

## 5 Alarm Chili

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<b>Intended for:</b>	All Scouts
<b>Required:</b>	Large pot
<b>Ingredients:</b>	2 cans of favorite chili 1 can of corn 1 can of kidney beans 1 can of pinto or other beans 1/4 cup BBQ sauce 1 Tbsp chili powder optional: other spices to make it hot
<b>Notes:</b>	simple recipe for cub scouts
<b>Instructions:</b>	Dump the cans of chili into the pot. Drain the corn and beans and dump them in the pot. Add the BBQ sauce and chili powder. Stir occasionally while it heats to simmering.

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## Banana Boats

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**Intended for:** All Scouts

**Required:** aluminum foil  
knife

**Ingredients:** 1 banana per person  
mini-marshmallows  
chocolat chips  
butterscotch chips  
M&Ms  
Reese's Pieces  
brown sugar  
other optional bits

**Notes:** If you can peel back the peel and leave it attached at one end, it works better.  
Eat the sliced out banana piece as a taste of things to come.

**Instructions:** The 1/4 of the peel that is on the inside of the curve needs to be peeled out of the way. Leave the rest on to hold the banana together. Try to leave the top peel attached.  
Cut out a groove of banana to make your boat.  
Fill the boat with whatever cargo you want - chips, marshmallows, brown sugar, ...  
Lay the peel back on top.  
Wrap it tightly in tin foil.  
Cook in campfire coals for 4-5 minutes.

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## Breakfast in a Bag

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**Intended for:** All Scouts

**Required:** Paper lunch bag  
Marshmallow roasting stick  
Campfire with hot coals and little flame.

**Ingredients:** Per person:  
2 strips bacon  
handful of frozen hash browns  
1 or 2 eggs  
salt and pepper

**Instructions:** Lay bacon in bottom of bag.  
Add potatoes.  
Add eggs.  
Close bag by folding top 1/3 down, then fold that in half and in 1/2 again.  
Poke through the folded portion with the stick to hold it above the fire.  
Hold 5 inches above coals for 10 minutes - might be better to prop up by sticking the other end of the stick in the dirt rather than hoping every boy keeps his bag out of the coals.  
Open a bag to check. If its done, tear the top off the bag or fold it down and eat right out of the bag. But, since the bag is greasy, you'll want to sit it on a plate or something other than the table or pants leg.

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## Cajun Gumbo

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- Intended for:** All Scouts
- Required:** 2 quart pot  
spoon
- Ingredients:** 1 pkg Lipton Cajun Style Rice & Beans  
1 can Swanson's white chicken meat  
1/2 pkg Keilbasa Sausage  
1 Tbsp powdered butter flavoring  
2 cups Water  
Tony's Creole Seasoning to taste
- Instructions:** Put all ingredients in the pot and bring to a boil, stirring to prevent scorching.  
Reduce heat to simmer for 10 minutes or longer.
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## Chicken Foil Dinner

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**Intended for:** All Scouts

**Required:** aluminum foil  
paper towels  
long fire tongs

**Ingredients:** Serves One:  
1 chicken breast  
1 potato  
1 carrot  
1/4 onion, optional

Seasoning: salt, pepper, ...

**Notes:** Create a foil wrapper for each person by sandwiching a wet paper towel between two squares of foil. This will help even the heat and prevent burning.

**Instructions:** Wash, peel, and dice the vegetables.  
Cut the chicken into strips and place on foil wrapper.  
Season chicken and add vegetables as desired.  
Fold foil into a flat package sealed well.  
Place the dinner on coals.  
Cook for 15 minutes, then flip and cook 10 more.  
Unwrap and check one dinner to see if they are done.  
Make sure the chicken is white and firm, completely done, before eating.

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## Coffee Can Stew

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** 1 coffee can per person  
aluminum foil  
oven mitts  
stirring spoon

**Ingredients:** Per person:  
2 strips bacon  
1/4lb chicken, hamburger, or stew beef  
1/2 potato  
1 carrot  
1/2 celery  
garlic powder  
salt  
pepper

**Notes:** This is similar to a hobo dinner, but with water added. Great for young scouts just starting to cook as long as there is no rush to finish the meal time.

**Instructions:** Dice all the vegetables.  
Cut the bacon into squares.  
Cut the chicken or beef into small pieces.  
Place bacon in the bottom of can - the grease helps stop sticking.  
Drop in pieces of vegetable and meat - as much as the person will eat.

Add seasoning as desired.  
Add 1 or 1.5 cups water.  
Cover with an aluminum foil lid.  
Place directly in campfire coals.  
Cook for 45-60 minutes.

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## Dessert Burritos

### ◆ A Favorite Recipe ◆

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**Intended for:** All Scouts

**Required:** knife  
aluminum foil  
spoons

**Ingredients:** tortillas  
pie filling - blueberry, cherry, apple, ...  
chocolate chips  
mini-marshmallows  
peanut butter

**Notes:** This dessert has become our troop favorite. It is Sweeeeeeeeeet, easy, has very little clean-up, and doesn't get hands really messy if a little care is used.

**Instructions:** Open the cans and put a spoon in each one.  
Tear off squares of aluminum foil.  
Put a tortilla on the square of foil.  
Add peanut butter or pie filling.  
Sprinkle with chocolate chips and/or marshmallows.  
Roll up the tortilla and fold the bottom edge in.  
Wrap foil around tortilla and place on grill above fire or on ash around edge of fire.  
Wait for the ingredients to melt.

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**Hints:**

- Main problem is putting too much stuff in the burrito - try to talk people into taking smaller amounts.
  - Put all the tortillas in a foil wrap and carefully heat them before so they are more flexible.
  - Putting tortillas directly into the coals will burn them - keep them away and rotate often.
  - Each person should mark his burrito wrapper somehow so he knows it is his - special foil fold or permanent marker or series of poked holes in the foil.
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## Dutch Kielbasa

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**Intended for:** Boy Scouts, Webelos Scouts

**Ingredients:** 2 lb Kielbasa or smoked sausage  
2 onions  
3 bell peppers  
1 medium can pineapple chunks  
2 Tbsp cooking oil

**Notes:** main course

**Instructions:** Cut sausage in 1' chunks.  
Cut onions and peppers into 3/4' strips.

Saute onions and peppers until onions are clear.  
Add sausage to saute.  
Pour in pineapple, including juice.  
Place lid and coals on Dutch Oven.  
Cook for 35 min.

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## Easy Barbeque Chicken Bits

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<b>Intended for:</b>	Boy Scouts, Webelos Scouts
<b>Required:</b>	skillet
<b>Ingredients:</b>	frozen chicken tenders barbeque sauce
<b>Notes:</b>	Great for winter camping since the chicken is easy to keep cold.
<b>Instructions:</b>	Heat the skillet and pour in the chicken tenders. Heat them, stirring constantly for about 5 minutes. Brush on BBQ sauce or serve on the side for those that want it.

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## Egg In an Orange

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** Knife  
Aluminum foil

**Ingredients:** 1 orange  
2 eggs  
spices

**Instructions:** Cut the orange in half cross-ways.  
Scoop out and eat the orange contents.  
Pull out any left-over orange sections, leaving the peel intact.  
Place the peel on a sheet of foil.  
Crack the egg into the peel.  
Sprinkle with spices.  
Wrap foil over orange.  
Place directly in hot coals.  
Repeat with other orange half.  
Cook for 3 to 5 minutes. (I forgot mine for 10 minutes and the egg was still not burned thanks to the moist orange peel.)

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## Fish Chowder

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** large pot

**Ingredients:** 2 oz diced cooked bacon  
1 sliced onion  
1 13oz can evaporated milk  
3 diced potatoes  
6 fish fillets, cut in 1 inch pieces  
1 tsp salt  
1/4 tsp pepper  
1 Tbsp butter

**Notes:** Feeds 6.  
Only one pot to clean.

**Instructions:** Put bacon pieces in pot and stir them while they start to sizzle.  
Brown onions and potatoes in bacon grease.  
Add one quart of water and simmer 10 minutes.  
Add fish and simmer 5 minutes.  
Add milk, salt, and pepper and simmer 5 minutes, stirring constantly so the milk does not burn on the bottom.  
Top with butter at last minute.

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## Group Gorp

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**Intended for:** Cub Scouts

**Required:** paper cup for each scout.  
freezer baggie or large bowl.

**Instructions:** For your next den meeting, ask each scout to bring 1 or 2 cups of one type of food.

When it is time for snack, talk about how it would get kind of boring if we were all exactly alike. But, since we're all different, when we get together it makes something more exciting - like this snack.

Have each scout pour their contribution into a big zip-loc bag or pot and mix it up. Scoop up a cupful for each scout.

You could have each scout analyze and graph the contents of his cup, if that fits into your den agenda. Webelos Geologist badge for example.

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## Hobo Dinner

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**Intended for:** All Scouts

**Required:** aluminum foil  
paper towels  
long fire tongs

**Ingredients:** Serves One:  
1/4 lb. hamburger  
1 potato  
1 carrot  
ketchup or BBQ sauce  
1/4 onion, optional

Seasoning: salt, pepper, ...

**Notes:** Create a foil wrapper for each person by sandwiching a wet paper towel between two squares of foil. This will help even the heat and prevent burning.

**Instructions:** Wash, peel, and dice the vegetables.  
With clean fingers, pull the hamburger into bits and place on foil wrapper.  
Season hamburger and add vegetables and sauce as desired.  
Fold foil into a flat package sealed well.  
Place the dinner on coals.  
Cook for 10 minutes, then flip and cook 10 more.  
Unwrap and check one dinner to see if they are done.

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## Hudson Bay Bread

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**Intended for:** All Scouts

**Ingredients:** 3/4 lb. softened butter  
2 cups sugar  
1/3 cup light Karo syrup  
1/3 cup honey  
1 tsp maple flavoring  
3/4 cup ground nuts (walnuts)  
9 cups Quaker 1-minute oats

**Notes:** This is the recipe from **Northern Tier** but you can modify the ingredients to include raisins, brown sugar, molasses, vanilla, or what sounds good.

**Instructions:** You may want to grind up the oats in a blender or food processor.

Cream together all the ingredients except the nuts and oats, in a large mixing bowl.  
Once it is all blended, stir in the oats and nuts. Make sure it is well mixed.

Spread the mixture onto a cookie sheet with at least a 1/2 inch high lip. Press the mixture down and pack it in until it fills the pan and is a smidge less than 1/2 inch thick. You'll probably need a second sheet.

Bake at 325 degrees for 15 minutes. Remove and press down with a spatula to prevent crumbling when it cools. (If you bake it too long, it gets hard and crunchy like a granola bar.)  
While it is still warm, cut into 3 inch squares.

This is often eaten for lunch while canoeing. Globes of peanut butter and/or jelly are loaded on top and then eaten. It is a high-energy food that is great when you are burning lots of calories outside.

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## Mexican Macaroni

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** 1 skillet  
1 pot  
2 heat sources

**Ingredients:** 3 boxes of instant macaroni and cheese  
1 lb ground beef  
2 cans whole kernel corn  
1 package dry taco seasoning  
water

**Notes:** Easy meal for Webelos scouts on first campouts

**Instructions:** Boil water for macaroni.  
Brown hamburger and add seasoning mix and water as instructed on package.  
Cook macaroni as instructed on box.  
Add strained corn to hamburger and mix until heated.  
Add hamburger, corn, and dry cheese mix to macaroni.  
Mix thoroughly to distribute cheese mix evenly.

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## Mumbo Jumbo Breakfast

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- Intended for:** All Scouts
- Required:** skillet  
spatula
- Ingredients:** Per Scout:  
2 strips bacon, cut in 1/4s  
1 small potato, sliced thin  
2 eggs  
Tobasco sauce.
- Instructions:** Heat skillet and start cooking bacon.  
When bacon is nearly cooked, add potatos.  
Cook for 10 minutes or until potatos begin to brown, stirring occasionally.  
Add eggs.  
Stir until done.  
Serve and each scout can add tobasco if desired.
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## ◆ Pie Iron Pies ◆ ◆ A Favorite Recipe ◆

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<b>Intended for:</b>	All Scouts
<b>Required:</b>	Pie Iron (Coghlin's \$13.00)
<b>Ingredients:</b>	1 can apple pie filling 1 loaf bread 1/4 stick butter brown sugar cinnamon
<b>Notes:</b>	Have a handful of irons for a group campfire. Have a choice of apple, cherry, or blueberry filling. Have whipped cream.
<b>Instructions:</b>	Heat pie iron for a couple minutes. Open pie iron and rub inside with stick of butter. Sprinkle sugar in both sides of iron. Place slice of bread on one side of iron. Top with spoonful of apple pie filling. Sprinkle on cinnamon and brown sugar. Place on second slice of bread and close pie iron. Hold over campfire for 2 minutes, flip, and hold 2 more minutes.

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## Pie Iron Pizzas

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**Intended for:** All Scouts

**Required:** Pie Iron (Coghlin's \$13.00)

**Ingredients:** 1 loaf of bread  
1 can pizza sauce  
sliced pepperoni  
mozzarella cheese  
olive oil or butter

**Notes:** Really need a few pie irons to cook for a patrol - each pizza takes about 5 minutes

**Instructions:** Be careful of hot pie irons!

With a paper towel, spread olive oil or butter on inside of each side of pie iron.

Place a piece of bread in one side.

Top with sauce, pepperoni, cheese, and second slice of bread.

Close pie iron and hold over campfire for 2 minutes, flip and hold for 3 minutes or until cheese is all melted when checked.

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## Pig On a Stick

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**Intended for:** All Scouts

**Required:** hotdog forks  
fire

**Ingredients:** 1 package (about 10) fully cooked sausage links  
1 package refrigerated breadsticks  
Spices

**Notes:** This is a fun, easy, open fire breakfast with little clean up.

**Instructions:** Spear a sausage link on a stick.  
Lay out one breadstick dough strip and sprinkle desired spice on it.  
Wrap dough around sausage and pinch the end or poke it over the stick end.  
Cook over coals until the bread is browned.

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If you hold it too close to the coals, the outside will brown and the inside will still be doughy.  
Take your time and keep rotating it.  
While you are cooking your pigs, you could be letting your **Egg In an Orange** cook in the coals.

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## Pocket Pizza

### ◆ A Favorite Recipe ◆

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**Intended for:** All Scouts

**Required:** aluminum foil  
campfire coals  
long fire tongs

**Ingredients:** 1 pkg pita bread  
1 can spaghetti sauce  
1 cup grated cheese  
1 pkg sliced pepperoni  
optional: sliced black olives, pineapple chunks, diced peppers, ...

**Notes:** Use precooked meat since you are just heating it up.  
Mark your own foil with a special fold so you know its yours.

**Instructions:** Cut each pita in half and spoon spaghetti sauce into pocket spreading it evenly.  
Add cheese, pepperoni, and other toppings.  
Wrap in foil and place in coals. Cook for one or two minutes, flip, and cook another minute or two.

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## Simple Breakfast Burritos

### ◆ A Favorite Recipe ◆

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** skillet  
knife  
spatula

**Ingredients:** For 4 people:  
1/4 stick butter or non-stick spray  
8 Soft tortillas  
8 pre-cooked sausages  
2 potatoes, peeled  
4 eggs  
1/2 cup shredded cheese  
salsa

**Notes:** If cooking for more people, be careful trying to cook too much food all at once in a skillet that is too small.

**Instructions:** Cut the sausage into small pieces.  
Slice and dice the potatoes.  
Melt the butter in skillet.  
Add sausage and potatoes.  
When the potatoes are brown, mix in the eggs.  
If you have room, warm the tortillas while cooking the eggs.  
Put 1/8th of the eggs in a tortilla.  
Sprinkle with cheese and salsa as desired.  
Roll up, and devour.

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## Simple Dutch Oven Pizzas

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<b>Intended for:</b>	All Scouts
<b>Ingredients:</b>	1 pkg. Hamburger Buns 1 can Spagetti Sauce 1/2 lb Shredded Cheese Selected pizza toppings - pepperoni, olives, ...
<b>Notes:</b>	main course Serves 16 pizzas, 6 to 8 scouts
<b>Instructions:</b>	Cut open buns. Spread sauce on bun. Add cheese and toppings. Place 6 buns in the dutch oven, depending on size. Cook for 8 minutes, longer if the cheese has not melted.

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## Sonic's Chili Dogs

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- Intended for:** Boy Scouts, Webelos Scouts
- Ingredients:** Serves 6:  
1 package hotdogs (8)  
1 package buns (8)  
2 cans of chili  
1/2 lb. shredded cheddar cheese
- Instructions:** Cut up the hotdogs or leave them whole.  
Heat up the chili and hotdogs in a pot.  
Open a bun on a plate and spoon one hotdog and chil over the bun.  
Sprinkle cheese on top if desired.
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## Trail Beef, Potatos, and Gravy

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- Intended for:** All Scouts
- Ingredients:** 1 box instant potatos  
2 pkgs dry instant gravy mix  
1 small Butter Buds  
2 small jars dried beef, diced  
water, as determined by potato and gravy package instructions
- Notes:** Serves 4.  
Easy, instant meal for long hiking trips.  
Great for cold weather.  
Write amount of water required on bag of ingredients or on slip of paper in bag.
- Instructions:** Put all ingredients in a plastic bag for ease of transportation on trail.  
Boil water.  
Divide ingredients into individual bowls.  
Add water & stir.
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## Tuna Tortillas

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**Intended for:** All Scouts

**Required:** aluminum foil

**Ingredients:** package of 8 tortillas (7-9 inch size)  
2 cans or pouches of tuna (or salmon)  
1 cup diced celery (about 1 large stalk)  
1/2 cup diced sweet pickles (about 3 small pickles)  
1 cup Miracle Whip or light mayonnaise  
1 cup shredded cheddar cheese

**Notes:** Tuna is a very good source of protein with low fat.  
Make sure you drain the tuna into the fire and dispose of the cans so the smell does not attract visitors in the night.

**Instructions:** Dice pickles and celery.  
Drain tuna.  
Mix mayonnaise, tuna, celery, pickles in a bowl.  
Place a tortilla on a sheet of foil.  
Spread 1/8 of the tuna mixture on the tortilla.  
Sprinkle 1/8 of the cheese on top.  
Wrap up the tortilla.  
Wrap foil around tortilla.  
Place on grate over coals or poke with hotdog stick and cook until cheese melts (about 5 minutes).

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If you place directly in coals or cook too hot, the tortilla will burn and the cheese will still be cold. Keep rotating the foil pack while cooking.

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## Zip-loc Omelette

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**Intended for:** Boy Scouts, Webelos Scouts

**Required:** large pot  
hotdog tongs  
huge paperclip  
zip-loc baggie for each scout

**Ingredients:** 2 eggs  
grated cheese  
ham bits  
salt, pepper, other desired spices.

**Instructions:** Bring water to boil in large pot.  
Crack eggs into zip-loc baggie.  
Add ham bits.  
Add spices.  
Close and shake to mix.  
Use paper clip to hold tops of all baggies together so they do not melt on the side of the hot pot.  
Place baggies into hot water.  
Boil until eggs are firm and cooked.

Open baggie and add grated cheese.  
Eat right out of baggie.

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