven Stew

By Sunset.com



Ingredients

- 2 cans (15.5 oz. size) each cannellini beans and chickpeas (garbanzos), drained and rinsed
- 1/3 cup olive oil
- 1 tablespoon chopped fresh rosemary leaves
- 1/2 red bell pepper, sliced
- 1/2 yellow bell pepper, sliced
- 1 poblano chile, sliced
- 4 medium garlic cloves, chopped
- 1 1/2 pounds cooked Italian sausages, such as Saag's or Aidells, cut into 1-in. chunks
- 1/4 cup fresh oregano leaves

Directions

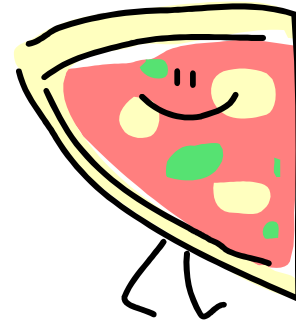
1. Prepare fire as directed below. Mix ingredients except for oregano with 3/4 cup water in a 4- to 6-qt. cast-iron camp Dutch oven. Cover.
2. Arrange coals for bottom heat cooking and cook, checking pot and stirring every 10 to 15 minutes, and adding more water if stew gets dry, until peppers soften and sausages swell, 30 to 45 minutes. Serve with oregano sprinkled on top.
3. How to Use a Dutch Oven
4. Prepare the fire. If you have a campfire going, move any large pieces of still-burning wood to the side and level out your hot coals to fit the size of the Dutch oven. If the campground doesn't allow wood fires, burn 50 charcoal briquettes till they're mostly gray, 10 to 15 minutes, and spread into an even layer the size of the Dutch oven.
5. Set up the oven. For many recipes, you just set the Dutch oven on top of the hot coals ("bottom heat cooking"). But there are times when you'll need to heat both the top and bottom of the oven. Just scrape about half the coals to the side and arrange the rest in a circle the size of the Dutch oven's outer edge. Set the oven on top of the circle of coals, then pile the rest of the coals on top of the lid.
6. Start cooking. Lift the Dutch-oven lid occasionally to check the food and temperature. To decrease the heat, scrape away some fuel. To increase the heat, or to cook longer than 45 minutes, add 6 to 10 new briquettes or more wood embers (from that still-burning wood you moved to the side of your fire pit) every 30 minutes.
7. Note: Nutritional analysis is per serving.

Dutch Oven Pizza

By CampingDude

Ingredients

1 can pizza sauce
1/2lb mozzarella cheese
1/2lb pepperoni
1 aluminum pie tin



Directions

Prepare the pizza dough per mix directions.
Spread dough inside pie tin and up the sides.
Top with sauce, cheese, and pepperoni.
Place 4 pebbles or wads of aluminum foil in Dutch oven to raise pie tin off bottom.
Set pizza in d.o.
Put d.o. on top of 12 briquettes and cover Dutch oven with 14 briquettes.

Cook for 15-25 minutes.





No Knead Dutch Oven Bread

By Homestead Survival

So moist & yummy

WOW JUST 4 INGREDIENTS AND SUGAR-FREE !!!

IMAGINE DIPPING PIECES OF THIS IN "GARLIC BALSAMIC VINEGAR OIL" OVER THE CHRISTMAS HOLIDAY SEASON...

WELL MY **LARGE** CROCK POT BROKE, BUT I COULDN'T THROW AWAY A PERFECTLY FINE BOWL THAT SAT INSIDE IT, AND IT WAS A LITTLE TOO MUCH WORK USING MY DUTCH OVEN TO MAKE THIS BREAD, SO I USE MY OLD CROCK POT BOWL TO CREATE BEAUTIFUL BREAD LIKE THIS. THIS IS MY ASSIGNMENT NOW AT THE FAMILY DINNERS AND WE LOVE IT.

THE HARDEST PART IS WAITING FOR IT TO RISE.

THIS RECIPE I FOUND ON WWW.MOTHEREARTHNEWS.COM ADAPTED FROM *THE NEW YORK TIMES*.

I MAKE 2 SEPARATE BATCHES AND COMBINE THEM AT THE "LET RISE FOR ABOUT 1 TO 2 HOURS" PART, AS SOME VERSIONS OF THIS RECIPE SAY NOT TO DOUBLE THE RECIPE. INSTEAD OF A LID (MINE WAS PLASTIC) I JUST PUT FOIL ON TOP TO BAKE.

IT REALLY TASTES AS GOOD AS IT LOOKS..

Ingredients

1/4 tsp active dry yeast
1 1/2 cups warm water
3 cups all-purpose flour, plus more for dusting. You may use white, whole wheat or a combination of the two.
1 1/2 tsp salt
Cornmeal or wheat bran for dusting

Directions



1. In a large bowl, dissolve yeast in water. Add the flour and salt, stirring until blended. The dough will be shaggy and sticky.

2. Cover bowl with plastic wrap. Let the dough rest at least 8 hours, preferably 12 to 18, at warm room temperature, about 70 degrees.

The dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it. Sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let it rest for about 15 minutes.



Continued on next page....

No Knead Dutch Oven Bread - Continued

By Homestead Survival



3. Using just enough flour to keep the dough from sticking to the work surface or to your fingers, gently shape it into a ball. Generously coat a clean dish towel with flour, wheat bran or cornmeal. Put the seam side of the dough down on the towel and dust with more flour, bran or cornmeal. Cover with another towel and let rise for about 1 to 2 hours. When it's ready, the dough will have doubled in size and will not readily spring back when poked with a finger.

4. At least 20 minutes before the dough is ready, heat oven to 475 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in the oven as it heats. When the dough is ready, carefully remove the pot from the oven and lift off the lid. Slide your hand under the towel and turn the dough over into the pot, seam side up. The dough will lose its shape a bit in the process, but that's OK. Give the pan a firm shake or two to help distribute the dough evenly, but don't worry if it's not perfect; it will straighten out as it bakes.



5. Cover and bake for 30 minutes. Remove the lid and bake another 15 to 20 minutes, until the loaf is beautifully browned. Remove the bread from the Dutch oven and let it cool on a rack for at least 1 hour before slicing.

Voila'... perfection from a novice.



Cowboy Stew Camping Recipe

By Camping Dude

This Recipe is meant for older campers.
Decide for yourself if it is appropriate for your younger campers or not.

Ingredients

1 lb. ground beef
1 onion
3 potatoes
(all cans are about 15 oz.)
1 can green beans
1 can baked beans
1 can black beans
1 can tomato soup
1 can corn
1 can diced tomatoes
1 tsp. Chili powder
1 tsp. cayenne pepper
1 bay leaf
Salt and pepper



Directions

Cut potatoes into 1 inch cubes.
Dice onion.
Preheat Dutch oven to 350 degrees with all coals underneath.
Brown ground beef and onion.
Add potatoes and all cans, undrained.
Add spices (more or less if you like bland or spicy)
Cook until potatoes are soft (about 45 minutes)

Serves about 8.

Since this is 'stewing' rather than 'baking' all coals are underneath and you should stir every 5 minutes or so.

Kevin Hedgepeth's Tamale making recipe including a discussion on the making of tamales and the supplies needed to make them.

Tamale History:

Tamales just might be the best food ever created. If you have ever had a good one, you know just what I am talking about. Tamales are best on a cold winter day. The spiciness and the warmth do a body good.



Tamales can be traced back as early as 5000 BC. They served as a nutritious and portable food for Aztec, Mayan, and Incan warriors.

In modern times, Tamales have become a favorite fall time food in Mexico and many parts of the United States. I have observed that it is really as much about making them as it is about eating them. Growing up, I can remember the Hispanic women in the community gathering in the fall to make tamales. Tamale making was a social event . . . a time to renew old friendships and make new ones. Often young women would return home to make tamales with their mother.

Now, as an adult, I see that this tamale making tradition has expanded beyond the Hispanic community. Many people remember growing up next to a sweet old Mexican woman, and remember fondly her tamales, and the warmth and love with which she shared them. They long for another taste, and decide to try and make a batch themselves. I receive numerous emails from people every day sharing their childhood memories of tamales, and their desire to rekindle the tradition in their own family. For them, making tamales takes them back to a simpler and more peaceful time.

In making tamales, you are not just making and sharing great food, you are creating memories. There are lots of things you can do with your friends or children that generate memories, but there is something special about tamale memories. I think it is

the combination of the good time, the smells, and the wonderful taste that combine to create a poignant memory that will last a lifetime.

Why Make Tamales?



We must all decide whether to make or buy tamales.

There are a number of reasons to make tamales. First, it is fun. As we have mentioned on other parts of the site, making tamales is a tradition among friends all over the world. In the fall, women who are best friends can get together for a day of fellowship and Tamale cooking. I know many people who pick a day in the fall to renew old friendships, and stuff the freezer full of this delicious Mexican food dish.

Tamales freeze well so you can make enough to last all winter. One weekend of hard work will yield a winter's worth of wonderful tamales.

Another reason to make tamales yourself is that they will be the best. When you start with the World's best tamale recipe (courtesy of this site), and then add your love and careful attention, you will end up with a dish that simply can not be matched.

When you become good at making tamales by following the detailed directions on this site, and when you share those tamales with friends and family, you will become renowned for your cooking and you can rest assured that you will always be invited to social events (in hopes that you might bring Tamales!)

Making good tamales is a skill that will serve you well the rest of your life. It is well worth the effort to become an accomplished Hot Tamale Chef!

The first step in making tamales is to gather up the equipment and supplies needed to make the tamales. Nothing is worse than to get in the middle of a big batch of tamales and find that you are missing a key item. My Hot Tamale has you covered . . . below we show you what simple equipment you need, and we have made you a convenient shopping list.

A) Tamale Equipment List

The good news is that it does not take a lot of equipment to make perfect tamales. If you are missing any of the items pictured below, we suggest that you visit a garage sale. With a little luck, and a little horse trading, you can pick up all the equipment you need for under \$10!



If you prefer lists to pictures, then here it is, you will need: a large capacity steamer, measuring cup, tongs, measuring spoons, draining spoon, and a spreader. It's as simple as that!

B) Tamale Shopping List

Please make a list, please check it twice. You do not want to get into the middle of a Tamale Weekend, and find you forgot to pick up the corn shucks.



- Pork roast (6 to 8 lbs.) Be smart, find it on sale!
- Corn Oil
- Large fryer size chicken (about 5 lbs.)
- Salt
- Black pepper
- Garlic Powder (buy large size)
- Ground Comino (cumin) (large size)
- Cumin Seeds
- Gebhardt's Chili Powder
- Paprika
- 4 lb bag Corn Masa
- Real Corn Shucks

NOTE: Only use real corn shucks. Do not use the fake plastic wrappers. The corn shucks are KEY to giving the tamales flavor. If you don't use real corn shucks, you aren't making tamales! If the store you shop at does not have them, then shop somewhere else!

You now have everything you need to make tamales. You are about to become a person of class, a person of taste, a tamale chef!



Tamale Meat Should Look Like This When Done

After taking your shopping list to the grocery store and buying the ingredients, the next important step is to cook the tamale meat. Since I like to make big batches of tamales (double or triple recipes), I suggest cooking the meat on one day, and then making the tamales the next day. This makes a nice weekend project. Understand, though, that if you make a big batch you can freeze them and then enjoy them all winter. This page will take you step by step through the process of preparing and cooking the meat.

Tamale Meat Ingredients:

- 1 pork roast (6-8 pounds)
- 1 large chicken (5 pounds)
- Garlic powder (large bottle)
- Chili Powder
- Cumino (Cumin)
- Corn Oil

The tamale meat is made from a combination of Pork Roast and Chicken. Below we show you how to prepare this combination.

Cook and Shred Pork Roast:

Start with 1 pork roast. Cut the roast into fist size chunks. Put the chunks into a Pan, and cover with water. Boil for about 2 1/2 hours or until it becomes really tender. After the meat is really tender, take it out of the broth to cool (Save the Broth, you will need it for the Masa!)

After the roast chunks are cool enough to handle easily, shred them with your fingers. Try to remove and discard the fat as you go. There is no need to throw a lot of

fat into the tamales. If you have cooked the roast chunks thoroughly, it will be easy to shred into small pieces with your fingers.

Cook and Shred Chicken:

Cover the chicken with water in a large pot, and boil for 2 hours, or until the chicken is done and tender. Take the chicken out of the broth and allow the chicken to cool. (Save the Chicken Broth as well!) Remove and discard the skin. Take the chicken meat off the bones and shred it into very small filaments. Discard any large chunks of fat.

Combine Pork and Chicken:

Combine both meats in very large pan, and mix together. Make sure that the meats are thoroughly combined and mixed well. You are now ready to add the seasoning:

Add the Spices and Seasonings:

Mix the oil and seasonings listed below in a small pan and warm on the stove. Do not cook the oil and seasonings mix, but just gently warm on the stove.

When the oil and seasonings mix is warm, then pour over the meat and mix with your hands until it is completely distributed through the meat. It takes a good 10 minutes to get the mixture completely uniform.

Spices and Seasonings:

1/2 c corn oil
6 Tablespoon chili powder
3 Tablespoon garlic powder
3 Tablespoon ground cumin (comino)
1 Tablespoon (or less) black pepper
2 Tablespoon salt.

The meat is now finished. You should put the meat in the refrigerator covered until ready to make the tamales. Put both the chicken broth and roast broth into the refrigerator as well. You will need the broth when you make the Masa.

OK, you gathered the equipment, you went shopping with the My Tamale shopping list, you cooked the meat, and you saved the broth. You are now ready to become part of an elite group of cooks who have the knowledge, the tools, and the talent to make tamales.

Now, for those of you who did not follow the part II instructions which clearly said to save the meat broth (you know who you are). . . your tamales are not going to taste as good as the people who did follow the instructions, and did save the broth. You will see

that the instructions were clearly marked to help you remember. Now, I know you are out there, you people who did not save the broth. There is not much I can do for you at this point. OK, if you forgot to save the broth, you can use canned chicken broth in the recipe below, but next time Please Save the Broth! You will be glad you did.

OK, enough of the chit chat. This is where we get down to serious cooking. Today is Tamale Day!

A) Make the Masa Dough Mix:



Start with 2 lbs. of the Masa flour. It comes in a 4 lb bag, use half of it. Now, skim the fat off the broth that you saved from the Pork and Chicken we made earlier. Throw the fat away, and save the broth. Warm up the broth from the pork and chicken. Don't get it hot, just nice and warm.

Now put the 2 lbs. of Masa in a large bowl. Add the following dry spices to the Masa:

- 3 Tablespoons paprika
- 3 Tablespoons salt
- 1 Tablespoon cumin seeds
- 3 Tablespoons Chili Powder
- 3 Tablespoons garlic powder

Mix the spices above into the Masa until it is completely incorporated. Mix well, as you don't want a clump of spices in a tamale.

Now add: 2 cups of Corn Oil to the Masa and Spice mixture. After adding the oil, begin to slowly work in 2 quarts of the warm chicken/pork broth, about a cup at a time. Work the mixture with your hands to make dough. Slowly add the warm broth one cup at a time as you continue to work the mixture with your hands. If it is too dry, add enough warm water to get it right for spreading. It should be about like thick peanut butter. If it is too thin add more Masa, if it is too thick, add more broth or warm water. Thick peanut butter is the consistency you are trying for.



B) Prepare the Corn Shucks



Soak the shucks in a sink full of warm water for about 2 hours. You will need to carefully separate them when they get soft. Try to not tear or damage the corn shucks. It is easier to make the tamales if the shucks are in one piece.

C) Build the Tamales

After the corn shucks are soft, take some of them out of the water, shake the water off, lay them on the counter on a towel. For clarity now, I will present a series of pictures with the instructions so you can see just how the tamale is built.



Pick up a shuck, lay it across the palm of your hand with the small end toward your fingers. scoop up about 1/2 c of the Masa dough with a spatula, and then smear it on the shuck.



Cover about left 2/3 of the shuck with Masa, leave 1/3 on the right uncovered. Similarly, cover the bottom 2/3 of the shuck, and leave the top 1/3 uncovered. The picture will help you see what we are trying for here. You need to leave the top and side uncovered so you can fold it up later. Now, go to the next shuck and do the same, laying them out on the counter as you put the masa on them. I like to do 5 or ten at a time like this.



When you have covered 5 to 10 of the shucks with Masa, it is time to add the meat. Take about 1 tablespoon of meat, and lay it on the masa about 1 in. from the left edge.



Starting on the left side (the side where the Masa dough goes all the way to the edge), roll the tamale all the way to the right edge. Now, fold the top of the shuck over like an envelope and lay tamale on the counter with the fold on the under side. Roll the next one the same until all your shucks with masa on them are rolled.

Now, get more shucks and put masa on them the same way. Then roll the meat in them. Keep doing this until all the tamales are built. You will have about 4 dozen or more.

D) Cook the Tamales



To cook the tamales, You need a very large pot that has something in the bottom to keep the tamales out of the water while they steam (the steamer we use is pictured on the tamale ingredients page) . Add about 3 pints of water to the pot, then start stacking the tamales upright until full. The envelope end of the tamale will be on the bottom, the open end of the tamale should be on top, as pictured at left. Continue to fill the pot. The tamales need to pack tight enough that they do not fall over and begin to unfold.

Cover the pot, and bring the water to a boil and then reduce heat to medium low and cook for at least 2 hours. Check water several times and add more if it is getting low, you DON'T want to boil it dry. Please note . . . those of you who forgot to save the chicken broth will probably be the ones to boil the tamales dry. I think you know who you are. Anyway, for the rest of you, Add more water as you need to. When done, take one tamale out and leave it on the counter for about 5 minutes to test. Unwrap it and it should be firm, with no raw masa. When done, remove all the tamales and let them cool on the counter, then put in bags for the freezer, 6 to a bag. If you have one of those Vacuum sealers, those are ideal. You can save the tamales in the freezer indefinitely if they are vacuum sealed. If you use zip lock bags, they will stay for up to a year in the freezer.



Quartzfest Cookbook

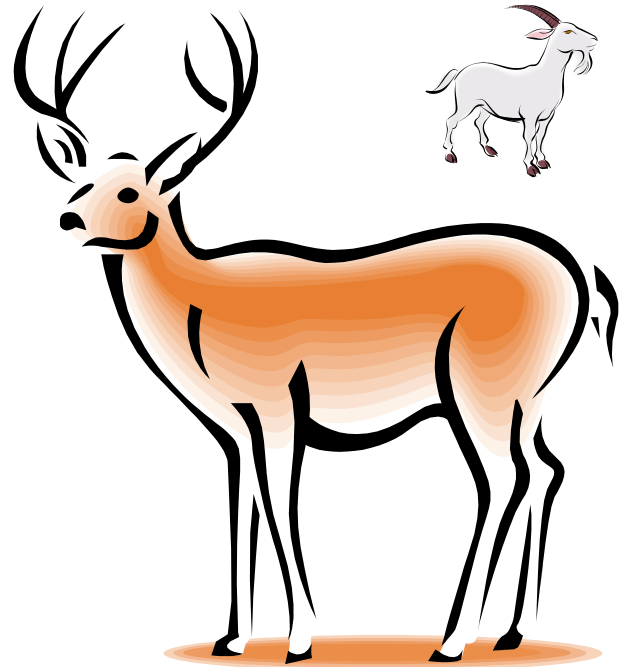
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Congratulations! You are now part of the few, the proud, the tamale cooks. You will notice that your life will be instantly different. You will be popular. People will invite you over. As you walk up to a crowd of people, you will hear someone say, "Isn't that the Tamale cook?" Yes folks, your simple life will never be the same. You have arrived. Please remember to be kind to the little people.

JERKY

Submitted by jager59

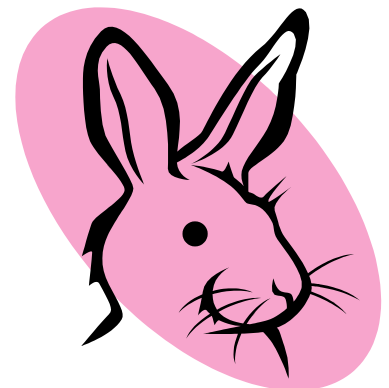
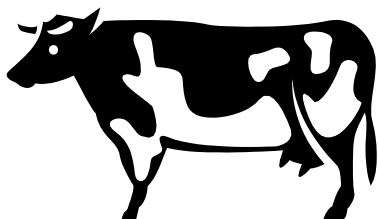


Ingredients

4.5 lbs meat
1 cup worchestershire sauce
1 cup soy sauce
2 Tblsp honey
3 Tblsp fresh black pepper
4 tsp onion powder
1 tsp cure
2 tsp red pepper flakes
1/2 tsp cayenne
3 Tblsp Jack Daniels (opionalo
2 tsp liquid smoke

Directions

Mix all ingredients together in a gallon ziplock bag. Slice meat thinly, against the grain. Take your time to remove all fat and silver skin. Add meat to bag and let marinate over night. **DO NOT THROW OUT THE EXCESS MARINATE.** Put the meat in the dyhydrator on its lowest setting for about 8 - 12 hrs. When the meat is fairly dry, remove from the dehydrator and place it back in the ziplock bag to absorb as much of the marinate as possible. Put the meat back in the dehydrator If you have any marinate left, resoak the meat again in about 4 hrs until all the marinate is absorbed. (It usually takes about 3 dips).. Jerky will be done in about 36. hrs. It may take less time. Check it every few hours after the last dip.



Dehydrator Sweet Potato Chips (Raw)

By Spark People



Ingredients

2 sweet potatoes/yams, sliced very thin on mandoline
1 tsp fresh sea salt, to taste

Directions

Slice sweet potatoes on mandoline as thin as possible. Sprinkle salt over the top and toss to distribute evenly.

Set slices in a single layer on a dehydrator sheet and dehydrate at 115 for 12-20 hours, depending on the humidity outside, etc.

Store in airtight baggy/container and enjoy! Sooo crisp and delicious!

Number of Servings: 4



Passion Strawberry Fruit Leather - Dehydrator Roll-Ups

By Food.com



Ingredients

2 cups washed cored and roughly chopped fresh strawberries
2 tablespoons passionfruit syrup (juice or flavoring)
3/4 cup applesauce (I use non-sweetened)
nonstick cooking spray

Directions

- 1 Purée chopped strawberries with the applesauce and passionfruit syrup.
- 2 Spray the fruit leather sheet of your dehydrator (the one without holes) with a light coating of non-stick cooking spray.
- 3 Pour the puréed fruit carefully into the tray set into the bottom section of your dehydrator. Dehydrate at full power for up to 8 hours, depending on the power of your machine, checking periodically toward the end of that time to see that there aren't any wet or sticky spots.
- 4 When done, cool for a couple of minutes and carefully slide a butter knife or thin spatula under the leather.
- 5 Cut into 2-4 pieces and roll into cylinders. Store in zip lock baggies.



Pepita Brittle (Raw)

By mersaydees

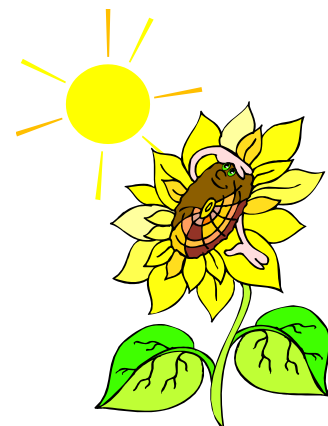


Ingredients

purified water
1 cup raw pumpkin seeds (pepitas)
1 cup raw sunflower seed, hulled
1/2 cup raw honey
1/2 teaspoon sea salt

Directions

- 1 Soak the pumpkin and sunflowers seeds for 4 hours in enough purified water to cover by about 1 inch. Drain seeds into a colander and allow to drip-dry for about 30 minutes.
- 2 Using a food processor, pulse-chop seeds for only a few seconds, until the seeds are cracked and broken but not ground into a meal. A blender is the second-best appliance recommended for this task.
- 3 Transfer seeds to large bowl and stir in the honey. Sprinkle the salt evenly over the mixture and stir to blend thoroughly. The mixture will appear moist and granular and will not form a cohesive dough.
- 4 Using a spatula, gently spread half of the mixture on a mesh dehydrator screen, forming a square about 1/4-inch thick. Repeat this step with the remaining mixture onto another screen. Dehydrate at 105°F (41°C) for 22 to 26 hours or until the consistency is similar to thick, slightly flexible leather.
- 5 Peel the brittle off the mesh screen and allow to cool in waxed paper or a cake rack for about 30 minutes. It will harden as it cools and will be even firmer and quite crunchy within a few hours of storage. Break into pieces of varying sizes.
- 6 Store in a ziplock freezer bag either in the refrigerator for 2 weeks or at room temperature for 1 week. Pepita Brittle packs well and makes a great travel or hiking snack.





Simple bannock

Submitted by Anthony Springfield, Missouri

This one I like for backpacking/camping, and as I always say, "*Bugging out is just an extended camping trip*"

Ingredients

2 1/2 cups of flour
2 tsp. baking powder
1/2 tsp. salt
3 tbs. lard
1 cup cold water (approx.)

Directions

Mix the dry ingredients together in a large bowl. Add the lard and mix in thoroughly. Gradually add the water (you may not need it all) and mix until the dough is thoroughly dampened, but not sticky. Knead the dough on a floured board for 30 seconds. Flatten the dough to 1/2" thick. Cut into 8 pieces, and fry in a lightly greased frying pan, on medium heat, for 12-15 minutes each side.

HOPI INDIAN FRY BREAD

Submitted by Anthony Springfield, Missouri

Ingredients

2 cups flour
1/2 cup nonfat dry milk
1 tbs. baking powder
3/4 teaspoon salt
3/4 cup lukewarm water



Directions

Stir and knead dough on floured board - cover and let stand for 15 minutes. Cut up into 8 sections - flatten out to 2 inches thick. Melt Crisco or comparable vegetable oil in a Dutch oven so there are about 2 inches depth of oil. Then drop sections of dough into the hot oil to fry about 2 minutes or until done.

It's like cooking doughnut holes. Roll in cinnamon and sugar.

Hardtack

Submitted by Anthony Springfield, Missouri

Ingredients

4 c. Whole wheat flour
2 c. Water
4 tsp. Salt



Directions

- First, measure 4 cups of flour. 4 cups of flour weighs 480 grams. Next, measure 2 cups of water and dissolve 4 teaspoons of salt into it.
- Then, mix the water slowly into the flour until it is a stiff dough. All the water may not be used. The dough should not be sticky but instead firm and moldable.
- Roll out the dough to a thickness of $\frac{1}{2}$ inch. Cut 3 inch square pieces and press into the dough holes similar to store bought crackers.
- Put the hardtack on a un-greased pan and bake at 375 for 30 min. flip and bake for another 30 minutes.
- They will keep for a year or longer if stored air tight.



Hardtack (or **hard tack**) is a simple type of [cracker](#) or [biscuit](#), made from [flour](#), water, and sometimes [salt](#). Inexpensive and long-lasting, it was and is used for sustenance in the absence of perishable foods, commonly during long sea voyages and military campaigns.^[1] The name derives from the [British sailor](#) slang for food, "tack". It is known by other names such as **pilot bread** (as rations for [ship's pilots](#)^[2]), **ship's biscuit**, **shipbiscuit**, *sea biscuit*, *sea bread* (as rations for [sailors](#))

Peanut Butter Cookies

Submitted by Linda H. Lebanon, TN



Ingredients

2 cups peanut butter
2 teaspoons baking soda
2 cups sugar 1teaspoon vanilla extract
2 eggs pinch of salt

Directions

Preheat oven at 350

Grease cookie sheet or use the nonstick aluminum foil

Stir peanut butter and sugar together until smooth.

Beat in the eggs one at a time.

Stir in the rest of the ingredients.

Roll dough into a 1 inch balls and place on cookie sheet 2 inches apart from each other.

Press and crisscross with a fork

Bake for 8 to 10mins in oven. Let cookies cool on cookie sheet for 5mins.

Cherry Delight

Submitted by Beverly Lutman



Crust

1/4 cup melted butter

22 graham crackers

Mix together and press into a 9x9 pan

Filling

1 1/2 cups miniature marshmallows

1 cup of whipping cream

1 Can pie filling

Directions

Whip Cream really well and add marshmallows.

Spread evenly over crust then top with 1 can of cherry pie filling

This can be made a day ahead and you can use any type of pie filling.

Easy and Delish!!



Fast Fried Pies

Submitted by Angel Price

Ingredients

1 tube biscuits (flaky if you want them to taste like turnovers)
Oil
Your favorite Pie filling
Powdered sugar
Milk (optional)
Vanilla (optional)



Directions

Open tube biscuits.
Press each biscuit out to a large square.
Add a spoon of pie filling.
Fold over in a triangle and use fork to smooch the edges.
Place in hot oil and quick fry.
Remove from oil and place on paper towels.
Top with powdered sugar or drizzle with the following recipe.

1 C. Confectioners' sugar
1 T. Milk
1/2 t. vanilla

Place confectioners' sugar, vanilla and milk in bowl and mix together.

Drizzle over fried pies.



No-Guilt Chocolate Cream Pie

By Linda RV Dreams



Found this recipe on a Weight Watcher member's website. It's a very quick pie with few ingredients and no baking required!

Ingredients

In a mixing bowl, combine:
1/4 cup smooth peanut butter
1 tablespoon plus 1 teaspoon honey
2 cups of rice cereal (like Rice Krispy's)

1 package sugar-free fat-free chocolate pudding
2 cups skim milk

Directions

Spray 9-inch pie pan with no-stick cooking spray and press cereal mixture into pan. Freeze for 1/2 hour. Prepare pudding mix according to directions on pudding package except only using 2 cups of skim milk. Pour pudding mix on top of frozen rice cereal mixture. Refrigerate for 2 hours.

Makes 8 slices of pie at 3 Weight Watchers Points per slice.

Note: When I made this, I did not have rice cereal, so I substituted quick oats.

Fruit Cake Candy

Submitted by Angel Price

I can't stand Fruit Cake and my Maw Maw finally found a recipe that I've loved every time she makes it.

Ingredients

1 can sweetened condensed milk
1-16 oz. bag of marshmallows
1-8 oz. tub of candied cherries
1-8 oz. tub of candied pineapple
1-7 oz. bag of coconut
4 cups of English walnuts
4 cups of pecans
1-16 oz. box of box dates
1-16 oz. box of graham crackers, crushed



Directions

Chop the fruit and nuts into small pieces. (If you have a food processor it makes short work of this. If not, get ready to chop awhile!) Mix together in a large bowl with graham crumbs.

Melt the marshmallows and milk over low heat until smooth then pour it over this mixture. It's easiest just to mix it with buttered hands. Form the candy into 6 inch rolls and wrap them in plastic wrap. Refrigerate until firm, but it's best eaten at room temperature. It makes alot so I tie a ribbon on the rolls and give them away at Christmas time.

When I'm giving it away I buy an extra bag of coconut and roll the candy in it after it's formed. Just a little bit of pretty. You can also tint the outer coconut red or green if you really want to be festive.

Peppermint Popcorn Bark

By Jennifer nomadicnomnom.com



Ingredients

- 1 bag popped popcorn
- 10 candy canes crushed
- 1 package white chocolate coating

Directions

Pop bag of popcorn and let cool. Remove un-popped kernels.

Crush Peppermint Candy

Add Peppermint Candy and popcorn to large bowl

Melt Chocolate coating as instructed on package.

Pour melted chocolate and carefully stir until all the popcorn and candy cane pieces are coated.

Turn out onto wax paper and spread.

Allow to cool and harden.

Once hardened enjoy or seal in a gallon sized ziplock bag!



Peanut Butter Balls

By Jennifer nomadicnomnom.com

I sent these to work with my husband and they were a HIT! They taste just like giant Reeses Peanut Butter Cups!

They are so creamy on the inside with a crunchy chocolate shell!



Ingredients

1 cup powdered sugar
1/2 cup creamy peanut butter
3 tablespoons butter
1 lb dipping chocolate

Directions

Cream together sugar, peanut butter and butter.

Roll into 1.5 inch balls

Freeze until stiff

Melt Chocolate in a double boiler

Dip frozen peanut butter balls in chocolate and let cool on wax paper.

Peanut Butter Potato Candy

Submitted by Angel and Earleen
Chattanooga, TN

It's easy and delish.

I had this made for me right after Thanksgiving by my grand baby Kayleebug's other grandmother. To confuse you more, her name is Angel as well. She also is now raising my baby Earleen. Earleen is the one thing that was hard to give up in order to Full-Time RV.



Ingredients

- 1/4 cup mashed potatoes
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 pinch salt
- 1 (16 ounce) package confectioners' sugar
- 1 tablespoon confectioners' sugar for dusting, or as needed
- 1/3 cup peanut butter, or as needed

Directions

- Combine mashed potatoes, milk, vanilla extract, and salt in a bowl.
- Stir confectioners' sugar into potato mixture until a dough consistency is reached.
- Refrigerate dough until chilled, about 1 hour.
- Sprinkle confectioners' sugar on a cutting board or waxed paper.
- Roll dough into a large rectangular shape on prepared surface.
- Spread enough peanut butter on top layer of dough to cover.
- Roll dough into a jelly roll shape; refrigerate roll for 1 hour.
- Slice dough into pinwheels to serve.

Chocolate covered Moonshine cherries and vanilla cream



Chocolate-covered Moonshine-soaked **cherries** and **vanilla** cream!

Think that was a mouth full???

Wait until you have tried these AMAZINGLY delicious, easy to make, homemade cordial cherries!

These are very simple to make... the bad thing is you want to eat them right away!!

The cherries have to set for TWO weeks at a minimum so that the vanilla cream will liquify.

The picture above is from Day one. Of course I had to cut one open and try it!

Ingredients

- 40 **Ole Smokey Moonshine cherries**
- 1/4 cup (2 oz.) butter, softened to room temperature
- 1 **tbsp.** light **corn syrup**
- 2 tbsp. reserved cherry liquid (can substitute cherry liqueur)
- 1/2 tsp. vanilla extract (optional)
- 3 cups **powdered sugar**, sifted
- 1 lb. **semi-sweet chocolate**
- 1 tsp. liquid **Invertase** *** (SEE NOTE)

{NOTE} If you choose to use regular **maraschino cherries** you will need to use the invertase if you want the cream to liquefy.

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Continued.....



Directions

The day before remove the amount of cherries you will need from the liquid and pat dry with a paper towel. Place in freezer overnight.

Mix the butter, corn syrup, cherry liquid, vanilla, and powdered sugar until you have a workable dough ball. You don't want it sticky, but you don't want it to be too hard it cracks. You can't mess this up... just add more powdered sugar if it is too sticky.

Remove Cherries from freezer.

Take about a tablespoon of dough and roll into a ball. Flatten it in your palm. Place the cherry in the middle and wrap it up.

Finish the rest of these and freeze until firm. (I did mine overnight)

Melt **chocolate** in double boiler. Using two forks dip the cherries in the chocolate and set on wax paper to dry.

Inspect the cherries to see that all spots are covered with chocolate creating a seal so when the center liquefies it does not leak out. If not completely covered then re-dip.

Place in a tightly covered dish and allow to sit in a cool, dry place for a minimum of two weeks!

Enjoy!! (To be enjoyed responsibly) 😊

Zucchini Bread

Submitted by Deanna Dobbins
Ringgold, GA

My daughter in law makes this for family occasions and we love it.

Ingredients

2 cups grated zucchini
1 cup white sugar
1 cup brown sugar
1 cup powdered milk
1 cup vegetable oil
3 eggs
1 tbsp vanilla extract
2 cups self-rising flour
1 tsp. baking powder
1 tbsp. salt
1 tbsp. cinnamon.

1 tsp. baking soda
20 oz. can chopped pineapple

Directions

Mix everything up in a bowl. Bake at 350 for 1 hour either in 2 loaf pans or one large baking pan.



This was Thanksgiving 2012 after she made
her first loaf of bread
(This is not zucchini bread)

Chocolate Mint Cookies

Amanda Garoutte
Submitted by Pat Boone

Ingredients

Boxed chocolate cake mix

2 eggs

½ C (1 stick) of butter Thin mints or Junior mints

1 Tbsp of water Powdered sugar



Directions

Preheat the oven to 375 degrees. Combine the first 4 ingredients and mix well. Roll into balls and then roll the balls in powdered sugar. Place on a lubricated cookie sheet and bake for 7-10 minutes.

Remove from the oven and immediately place a mint on top, pushing gently into the center of the cookie. Let them cool for 10 minutes on the cookie sheet and then remove them to a wire rack to cool completely.

Makes about 4 dozen



Rolo Pretzel Melts

Amanda Garoutte
Submitted by Pat Boone

You need Rolo's, Pretzels and Pecan's for this recipe.

Directions

Arrange grid-shaped pretzels on parchment paper or aluminum foiled cookie sheet. Place a Rolo on the top. Bake at 300 degrees for approximately 3 minutes. Remove from the oven and press a pecan firmly in the center. Cool completely and then remove it from the pan.



R.V. and Camping Crafts

Corny Picture Frame

Spruce up an inexpensive crafts store frame with a trim of acorn caps affixed with hot glue. An oak leaf and twig glued to burlap make a fitting focal point.



Pinecone Tree Display

Capture the spare forms of the winter landscape with twigs clipped from the yard. Stand the branches in a glass vase and hang small pinecones and snowflake ornaments from them. To support the branches, tuck them in among glass baubles and more pinecones. Insert delicate spruce or fir shoots into the baubles.



Branch Earring Holder

This is a wonderful outdoor craft to do with girls while camping or in the backyard on any summer day. It makes a nice display piece for earrings to hang from on their dresser in their room.

R.V. and Camping Crafts

Ladybug Pets



Materials Needed:

- Rocks
- Paint
- Wiggle Eyes
- Craft Glue
- Paint Brush

Instructions:

Go hunting for rocks. Rounder, flatter rocks work the best! Clean the rocks and let them dry.

Start off by painting your rock or rocks red. Once the red is dry, use black paint to make the head, spots, and a line down the back.

Once the paint is dry, glue on a couple of wiggle eyes. These ladybugs can be made into cute magnets, used to decorate a plant, or just played with!

Twig Frame

Materials Needed:

- Small Sticks/Twigs
- Old Frame
- Craft Glue or Hot Glue Gun and Glue Sticks
- Garden Shears

Instructions:

Go for outside and gather sticks from your backyard, park, or a walk in the woods. I prefer straight sticks from 1/4" to 1/2" thick. They can be sticks already fallen from trees or you can use the garden shears to cut twigs. (Make sure you have permission!)

Remove the glass from the frame. Glue the twigs, one at a time, around the picture frame, trimming as necessary with the garden shears.

Let the glue dry and reassemble the frame with a picture! If desired, embellish the frame with other objects from nature such as pebbles, leaves, or even dried flowers!

