



Frank's
OWL
Recipes

Plus . . .

English Muffin Pizzas

Ingredients: English muffins, pizza sauce, pepperoni and mozzarella cheese

Equipment: Dutch oven or box oven, aluminum foil, white hot coals, and an enjoyment of pizza.

Spread sauce on the two halves of the muffin, put on pepperoni and then the cheese. Bake until cheese is melted and enjoy. It ain't Tombstone, but on a camping trip it will do when delivery, I mean Dejourno isn't available. Just think of the diversity you create with this recipe, Italian food on an English muffin. Scouts can go home and say they had Italian and English fare all in one dish.

Baked Onion

This one is great if you like onions, if you don't, so what, it may be the only thing to eat and who knows you might even like it.

Ingredients: One sweet onion, Vidalia's work the best. Hollow the onion down to the last two layers of onion. Do not peel the onion, just work from the top with as small an opening as you can make without poking a hole in the sides or bottom of the onion when taking out the inside layers. Bread crumbs, butter, Lipton vegetable soup mix, a ¼ teaspoon, hot white coals, ground beef already somewhat cooked, a knife, tote'n chip, salt and pepper and garlic.

Equipment: Aluminum foil and something to get that hot onion out of the fire without losing the stuffing.

Stuff the onion with a little ground beef with a 1/4 teaspoon of Lipton vegetable soup mix stirred into the meat, salt and pepper. If you like garlic this is a good place to use some. Top the opening of the onion with a piece of butter and some bread crumbs. Wrap the onion in foil but leave the top exposed. Place directly into the fire and cook until steaming and meat is fully cooked. This is a good recipe to first try with the meat partially cooked, but remember to leave the melted fat with the meat so the meat cooks through. The onion parts that have been removed can also be chopped up and mixed into the ground beef and the balance saved for omelets in the morning.

Won Tons

Ingredients: ground turkey, wonton skins, Napa (that's Chinese cabbage for those of you who aren't Oriental cooks), sesame oil, soy sauce, and garlic.

Equipment: Oil, Dutch oven or other fryer, white hot coals, paper towels or brown paper bags and some oriental sauces along with ketchup for those who can't stand their food without catsup.

Mix the ground turkey with chopped Napa and finely chopped garlic. Mix in a ¼ teaspoon of sesame oil and a teaspoon of the soy sauce into the meat mixture. Place a small teaspoon of the meat mixture into the center of a won ton wrap. Wet two edges of the won ton and seal the meat

mixture in trying to eliminate any air in the won ton. The wet against the two dry edges will seal the won ton. Fold the edges over and wt the dry areas to allow folds to stick. You should have what appears to be a small package wrapped in a won ton skin. Drop the won ton into hot oil and fry for about a minute and then turn over and fry another 15-20 seconds. Take out of hot oil and place on paper towel or in a brown paper bag and let cool and shed oil. Dip in whatever sauces you would like or catsup if you have to and enjoy. Even Scouts who haven't tried oriental food will love these little gems.

Crab Meat Rangoon

Ingredients: won ton skins, cream cheese (not the no-fat stuff as that won't make a good tasting won ton), sesame oil and chopped fake crab meat.

Equipment: white hot coals, Dutch oven, paper towels or brown paper bags and some oriental sauces and ketchup. These don't taste so good with catsup.

Mix softened cream cheese with the sesame oil (1/2 teaspoon) and the minced up crab meat. Place a small teaspoon of the mixture on a won ton skin and wet two of the sides. Fold the won ton closed pressing the wet sides against the two dry sides and push out any air in the won ton. Fold over the edges that remain of the won ton to make the finished product look like a small package. Deep fry in hot oil about 30 seconds on a side or until golden brown and remove from the oil to the paper to drain and cool. You know you really messed up if the cream cheese leaks out of the won ton. At that point you might as well dump the oil and start over.

You can use any sauces to dip the crab meat Rangoon into except catsup unless you are either really brave or just like things that taste weird.

French Fries (or Frites as the French call them)

Everyone knows going to the drive-up at McDonald's will provide the Troop with the best French fries but we'll give it a try here.

Ingredients: Washed potatoes cut or split into fries or wedges, hot oil, salt and paper towels. Ketchup or catsup and hot sauce.

Equipment: Dutch oven, hot coals and a brown paper bag.

Split the potatoes into the shapes you prefer. Dry the potatoes and lay them out to make sure the moisture is off the outside of the fries. Any water you put in the fryer regardless of how small an amount will drop the oil temperature and lessen the browning process. It is also best to make sure the fries are very cold prior to frying for best results. Drop the fries into the hot oil only a few at a time. Do not put too many into the oil until the heat comes back up. Wait until they are golden brown fish them out drop them into the paper bag and salt immediately. A little cayenne pepper tossed in at this point is also a tasty addition to the fries if you like just a little heat. Catsup or Ketchup here is a must. You can't eat these fries without that condiment. If you have to eat your French fries with mayo, sour cream or tartar sauce that is just unacceptable and you should turn in your cook apron and eating utensils immediately. If you don't use the ketchup you get to do the cleanup and this one can be a real mess with first and second year campers.



Chicken in a Bucket

Ingredients: 1 whole fresh, not frozen, meaning thawed, chicken washed thoroughly and patted dry both inside and outside. Don't forget to remove that little bag of goodies you usually find in a chicken (liver, neck and other stuff). Rub the chicken all over with a light coating of olive oil. The chicken will appreciate the massage considering what you are going to do to it next. Salt and pepper the chicken inside and out and you can use other spices or rubs that you like as well. A cayenne pepper rub with a little nutmeg and rosemary will make the chicken really happy.

Equipment: Aluminum foil, clean wooden stake, one large metal bucket or popcorn tin, charcoal, shovel and pot holders or a lid lifter and some cotton string just in case.

Place a double layer of aluminum foil on the ground in a location where there will be little or no foot traffic, car traffic isn't good either. Pound the stake in the ground in the center of the foil. Put foil over the stake unless you don't mind a woody flavor in your chicken and then place the chicken over the stake as well. If the wings and legs are uncooperative and hang around tie them down with the string. Square knots work better than a bowline for this application. Place the bucket over the chicken. Hopefully by now you have realized that the bucket you select must be bigger than the chicken as you don't want any part of the chicken touching the bucket. You also want the stake pounded in the ground far enough that it doesn't touch the bucket either. A sense of proportion is needed here and if you are confused find someone else to make this dinner for you and just sit back and enjoy what they cook for you. With the bucket over the chicken place at least 3-4 rows of white hot coals around the bucket edges. If your bucket is aluminum it may start melting at this point and the chicken not only might have a woody taste but a tinny taste as well. Also, place about four rows high of white coals on the top of the bucket. Depending on the size of the chicken (this is not a good time to weigh the chicken, but the wrapper the chicken came in might give you a clue as to the original weight), you will want to cook this chicken about 1 hour to 75 minutes. If you're not sure and already burned the wrapper with the weight, cook the chicken 75 minutes. In any case, don't lift the bucket to check to see if the chicken is done as you will have the biggest, hottest mess you have ever had and you will not get this oven back together to finish cooking the chicken. If you find the chicken isn't done through by pulling a thigh and checking for pink liquids from the chicken (pink means it is still raw inside) then put the chicken in a Dutch oven and use the coals on the oven for another 15-20 minutes baking time and you should have a nice golden brown chicken unless you goofed up somewhere with these directions and then you will just have to eat what you can find.

Steak on a rock

Ingredients: one 4-6 oz. piece of thinly sliced meat that you'd rather eat cooked than raw. Seasonings of your choice.

Equipment: Good hot campfire coals or white hot charcoal, a clean flat rock or if you'd prefer a clean flat foil covered rock.

Heat the rock in the fire. Here the choice of rocks might be important and this might be a good time for a geology lesson with the Patrol or Troop. Sedimentary or layered rocks often split when exposed to extreme heat and might even pop open when heated spewing pieces of rock into the

air. Lava rock also doesn't work well here but you need not worry about that unless camping in Hawaii. Stick to a nice piece of igneous rock instead. The metamorphic types are ok too. If you really don't know the different types of rocks don't worry about it. Just cover the rock in several layers of foil and it will all work just fine. Season your meat and place it on the rock. The size of the rock you choose might be important here as a small rock and a big piece of meat won't work well unless you don't mind ashes in your meat. Some of you might like that direct charcoal taste. Cook the meat until the desired doneness turning only once if possible and you are patient enough after hunting down the right size rock and getting it heated up.

Spam Fingers: A true South Seas delicacy as provided by the US soldiers in WWII

Take one can of Spam, yes this takes a whole can, and slice the Spam, if you can get it out of the can in one piece. You want to slice it so that you end up with a bunch of "sticks" of Spam about ¼ to ½" by ¼ to ½" by about three inches long. Now if the Spam didn't come out in one piece you will just have to deal with shorter sticks of Spam. Having shorter sticks of Spam won't spoil the recipe, but it will make the finished product look a little odd. But who cares, anyone making Spam fingers is probably a little odd to begin with, right.

Wrap each Spam finger or stick in a crescent roll with a spoonful of crushed pineapple added on top of the Spam prior to sealing the crescent roll around the Spam and the pineapple. So, in other words you've got a stick of Spam with some pineapple on it with one of those refrigerator crescent rolls wrapped around it. Sounds yummy already and we haven't even cooked it yet. Of course the pineapple and the Spam don't need cooking to eat, but the crescent roll doe really isn't all that good until it is cooked.

Place the crescent rolls into a Dutch Oven lined with foil and use the new foil that doesn't let things stick to it or use Pam spray to keep things from sticking and bake these rolls in one single layer on the bottom of the oven for at least 20 minutes at about 400. Use at least 16 coals on top of the oven and another 10-12 on the bottom. You may have to increase the coals on the top and you should check these items in about 20 minutes to see if they are done. When are they done? When they look golden brown and not black or just dark brown. Usually the stuff inside will bubble out somewhere along the seal you made in the crescent roll. This is one of those recipes where you don't want to check too often and let all the heat out, but most Dutch ovens I have seen don't have a window in them to look in and see when they are done. If you have a Dutch oven with a window I'd like to know where you got it!

Chicken Cordon Blue (not black like when it is overcooked)

Place on butterflied, boneless, skinless chicken breast on a 14"x14" piece of foil. The non stick stuff works the best, but if you don't have that stuff use oil or Pam spray on the foil before placing the chicken in the foil. Place one slice of thinly sliced ham or bacon and one slice of Swiss cheese on the chicken. Salt, pepper and garlic to taste. Place one quarter to one half cup chopped carrots, onions and celery on top of the cheese. If you haven't figured it out yet you are layering this with the chicken on the bottom and the rest of the stuff on top. Add a little water, two or three tablespoons at most and seal the foil tightly. The water helps keep things moist and helps to steam the veggies. You can certainly add other veggies or substitute veggies. I really don't know what a substitute veggie is as I've never seen one in the produce department, but they tell me that are there. Potatoes and adding additional veggies will take a longer cooking time.

Stack nine to ten of the foil packets in a Dutch oven and cook until the chicken is done and the veggies are al dente, you know, to the teeth. Don't check the al dente by throwing this against a wall to see if it will stick, that just won't work with this recipe. Besides the only wall you will have camping is the side of your trailer or the side of the latrine and neither is a good place to throw good food. So, how do you figure all that out? Try about 18 coals on the bottom of the Dutch oven and another 15-17 on the top. Rotate the oven ¼ turn clockwise, you move clockwise so

that you remember next time which way you turned the oven, and keep repeating for about an hour. You will need to replace coals as they burn down to keep heat at a steady level. After 75-80 minutes pull one meal from the oven and check for doneness. It should be ready if you kept constant heat. This one shouldn't burn unless you add too many coals. This is an eco friendly way of making a foil dinner without having a campfire for coals to throw it in. This is a good no trace meal and it takes only a fork to eat and a wipe of the oven afterwards to clean up.

HOBO Kabobs

Ingredients: Package of the hot dogs of your choice cut into chunks about one inch, one can of chunk pineapple (crushed and ring pineapple just don't make it here as they just fall off the cooking stick), one green, red or yellow pepper cut into one inch squares, one onion peeled and cut into one inch squares, one package of button mushrooms.

Equipment: Find yourself a stick for making your kabob. Depending on how hungry you are and how much you will put on your kabob will determine how thick and long your stick should be. There is nothing worse than getting a kabob all made up only to have the stick fail before the kabob is done cooking. Metal skewers designed for kabobs will work too, but you might burn your hand holding on to them over the fire unless you have a cooking rack.

Alternate placing chunks of hot dog pineapple, pepper, onion and mushrooms on the stick and roast over hot coals. There should be no flames here as that tends to cook just the outside of the kabob and leaves the middle cold. Although, you will find most Scouts will cook over any fire of any size just so they get to eat.

Walking Salad

Ingredients: one medium size apple, Peanut butter, raisins, a celery stick, jelly if desired.

Equipment: One zip lock bag large enough to hold the apple and still be able to close the bag. Don't you just hate it when you have something that is too large for the size bag you have chosen? One knife and your Tote'n' Chip.

Core the apple; place the ingredients inside the apple. Usually putting peanut butter in first followed by raisins and/or jelly and then finishing with peanut butter will hold things inside better. If you go with jelly first, don't complain later that you have a zip lock bag full of jelly all over your apple. Put the celery stick in the baggie with the stuffed apple and enjoy this snack on the trail or right away. Little mess and lots of things kids like even though most won't really care much for the apple. What is the celery stick for? A universal tool for getting the stuff out of the apple and an excuse to get your Scouts to eat a vegetable with the fruit and other stuff.

AN OLD FAVORITE:

Hot Cocoa Mix

- 1 – 2 lb. can Nestle's Quick
- 1 – 8 qt. size non-fat dry milk (6-1/2 cups)



1 – 6-7 oz. non-dairy coffee creamer
1/2 cup plus 1 tbsp. powdered sugar
1 tsp. salt

Mix thoroughly. Use 3 tbsp. per 6 oz. hot water for yummy hot chocolate. This makes a very large batch that will last a long time. Store in an airtight container in a cool, dry place.

Australian One Hump Camel Stew-the bigger the oven (12" deep) the bigger the hump

- 1- Camel, preferably with only one hump so you don't have to waste the other one. The size of the camel should be the size you need to feed the size of your group. An African camel will do but the humps are usually not as tender as the Australian version. A.k.a. 4-5lbs of Chuck Roast trimmed to remove most of the fat. Cut the meat into one inch chunks and place in a zip lock bag with 2 tablespoons of flour and salt and pepper to taste. Shake vigorously. Set aside.
- 2- Heat Dutch oven with 20-22 briquettes on the bottom until oven is hot.
- 3- Put two tablespoons of oil in oven with 2 small chopped yellow onions, 3 cloves of chopped garlic, and 2 tablespoons of dried rosemary. Cook until onions begin to soften and don't burn the garlic. Camel meat has an adverse reaction to burned garlic as all the water comes out of the hump to soon to make gravy.
- 4- Combine 1 cup hot beef stock (this is the warmed up kind, not the spicy kind), 1/4 cup honey barbecue sauce, 2 tablespoons red wine vinegar (not the drinking kind), 1 tablespoon balsamic vinegar, 3 tablespoons brown sugar, 1 tablespoon soy sauce, 1 bay leaf, and a tiny pinch of black or white pepper and a pinch of salt. Stir to mix the ingredients and then slowly pour into the oven. If you don't heat the broth you may have a cracked oven and no dinner. At least one that is not cooked.
- 5- After all that you can add the beef to the oven from the zip lock bag. This is the point where I have the tendency to just throw in the meat bag and all since I have spent so much time preparing the flavorings in the previous step. Mix the onions and other items in the oven with the ingredients from the previous steps, reduce the number of coals on the bottom to ten and put on the lid and add 14-16 coals to the lid.
- 6- Cook for 30 minutes.
- 7- Rotate every 15 minutes. It doesn't matter if you turn the oven clock wise or counter clock wise, just don't rotate by turning the oven upside down and then back again. The camel will have a tendency to try and crawl out of the oven.
- 8- Add chopped carrots and potatoes. Season well with salt, pepper, parsley and thyme to taste.
- 9- Replace the lid and cook for another 60-90 minutes rotating the oven about every 15 minutes. If you miss a rotation or two because you are trying to work on first aid requirements with your second class scouts that is ok.
- 10- Only open the oven after a minimum of 60 minutes to check to see if veggies are fork tender or to see if the camel still squeals and spits. When the veggies are done so is your meal. Enjoy! Usually telling stories about camel to the scouts the night before this meal will add a real excitement about consuming camel, or not.

2 tbs. oil
2 tsp dry rosemary
2 med. Yellow onions
4-5 cloves of garlic, chopped
4-5 lbs chuck roast
2-3 tbs. flour
1 cup hot beef stock
1/4 cup honey barbecue sauce
2 tbs. red wine vinegar

1 tbs. balsamic vinegar
3 tbs. brown sugar
1 tbs. soy sauce
1 bay leaf
1 zip lock bag
1 tsp. black pepper
6-8 potatoes, skins on, chopped
1 tsp. thyme
1 tbs. parsley flakes

If there is anything in the recipe that is not on the ingredients list or vice versa just throw it in now, Boy Scouts will eat anything when they are hungry and when they don't expect another meal of 8-10 hours.

Baked Dead Bird without feathers and other not so good stuff (Any bird will do, but chicken is preferred)

In a regular 12" Dutch oven place 2 cups long grain rice (not cooked yet), 1 can cream of mushroom soup, 1 can cream of chicken soup, 1 cup sour cream, 1 small onion finely diced, 1 stalk of celery diced, 3-4 cloves of garlic chopped fine, 1tbs.Worcestershire sauce, and 2 cans of water. Where do you get the can and what size should it be? Hopefully you still have the cans from the soup and can use those. If you already threw those into some pretty unsavory garbage you could wash them out when no one is looking or just use a coffee cup from the cook kit and pour in four cups water. Season 10-12 boned and defeathered pieces of chicken. All right, if you only like white meat, then use only white meat. Place the pieces of chicken into a zip lock bag, add salt, pepper, poultry seasoning to taste to the bag and shake. Yes, you do need to close the bag first before shaking unless you like chicken seasoned with pine needles and other unsavory things. Add meat mixture to the oven without the zip lock bag. The zip lock bags tend to make things very chewy if left in the oven with the chicken.

Cover Dutch oven and bake using 10-12 coals on the bottom and 14-16 briquettes on the top for 90 minutes rotating every 15 to 20 minutes. If you forget to rotate because you have a tenderfoot who just can't tie a square knot, keep working with the tenderfoot and let's hope things don't burn too bad.

2 cups long grain rice (not brown rice unless you like little hard crunchy things that stick in your teeth in your food.

1 can cream of mushroom soup
1 can cream of chicken soup
2 cans water
1 cup sour cream

1 small onion diced

3 cloves of garlic
1 tbs. Worcestershire sauce
10-12 pieces of dead bird, boned
Poultry seasoning and salt and pepper
to taste
1 stalk celery

If you missed something in the ingredient list or the recipe and are not sure what to do with the extra ingredients or what is missing, don't worry about it as this one comes out just fine unless you missed putting in the rice or the chicken or the veggies.....



OWL Cobbler Bake-Off:

Cherry/Pineapple Dump Cake

Ingredients: 2 Yellow pudding cake mixes, $\frac{1}{4}$ stick of butter in 4 or 5 pats, 1 large can cherry pie filling with extra cherries, 1 large can of pineapple pieces or chunks, $\frac{1}{2}$ cup white soda or 7-up, $\frac{1}{2}$ cup brown sugar.

Equipment: 12 or 14 Dutch oven/l large spoon/about 30 white hot charcoal briquettes

Line Dutch oven with at least two layers of heavy duty foil or one layer of nonstick foil. Pour in fruit and 7-up, spread cake mixes evenly over the top of the fruit, place butter pats on top of cake mix evenly spread. Spread brown sugar evenly over the top of the butter and cake mixes. Cover. Place oven over about 14-16 white hot coals and put about 10 white hot coals on top cover. Cook about 30 minutes or until the top is golden. Feeds about 8 hungry Scouts or numerous adults with smaller appetites.

Apple Crisp

Ingredients: 2 cans apple pie filling, 2 sticks butter, 1 white cake mix, 1- $\frac{3}{4}$ c chopped nuts

Line bottom and sides of 12" Dutch oven with heavy duty aluminum foil. Pour pie filling in bottom of oven. Sprinkle cake mix over top and DO NOT STIR. Top with nuts. Cut butter into pats and place evenly over top of nuts. Cover and bake for about 30 min at 350 degrees using 10 hot briquettes on the bottom and 14 hot briquettes on the top.

Pumpkin Pie Cobbler

Ingredients: 1 French vanilla cake mix, 1 can Libby's Pumpkin Pie Mix; eggs, oil, $\frac{1}{4}$ cup water.

In a quart size Zip Loc bag, mix cake mix according to package directions using only $\frac{1}{4}$ cup water and adding 1 can of the pumpkin pie mix. Add more water if batter is too stiff—should be similar to regular cake batter. Squeeze mixture into a 12" Dutch oven that has been lined with

heavy duty aluminum foil. Cover and bake using 10 hot coals on the bottom and 14 hot coals on top of the oven. Cook about 30 minutes or until a cake tester inserted near the center comes out clean.

Cherry Chocolate Surprise Cake

Ingredients: 1 chocolate cake mix prepared as directed, 1 20 oz. can cherry pie filling, 1 8 oz. brick cream cheese, 1 egg, 3 tbs. sugar, 1 tsp. vanilla

Prepare cake mix as directed in a quart size Zip Loc bag. Pour batter into a heavy duty foil lined 12" Dutch oven. Spoon cherry pie filling into clumps over the cake batter. In another Zip Loc bag, cream together the cream cheese, egg, sugar, and vanilla until smooth. Squeeze the creamed mixture by tablespoons over the top of the cake batter. Cover and bake using 10 hot briquettes on the bottom and 14 hot briquettes on the top for about 1 hour or until the top center of the cake springs back when touched.

Easy Peach Cobbler

Ingredients: 1 Box Duncan Hines yellow cake mix; 2 29 oz cans sliced peaches (or equivalent); 3 eggs; 1 cup sugar; 1/2 cup brown sugar; oil (at least 1/3 cup plus 4 teaspoons); 1 teaspoon cinnamon; water; .large Ziploc bag to mix cake in

In Ziploc bag, mix cake mix, 3 eggs, 1 and 1/3 cup water, 1/3 cup oil. Preheat oven over 8 burning coals. Add 4 teaspoons oil to pot. Add 1/2 cup brown sugar to pot. When sugar has melted, dump in peaches (with no more than 1/2 cup of the juice), 1 cup sugar, and 2 teaspoons cinnamon and stir. Pour cake batter on peaches S-L-O-W-L-Y. Put lid on oven and add 12 burning coals on top of lid. After 15 minutes remove oven from coals on bottom and continue baking from top until cake is brown and cake is done (check with toothpick). Allow cake to cool 30 minutes before serving.

Fruit Cobbler Deluxe

Ingredients: 1 (30 oz.) can sliced peaches; drained; 1 tsp. cinnamon; 1 (30 oz.) can sliced apricots; drained; 1 box white cake mix; 1 (20 oz.) can crushed pineapple; 1 can Eagle Brand Sweetened Condensed Milk; 1 tsp. almond extract; 1/3 cup toasted sliced almonds

Line a 12" Dutch oven with heavy duty foil. In quart size Zip Loc bag, gently mix fruit, almond extract, cinnamon, and 1/2 cup of the dry cake mix. Pour into bottom of prepared Dutch oven. In a separate Zip Loc bag, mix together the remaining cake mix and the sweetened condensed milk to form a batter. Pour batter over the top of the fruit and sprinkle with toasted almonds. Cover and bake for 45 to 60 minutes using 10 hot briquettes bottom and 14 hot briquettes top until topping is golden brown. Serve topped with whipped cream or serve with vanilla ice cream. Serves: 8-10

Memphis Molly

Ingredients: 1 15-16oz can tart cherries (not pie filling); 1 15-16oz can blueberries (not pie filling); 1 smaller can crushed pineapple; 1 small package of chopped walnuts; 2 boxes Jiffy cake mix; 1/2 stick butter pats

Add ingredients order, spread fruit and nuts in bottom of foil lined Dutch oven. Sprinkle cake mix over all and put butter pats on top. Cover and cook 20 -30 minutes or until "cake" is done. Use 10 hot coals on bottom and 14 hot coals on top of Dutch oven.

Raspberry/Chocolate Cobbler

Ingredients: 1 box chocolate cake mix; 2 eggs; 12 oz. can of Coke; 1 can raspberry pie filling; 2 tbsp. coconut; 2 tbsp. brown sugar, cinnamon to taste.

Mix chocolate cake mix with 2 eggs, 1/2 can Coke until smooth. Pour into foil lined oven and spread evenly. Pour in fruit on top of cake batter. Sprinkle on coconut, brown sugar and cinnamon. Cover and bake about 40 minutes or until "cake" is done. Use 18 hot coals on the bottom and 12 hot coals on top of Dutch oven.

Cherry Pineapple Dump It Cobbler – Version II:

Ingredients: 2 cans cherry pie filling; 1 box white cake mix; 1 small can crushed pineapple; 1 stick margarine, melted; 1/4 cup brown sugar, cinnamon to taste.

Place pie filling and pineapple in bottom of Dutch oven lined with foil. Spread evenly. Sprinkle cake mix evenly over pie filling. Mix brown sugar with melted margarine and pour evenly over cake mix. Sprinkle with cinnamon to taste. Cover and bake about 40 minutes or until "cake" is done. Use 18 hot coals on the bottom and 14 hot coals on top of Dutch oven.

Lemon, Lemon Cobbler:

Ingredients: 1 can lemon pie filling; 1 lemon cake mix; 2 eggs; 1/4 to 1/2 can of Sprite; 1 small container of Cool Whip, thawed.

Spread lemon pie filling evenly over bottom of foil lined Dutch oven. Mix lemon cake mix, 2 eggs, and 1/4 to 1/2 can of Sprite until smooth. Spread cake mix evenly over pie filling. Cover and bake about 40 minutes or until "cake" is done. Use 14 hot coals on the bottom and 10 hot coals on top of Dutch oven. Serve with whipped topping to represent meringue.

Blueberry-Banana Cobbler:

Ingredients: 1 yellow cake mix; 2 eggs, 1/4-1/2 cup apple juice; 1 can blueberry pie filling; 1 banana; 1 stick margarine; 2 tbsp. brown sugar; cinnamon and nutmeg to taste.

Mix yellow cake mix, 2 eggs, 1/4 to 1/2 cup apple juice until smooth. Pour blueberry pie filling evenly into a foil lined Dutch oven. Pour cake mixture over fruit and spread evenly. Slice one banana into thin slices over top of cake mixture. Sprinkle cinnamon and nutmeg to taste. Mix stick of margarine with 2 tbsp. brown sugar. Dollop the sugar mixture evenly around the top of the cake mixture. . Cover and bake about 40 minutes or until "cake" is done. Use 18 hot coals on the bottom and 12 hot coals on top of Dutch oven.

