

Doug McKenney

Hearty Hot Dog Special

Materials: Thermal bottle, soup, string, hotdog, hotdog bun, condiments

Fill in a thermal bottle three-quarters full with your favorite hot soup. Tie a string around a heated hotdog and drop it in the soup, leave the end of the string outside the bottle. Cap the bottle. For a quick meal on the road, open the bottle, pull out the hotdog. Place it on a bun, and spread with your favorite fixings. Serve it with hot soup, a drink, and cookies or cupcakes.

Instant Tacos

Ingredients: Taco mixture in a thermal container, small bag of corn or taco chips, grated cheese

Put your favorite taco mixture in a thermal container. At meal time, open the chips and pour the taco mixture into the bag to mix. Sprinkle with grated cheese and eat from the bag.

Submarines in foil

Ingredients: Hard roll, canned luncheon meat, corn beef, or minced ham, pickle relish, Diced boiled eggs, grated cheddar cheese, Salad dressing or undiluted cream of chicken soup

Scoop out a "bowl" in the of the hard rolls. Mix together the meat diced boil egg, and grated cheese. Moisten with salad dressing or undiluted cream of chicken soup. Fill the rolls with the mixture and wrap each individual in a double thickness of foil. Cook 20 to 25 minutes over hot coals.

Kabobs

Ingredients: Skewer or stick, cubed pieces of meat (Luncheon meat, precooked ham, quartered wieners, or beef chunks), cut vegetable (onion, potatoes, green peppers, mushrooms, or cherry tomatoes), melted butter, barbecue sauce

On a skewer or stick place bite-sized pieces of meat and vegetables, alternating them. Brush the skewered food with melted butter and barbecue sauce. Broil over hot coals. Turn the kabobs occasionally as they cook.

Pizza Bomb

Ingredients: can of flaky biscuits, pizza sauce, sliced pepperoni, grated cheese

Fold up a square of foil into a bowl shape. Separate flaky biscuits into four or five layers. Spread the layers into the foil and pat together. Layer Pizza sauce, sliced pepperoni, and cheese on the biscuits. Place over hot coals and cook.

Grilled Corn on the Cob

Ingredients: corn on the cob, cold salted water, butter

Strip the husks back over the end of the cob but don't tear them off. Remove all silk and soak the corn in the cold salt water for 15 minutes. Then smooth on some butter. Bring the husks back over the corn, wrap each ear in a piece of foil, and twist the ends tightly. Lay on hot coals and cook for 15 to 20 minutes, turning once.

Hunter's Stew

Ingredients: ½ lb. Beef, veal, or lamb, 1 T. oil, 1 C. water, celery, Potatoes, carrots, onions, salt and pepper.

Cut the meat into 1-inch chunks. Place the oil in a pan (a skillet or Dutch oven) and brown the meat. Add the water and diced vegetables. Simmer for 30 minutes over hot coals. Season with salt and pepper.

Walking Salad

Ingredients: Apple, peanut butter, and raisins

Cut the top off the apple and remove the core. Take care not to cut all the way through to the bottom of the apple. Fill the cavity with peanut butter mixed with raisins. Replace the top of the apple and wrap in plastic wrap. Take along for a quick snack on a hike. Create your own filling using your favorites, such as cheese, nuts, marshmallows, dried fruit, etc.

Ants on a Log

Ingredients: celery, peanut butter and raisins

Spread 4-inch-long celery sticks with peanut butter. Dot raisins along the peanut butter for your "ants."

Pigs in a Blanket

Ingredients: Biscuit mix , water or milk, wiener

Add water or milk until you have a stiff dough. Mold the dough around a wiener that is on a roasting stick. Pinch the ends of the dough to hold. Roast over coals.

Twixer Biscuits

Ingredients: biscuits mix, water

Optional: Jam, Jelly, or cheese

For pizza: Tomato sauce, oregano, cheese, and pepperoni

Open a box of biscuit mix and make a depression in to the contents so you can pour a little water into the hole. Stir it gently with a clean, pronged stick(your "twixer") until it forms a egg-sized ball from the stick. Remove the ball from the stick, flatten it, and wrap it a round a clean, preheated stick to bake a twisted over coals. Or, form it into a biscuit shape and bake in aluminum foil, leaving space for the biscuit to rise.

For extra flavor make a depression in the dough and fill with jam, jelly, and cheese.

For pizza, flatten the dough. Spread on some tomato sauce and a sprinkle of oregano. Add thin slices of cheese and pepperoni. Wrap in foil and bake in hot coals.

Foil-Cup Egg

Ingredients: Egg, 7-inch square of foil, 16-oz can

For each egg, make a cup by molding the square of foil around the bottom of the can. Slide the cup off the can and break an egg into it. Place the cup on the grill and cook 10 minutes, or place directly on coals and cook 2 to 3 minutes.

Eggs on a Raft

Ingredients: oil, slice of bread, egg, seasonings

Grease the cooking surface of a Tin Can Stove. (see Page 4-33 of how-to book) cut a hole 2 to 2 ½ inches in diameter in the center of a slice of bread. Place the bread on the stove and break an egg

into the hole. Season as desired. Turn over once and cook to your satisfaction.

Omelet in a Bag

Ingredients: Eggs, milk, cubed cheese, cubed ham, chopped onions, seasonings

Materials: 1-quart heavy-duty resealable freezer bags, marker, pot of boiling water

Crack one or two eggs into a bag and add a splash of milk and other ingredients as desired. Carefully press the air out of the bag and seal. Gently knead the mixture to combine ingredients. Write the boy's name on the bag with a marker. Place the bag in boiling water and cook until done. Eat right out of the bag.

Breakfast in an Orange

Ingredients: orange, egg, muffin batter

Cut an orange in half and carefully remove the pulp without tearing the cup-shaped peeling. Break an egg into one orange cup and fill the other with your favorite muffin batter mixed in a resealable plastic bag. Place each cup on its own square of double-thickness foil to the top and twist securely to seal. Be sure to leave enough room for the muffin to rise. Set the foil-enclosed cups on hot coals for 10 to 15 minutes, and then enjoy your delicious breakfast.

Popcorn on a String

Ingredients: 1t. Cooking oil, 1 T. popcorn, butter, salt

In the center of a piece of 6-inch-square foil, place the oil and popcorn. Bring foil corners together to make a pouch. Seal the edges by folding, but leave room for corn to pop. Tie each pouch to a long stick with a string and hold the pouch over hot coals. Shake constantly until all the corn has popped. Season with butter and salt.

Banana Boats

Ingredients: Banana, chocolate chips, miniature marshmallows, nuts

Optional tropical treat: Crushed pineapple, coconut, brown sugar, butter

Strip back one section of a banana peel but don't remove it. Cut lengthwise a triangle-shaped wedge from the banana to make a cavity running the length of the banana. Fill the cavity with a mixture of chocolate chips, miniature marshmallows, and nuts. Replace the banana peeling. Wrap the banana securely in foil and place it in hot coals for about 10 minutes so the chocolate melts and the marshmallows puff up. Unwrap and enjoy

Variations: Try butterscotch, butter brickle, or peanut butter chips, For a tropical treat, fill the cavity with crushed pineapple, coconut, a little brown sugar, and a dab of butter. Bake 5 to 10 minutes on hot coals.

Shaggy Dogs

Ingredients: Chocolate syrup, marshmallows, coconut or chopped pecans

Open a can of chocolate syrup and heat it over coals until the syrup is runny. Toast a marshmallow on a stick until just golden. Dip marshmallow in the Syrup and roll it in coconut or chopped pecans.

Baked Apple

Ingredients: Apple, raisins, brown sugar, cinnamon, butter

Core an apple and place it on a square of foil. Fill the core with raisins, brown sugar, a dash of cinnamon, and a pat of butter. Seal with a drugstore wrap and place on hot coals. Cook until the apple is soft.

Fruit Kabobs

Ingredients: Banana, pineapple, cherries, marshmallows

Follow the instructions for a regular kabobs above, using chunks of banana, pineapple, cherries, etc., alternating with a large marshmallow. Toast over hot coals using a skewer or stick until the marshmallows are golden brown.

Hiker's Gorp

Ingredients: Salted nuts, Raisins, Dried fruit pieces, Cocktail-sized miniature crackers, Chopped dated, Semisweet chocolate bites, Cubed of hard cheese

Mix all the ingredients together and divide into individual bags to send along with hikers.

Hiker's Birdseed

Ingredients: two individual packages of sugared breakfast cereal, two small bags of coated chocolate candies, handful of raisin, half a handful of dry roasted peanuts.

Mix all the ingredients together and divide into individual bags to send along with hikers.