

DUTCH OVEN COOKING

Temperature Control

There are several ways to test the temperature of your Dutch Oven. The main way to test the temperature is to lift the lid. If the food is not cooking enough add some heat. If it is cooking to fast take off some heat. Here is another way to test the temperature of a heated Oven:

1. Place a teaspoonful of flour in a pan inside a hot Dutch Oven and place the lid on the oven.
2. Leave if for (5) minutes.
3.
 - * If the flour has not turned Brown, the Oven is less than 300 degrees.
 - * If the flour is light Brown, the Oven is about 350 degrees.
 - * If the flour is dark Brown, the oven is about 450 degrees.
 - * If the flour is dark Brown after (3) minutes reduce the heat, the Oven is to HOT to cook with.

There is another good way to test the temperature. It could be called the 2-3 briquet rule. Using this rule you take the size of the Oven and place that amount of briquets on the lid and place that amount under the Oven. Then take 2-3 briquets from the bottom and move them to the top also. This technique will maintain a temperature of 325 to 350 degrees. Refer to the table below for common oven sizes.

Every 2-3 briquets added or subtracted to this amount will effect the temperature Approximately 25 degrees.

OVEN SIZE	BRIQUETS ON TOP	BRIQUETS ON BOTTOM
8"	8 - 10	6 - 8
10"	10 - 12	8 - 10
12"	12 - 14	10 - 12
14"	14 - 16	12 - 14
16"	16 - 18	14 - 16

There are a couple of other things to remember about temperature control. The first is that you should rotate your oven a third of a turn every ten minutes. And you rotate the lid a third of turn in the other direction. Next if you are baking bread, rolls, or cake remove it from your bottom heat after two thirds of the cooking time. It will finish cooking from the top heat. This will keep it from burning on the bottom.

DUTCH OVEN COOKING

The following chart may be used as a Guide if cooking with a Volcano or as an Aid to determine the Quantity of Briquets required to obtain a required Temperature.

COOKING ON A VOLCANO					
	Volcano		Ground or Table Cooking		
<u>Oven Size</u>	<u>Bottom Only</u>	<u>Temp Achieved</u>	<u>Top Heat</u>	<u>Bottom Heat</u>	<u>Temp Achieved</u>
8"	8-10	325°-350°	8-10	4-6	325°-350°
10"	9-11	325°-350°	11-12	6-8	325°-350°
12"	10-12	325°-350°	12-17	8-10	325°-350°
14"	15-18	325°-350°	15-21	10-12	325°-350°
16"	10 10-14 Top	325°-350°	18-24	12-16	325°-350°
Add approximately 2 Briquets for every 25° you need to add to the cooking temperature (either Top or Bottom depending on the method of cooking being used {Volcano or Ground/Table}). Volcano - You may add from 4-14 Briquets to the top of the Dutch Oven if it is very cold or windy out.					

DUTCH OVEN COOKING

EQUIVALENTS FOR COMMON INGREDIENTS

<u>FOOD</u>	<u>AMOUNT</u>	<u>APPROXIMATE MEASURE</u>
APPLES	1 POUND	3 MEDIUM-SIZE
BANANAS	1 POUND	3 MEDIUM-SIZE
BERRIES	1 QUART	3 1/2 CUPS
BREAD CRUMBS, DRY	1 SLICE BREAD	1/4 CUP
BREAD CRUMBS, SOFT	1 SLICE BREAD	1/2 CUP
BUTTER OR MARGARINE	1 STICK (1/4 POUND)	1/2 CUP
CHEESE, CHEDDAR	4 OUNCES	1 CUP SHREDDED
CHEESE, COTTAGE	1 POUND	2 CUPS
CHEESE, CREAM	3-OUNCE PACKAGE	6 TABLESPOONS
	8-OUNCE PACKAGE	1 CUP (16 TABLESPOONS)
CREAM, HEAVY	1/2 PINT	2 CUPS WHIPPED
FLOUR, ALL PURPOSE	1 POUND	3 1/2 CUPS UNSIFTED, 4 CUPS SIFTED
LEMON	1 MEDIUM-SIZE	3 TBSP JUICE, 1 TBSP GRATED RIND
PECANS IN SHELL	1 POUND	2 1/4 CUPS CHOPPED NUTMEATS
WALNUTS IN SHELL	1 POUND	1 2/3 CUPS CHOPPED NUTMEATS
ORANGE	1 MEDIUM-SIZE	1/3 CUP JUICE, 2 TBSP GRATED RIND
POTATOES	1 POUND	3 MEDIUM-SIZE
SUGAR, BROWN	1 POUND	2 1/4 CUPS (FIRMLY PACKED)
SUGAR, CONFECTIONER'S	1 POUND	4 CUPS
SUGAR, GRANULATED	1 POUND	2 CUPS
SOUR MILK	1 CUP	1 CUP FRESH + 1 TSP VINEGAR

EQUIVALENT MEASURES AND WEIGHTS

PINCH OR DASH	LESS THAN 1/8 TEASPOON
3 TEASPOONS	1 TABLESPOON
1 1/2 TEASPOONS	1/2 TABLESPOON
4 TABLESPOONS	1/4 CUP
5 TABLESPOONS + 1 TEASPOON	1/3 CUP
8 TABLESPOONS	1/2 CUP
12 TABLESPOONS	3/4 CUP
16 TABLESPOONS	1 CUP
2 CUPS	1 PINT
4 CUPS (2 PINTS)	1 QUART
4 QUARTS (LIQUID)	1 GALLON
8 QUARTS (DRY)	1 PECK
4 PECKS (DRY)	1 BUSHEL
2 TABLESPOONS	1 FLUID OUNCE
1 CUP	8 FLUID OUNCES
1 QUART	32 FLUID OUNCES

HOW TO QUICKLY THICKEN A SAUCE

BLEND 1 TBSP OF FLOUR WITH 1 TBSP OF SOFTENED BUTTER OR MARGARINE IN A CUP. REMOVE THE PAN FROM THE HEAT AND BEAT THE MIXTURE, BIT BY BIT, INTO THE HOT SAUCE USING A WIRE WHISK. BRING THE SAUCE TO A BOIL, AND COOK, STIRRING, FOR 2 OR 3 MINUTES UNTIL THICKENED.

ANOTHER QUICK THICKENING METHOD IS TO DISSOLVE 1 TABLESPOON OF CORNSTARCH OR FLOUR IN 2 TABLESPOONS OF COLD WATER. STIR THE MIXTURE INTO THE SAUCE, AND COOK THE SAUCE FOR 2 OR 3 MINUTES UNTIL THICKENED.

DUTCH OVEN COOKING

ROAST BEEF

Sear a 4 to 5 Lb. roast (arm, pot, or Swiss steak) with a little oil in the Dutch oven. Season the roast with salt and pepper and add enough water to half cover it (Watch the water level during cooking — do **NOT** let it burn dry).

While the roast is cooking, peel one or two potatoes, a couple of carrots, and onion per Scout. When the roast has cooked 45 minutes, add the vegetables and cook 45 minutes more or until done. It is done when it becomes tender.

Remove meat and vegetables. Make gravy with the juices and two packages of gravy mix. For thicker gravy, add flour (mix with water before adding to avoid lumps), salt, and pepper.

PORK CHOPS AND RICE

6 to 10 thinly sliced pork chops
1 Lb. Rice
2 cans onion soup in beef stock
2 cans cream of mushroom soup
1 or 2 cans mushrooms (opt)

Brown pork chops in Dutch oven. Remove and place them on the lid. Mix rice, soups, mushrooms, and three soup cans of water in the Dutch oven. Lay the browned pork chops on top of this concoction. Bake in the Dutch oven 45 minutes. For a variation, substitute chicken or round steak.

BEEF BRISKET

1 5 to 6 pound beef brisket
1 package of French onion soup mix
1 bottle of chili sauce

Sprinkle dry soup mix over brisket that has been placed in a Pan or a large Oven Bag. Pour chili sauce over top. Cover Pan tightly with aluminum foil or seal Oven Bag. Place in center of the cooking area and cook for (4) hours.

Slice brisket diagonally across the grain into thin slices.

CORN BEEF AND CABBAGE

3-4 pound corned beef (with spice pack).
5-7 medium potatoes, peeled & halved
5-7 carrots, peeled and cut in 1 1/2 to 2 inch pieces
1-2 cabbage (quartered)
3-4 medium onions (peeled)

Place corned beef in cold water about 2 inches above beef. Bring to a boil. Pour off water and throw it away. Repeat with fresh water and spice pack, Except simmer for about (3) hours after bringing to a boil. After about (1) hour add carrots and continue to simmer. After about (1) more hour add onions and potatoes. Approximately 1/2 hour before done add Cabbage around outside of pot.

Serves 6—8.

CAMPING RECIPES



SIMMER 15 MORE MINUTES. REMOVE BAY LEAVES. TASTE AND ADD SALT IF NEEDED.

SERVES 12.

BEEF STEW

1 LB BACON, DICED
2 LARGE ONIONS, PEELED & FINELY CHOPPED
4 RIBS CELERY, FINELY SLICED
4 CLOVES GARLIC, PEELED & FINELY CHOPPED
4 LB BONLESS BEEF, TRIMMED & CUT INTO CUBES
1 CUP ALL-PURPOSE FLOUR
4 TSP SALT
2 TSP BLACK PEPPER
8 CUPS BEEF STOCK OR BROTH
4 BAY LEAVES
2 TBSP SUGAR
2 TSP DRIED POWDERED THYME
2 TBSP DRIED PARSLEY
2 TSP DRIED DILL
1 TSP DRIED POWDERED MUSTARD
1 TBSP WORCESTERSHIRE SAUCE
4 CUPS CARROTS, PEELED & CUT INTO SMALL CUBES
5 LBS POTATOES, PEELED AND CUT INTO CUBES
4 CUPS FROZEN PEAS

SAUTE BACON IN LARGE FRYING PAN UNTIL VERY CRISP. REMOVE FROM PAN, AND SET ASIDE. PLACE (6) TBSP OF BACON GREASE IN A 12-QUART SOUP POT. ADD CHOPPED ONION, CELERY AND GARLIC. SAUTE UNTIL WELL-COOKED, BUT NOT BROWNED. ADD FRIED BACON PICES, AND REMOVE FROM HEAT.

PLACE BEEF CUBES, FLOUR, SALT AND PEPPER IN A PAPER OR PLASTIC BAG, AND SHAKE WELL TO COAT THE MEAT. BROWN THE BEEF CUBES IN BATCHES IN THE FRYING PAN WITH THE BACON GREASE (**NOTE: IF THERE IS NOT ENOUGH GREASE, USE SOME OLIVE OIL**). WHEN MEAT IS BROWNED WELL ON ALL SIDES, ADD IT TO THE SOUP POT.

ADD THE REMAINING INGREDIENTS (EXCEPT THE VEGETABLES) TO THE SOUP POT. STIR OFTEN WHILE HEATING UP. COVER AND SIMMER 1 1/2 HOURS, STIRRING OCCASIONALLY.

ADD SLICED CARROTS, AND STIR WELL. SIMMER 15 MINUTES. ADD CUBED POTATOES, AND STIR WELL. SIMMER 15 MORE MINUTES. ADD FROZEN PEAS, AND STIR WELL.

CAMPING RECIPES

PAELLA

5-6 LBS BONELESS CHICKEN BREAST, CUBED
6 TBSP OLIVE OIL
2 CLOVES GARLIC, CHOPPED
2 TSP SALT
2 TSP BLACK PEPPER (COURSE GROUND)
1 CUP ONION, DICED
1 CUP RED BELL PEPPER, DICED
1 CUP GREEN BELL PEPPER, DICED
1 1/2 LBS RICE, CONVERTED (**NEVER USE MINUTE RICE**)
1 TBSP SAFFRON THREADS (OR POWDER)
4 CUPS CHICKEN STOCK OR 1 LARGE CAN BROTH
30 LARGE SCALLOPS **
30 CLAMS **
30 SHRIMP. PEELED & CLEANED
2 CUPS TOMATOES, DICED
1 CAN RED KIDNEY BEANS (PROGRESSO 19 OZ)
1 CAN CHICK PEAS (PROGRESSO 19 OZ)

**** THE FOLLOWING MAY BE SUBSTITUTED FOR THE CLAMS & SCALLOPS.**

5 LBS BONELESS PORK OR SAUSAGE, CUBED

BROWN THE PORK OR SAUSAGE OLIVE OIL IN A 14" DEEP FRY PAN. MOVE PORK TO SIDE OF PAN AND BROWN CHICKEN. COVER AND BAKE FOR ABOUT 30 MINUTES.

ADD THE VEGETABLES INTO THE PAN ALONG WITH THE SALT AND PEPPER. POUR IN THE CHICKEN STOCK AND COOK FOR ANOTHER 10-20 MINUTES, COVERED (STIRRING OCCASIONALY).

COOK APPROX. 20-30 MINUTES. ADD RED KIDNEY BEANS AND CHICK PEAS. COOK APPROX. 15-20 MINUTES.

ADD RICE, SHRIMP, AND SCALLOPS LAST. POUR RICE OVER THE TOP OF ALL THE INGREDIENTS (**DO NOT STIR OR MIX RICE**). **SPRINKLE SAFFRON OVER THE RICE.** BRING TO A BOIL THEN ADD THE SHRIMP (ALSO ADD SCALLOPS IF USING SCALLOPS). COVER WITH HEAVY DUTY ALUMINUM FOIL. RICE WILL STEAM (**FOLLOW DIRECTIONS FOR RICE ON BOX**).

SERVES 12

4 BEAN CASSEROLE

1/2-1 LB BACON
1 MEDIUM ONION (DICED)
1 LARGE CAN BAKED BEANS (28-32 OZ)
2 CANS LIGHT RED KIDNEY BEANS (15-20 OZ)
2 CANS BUTTER BEANS (15-20 OZ)
2 CANS LIMA BEANS (15-20 OZ)
1/2 CUP CATSUP
1/2 CUP BROWN SUGAR
1/4 CUP MUSTARD (BROWN/SPICEY)

FRY BACON UNTIL CRISP. COOL AND CRUMBLE. COOK ONION IN BACON DRIPPINGS IN DUTCH OVEN UNTIL THE ONION IS ALMOST CLEAR.

ADD BEANS AND THE BACON AND MIX THOURGHLY. BAKE AT APPROXIMATELY 350° F FOR 1 HOUR (BEANS MUST BE BUBBLY).

BEST SERVED WITH FRESH HOT BISCUITS OR BROWN BREAD

CAMPING RECIPES

STUFFED PORK LOIN DINNER

1 4LB PORK LOIN (BONE OUT)
1 BOX JIFFY CORN MUFFIN MIX
1 LB SWEET ITALIAN SAUSAGE
2 GRANNY SMITH APPLES—DICED
1 MEDIUM ONION—FINE DICED
SALT & PEPPER TO TASTE
1 LB THICK SLICED BACON (SLAB PREFERRED)
7 LBS SWEET POTATOES
1 ONION
1 TSP NUTMEG
2 TSP CINNAMON
2 1/2 LBS FRESH GREEN BEANS
3 LEMONS
5 PLUM TOMATOES
3 YELLOW TOMATOES
1/2 LB MUSHROOMS (SHITAKE PREFERRED)
2 RED ONIONS
1 CUP OLIVE OIL
HERBS (PARSLEY, ROSEMARY, THYME)

STUFFING

BAKE THE CORN MUFFIN MIX IN A LOAF PAN, IN A DUTCH OVEN, PER THE INSTRUCTIONS ON THE PACKAGE.
SAUTE TOGETHER THE APPLES AND (1) DICED ONION UNTIL THE ONIONS ARE ALMOST CLEAR.
COOK THE SAUSAGE AND CHOP.
ADD SAUSAGE TO APPLES/ONIONS, SALT AND PEPPER TO TASTE, AND ALLOW TO COOL.
CRUMBLE CORN BREAD AND MIX WITH SAUSAGE AND ONION/APPLE MIXTURE.

STUFFING THE LOIN

MAKE AN INCISION IN THE SIDE OF THE LOIN AND THEN ROLL/TILT THE KNIFE TOWARDS BOTH ENDS TO MAKE A POUCH IN THE LOIN (KNIFE NEEDS TO BE VERY SHARP).
STUFF THE LOIN MAKING SURE THAT STUFFING IS PUSHED BACK INTO THE ENDS OF THE POUCH TO START.
USE CAUTION NOT TO OVERSTUFF LOIN.
PREHEAT DUTCH OVEN TO APPROXIMATELY 350° "F".
BROWN ALL SIDES OF LOIN IN A SKILLET, ENSURE THAT OUTSIDE OF LOIN IS PROPERLY SEASONED.
PUT LOIN INTO DUTCH OVEN AND COOK FOR APPROX.
1 HOUR AND 45 MINUTES OR UNTIL STUFFING IS 150°—160° "F".

LEMON BEANS

STEAM BEANS UNTIL TENDER AND THEN ADD JUICE OF (2) LEMONS.

SWEET POTATOE/BACON HASH

PEEL AND DICE THE SWEET POTATOES.
DICE (1) ONION AND BACON.
COOK THE BACON AND ONION IN A DUTCH OVEN UNTIL ONIONS ARE BROWN AND BACON IS ALMOST CRISPY. ADD THE SWEET POTATOES. LET COOK FOR A COUPLE OF MINUTES THEN ADD THE NUTMEG AND CINNAMON. COOK AT APPROX. 275°—300° "F" UNTIL THE POTATOES ARE TENDER.

RELISH

ROAST MUSROOMS: CHOP MUSHROOMS AND PUT INTO AN ALUMINUM FOIL POUCH WITH OLIVE OIL AND A LITTLE WATER. PLACE IN DUTCH OVEN WITH PORK LOIN AND COOK FOR APPROX. 15 MINUTES (UNTIL SOFT). REMOVE FROM DUTCH OVEN AND ALLOW TO COOL (PUT IN COOLER).

DICE TOMATOES AND RED ONIONS.
ADD MUSHROOMS TO TOMATOES, ONIONS AND HERBS.
ADD OLIVE OIL AND LEMON JUICE.

SERVE CHILLED.

DUTCH OVEN COOKING

Trail Doughnuts

3 CUPS FLOUR
1 CUP SUGAR
1/2 TSP. SALT
1 TSP. BAKING POWDER
1 TSP. BUTTER
1/2 TSP. CINNAMON
1/2 TSP. NUTMEG
3/4 CUP MILK
2 EGGS
COOKING OIL

MIX ALL SEVEN OF THE DRY INGREDIENTS, THEN SLOWLY ADD MILK WHILE STIRRING. ADD 2 EGGS TO THE BATTER AND STIR WELL.

ON A FLOURED SURFACE, ROLL OR PAT OUT THE DOUGH TO A THICKNESS OF 3/8 INCH AND CUT OUT THE DOUGHNUTS IN 2 INCH SQUARES.

PLACE COOKING OIL IN THE OVEN FOR DEEP FRYING. PLACE THE DOUGHNUTS IN THE HEATED OIL, COOK ON ONE SIDE AND TURN ONCE TO COOK ON THE OTHER SIDE. REMOVE EACH DOUGHNUT WHEN COOKED AND DRAIN FOR A MOMENT.

IN A SEPARATE PAN OR PAPER BAG PLACE SOME SUGAR AND CINNAMON FOR A FROSTING DIP. AFTER EACH DOUGHNUT IS DRAINED, IT CAN BE DIPPED OR TURNED IN THE SUGAR AND CINNAMON MIXTURE FOR A FROSTING.

SOPAPILLAS Fried Sweet Dough

1 ENVELOPE DRY YEAST
1/2 CUP WARM WATER
3 CUPS FLOUR
1 EGG
1/2 TSP. SALT
1 TBSP. COOKING OIL
1 TSP. SUGAR

COOKING OIL
CINNAMON
HONEY

DISSOLVE YEAST IN THE WARM WATER, MIX WITH OTHER INGREDIENTS. KNEAD FOR SEVERAL MINUTES AND SET ASIDE IN A WARM PLACE UNTIL DOUGH DOUBLES, ABOUT 2 HOURS. ROLL FLAT, CUT INTO 1 1/2 INCH SQUARES AND ALLOW TO RISE AGAIN FOR 1 HOUR.

DROP SQUARES IN DEEP COOKING OIL AND COOK TO A GOLDEN BROWN, TURNING ONCE. DRAIN MOMENTARILY WHEN REMOVED FROM OIL, AND TURN OVER IN SUGAR AND CINNAMON MIXTURE. SERVE HOT WITH HONEY. MAKES ABOUT 50.

MOLASSES DOUGHNUTS

2 EGGS BEATEN LIGHT
1/2 CUP SUGAR
1 CUP MOLASSES
1 CUP SOUR MILK
2 TBSP. SOUR CREAM
1 TSP. SALT
1/2 TSP. GINGER
1/2 TSP. CINNAMON
2 TSP. BAKING SODA
4 CUPS FLOUR

MIX INGREDIENTS. ROLL OUT DOUGH ABOUT 1/2" THICK ON LIGHTLY FLOURED BOARD. DEEP FRY USING OIL AT APPROX. 370 DEGREES "F". TAKES APPROX. 3 TO 5 MINUTES TO FRY.

OLD FASHIONED DOUGHNUTS

3 CUPS FLOUR
1 CUP SUGAR
3/4 CUP BUTTERMILK
2 EGGS
2 TBSP. SHORTENING
2 TSP. BAKING POWDER
1 TSP. BAKING SODA
1 TSP. SALT
1/2 TSP. NUTMEG

MIX 1 1/2 CUPS OF FLOUR AND REMAINING INGREDIENTS IN LARGE BOWL. BEAT FOR APPROX. 1 MINUTE. STIR IN REMAINING FLOUR TO MAKE SOFT DOUGH. PLACE IN COOLER, ON ICE, FOR AT LEAST 1 HOUR. ON WELL FLOURED SURFACE ROLL DOUGH TO ABOUT 1/2" THICK WITH WELL FLOURED ROLLING PIN. HEAT OIL TO 370 DEGREES "F" AND COOK UNTIL GOLDEN BROWN (TURNING OFTEN). MAKES ABOUT 24 DOUGHNUTS.

CAMPING RECIPES

BROWN BREAD

3 CUPS SOUR MILK (*)
1 CUP WHITE FLOUR
1 CUP WHOLE WHEAT FLOUR
1 CUP RYE FLOUR
1 CUP MOLASSES
3 TSP. BAKING SODA

(*) ADD 1 TSP. VINEGAR TO 1 CUP OF FRESH MILK TO MAKE SOUR MILK.

MIX ALL INGREDIENTS. GREASE 3 (1 LB. OR 13 OZ) COFFEE TINS. DISTRIBUTE BATTER EVENLY INTO 3 TINS. COVER WITH ALUMINUM FOIL AND STEAM FOR 3 HOURS (WATER TO BE APPROX. TO CENTER OF CANS).

FARM BISCUITS

3 CUPS FLOUR
6 TSP. BAKING POWDER
1/2 TSP. SALT
6 TBSP. COOKING OIL
1 CUP MILK

MIX ALL INGREDIENTS. ROLL ON FLAT, FLOURED SURFACE; CUT OUT AND PLACE IN BOTTOM OF OVEN. COVER WITH LID AND BAKE ABOUT (15) MINUTES. MAKES ABOUT (30) BISCUITS.

LOAF BREAD

1 PACKAGE DRY YEAST
1/4 CUP WARM WATER (**NOT HOT**)
1 CUP WARM MILK (**NOT HOT**)
1 TBSP. BUTTER (OR MARG.)
1 TSP. SALT
1 TBSP. SUGAR
3 CUPS FLOUR

MIX DRY YEAST IN WATER; STIR TO DISSOLVE. ADD MILK, BUTTER, SALT AND SUGAR; STIR WELL. ADD FLOUR IN SMALL AMOUNTS (RETAINING 1/2 CUP) AND MIX THOROUGHLY. THE DOUGH WILL BE STIFF. SPRINKLE SOME OF REMAINING FLOUR ON FLAT SURFACE. KNEAD DOUGH BY FOLDING IT INTO THE MIDDLE FROM THE OUTSIDE AND MASHING IT DOWN IN THE MIDDLE. KNEAD UNTIL DOUGH IS SMOOTH.

PLACE DOUGH IN GREASED BOWL; COVER BOWL AND SET IN A WARM PLACE UNTIL DOUGH DOUBLES (ABOUT 1 HOUR).

PUNCH DOUGH DOWN, FOLDING AND MASHING OUT AIR POCKETS. SHAPE DOUGH INTO A SMOOTH OVAL ROLL AND PLACE IN GREASED BAKING PAN. COVER PAN AND KEEP IN A WARM PLACE UNTIL DOUGH DOUBLES (ABOUT 30 - 40 MINUTES).

BAKE IN A COVERED OVEN 30 - 40 MINUTES OR UNTIL TOP OF LOAF IS GOLDEN BROWN. WHEN DONE REMOVE PAN FROM OVEN AND SET PAN ASIDE FOR 5 MINUTES AND THEN REMOVE BREAD FROM PAN.

English Muffin Bread

6 CUPS FLOUR
2 PKGS DRY YEAST
1 TBSP. SUGAR
2 TSP. SALT
1/4 TSP. BAKING SODA
2 CUPS MILK
1/2 CUP WATER
CORNMEAL

COMBINE 3 CUPS FLOUR, UNDISSOLVED YEAST, SUGAR, SALT, AND BAKING SODA. HEAT MILK AND WATER VERY WARM (120⁰-130⁰ F.). ADD TO DRY INGREDIENTS AND BEAT WELL. STIR IN REMAINING 3 CUPS FLOUR TO MAKE A STIFF BATTER. SPOON INTO TWO (2) 8 1/2" x 4 1/2" x 2 1/2" LOAF PANS THAT HAVE BEEN GREASED AND SPRINKLED WITH CORNMEAL. SPRINKLE TOPS WITH CORNMEAL. COVER; LET RISE IN A WARM PLACE, FREE FROM DRAFT, FOR 45 MINUTES. BAKE AT 400⁰ F, FOR 25 MINUTES. REMOVE FROM PANS AND COOL.

CAMPING RECIPES

PIZZA DOUGH (FRIED DOUGH)

1 PKG. DRY YEAST (1 TBSP.)
1 CUP WARM WATER
1 TSP. SUGAR
1 1/2 TSP. SALT
2 TBSP. OIL
3 1/2 CUPS FLOUR

DISSOLVE YEAST IN WARM (NOT HOT) WATER. STIR IN SUGAR, SALT, AND OIL. BEAT IN 2 CUPS FLOUR. STIR IN 1 1/2 CUPS FLOUR. KNEAD UNTIL ALL FLOUR IS THOROUGHLY BLENDED. PUT INTO A GREASED BOWL, BRUSH TOP LIGHTLY WITH OIL OR SOFT SHORTENING; COVER. LET RISE IN A WARM PLACE, FREE FROM DRAFTS, UNTIL DOUBLED IN BULK (ABOUT 45 MINUTES). PUNCH DOWN DOUGH.

FRIED DOUGH:

CUT OFF PIECES OF DOUGH, PULL GENTLY TO FLATTEN THEM AND FRY PIECES IN HOT OIL UNTIL GOLDEN BROWN. SPRINKLE WITH POWDERED SUGAR OR ADD SPAGHETTI SAUCE FOR AN ITALIAN FLAVOR.

PIZZA:

DIVIDE DOUGH AS NECESSARY FOR SIZE OF PANS TO BE USED. PULL GENTLY TO STRETCH OVER PAN AND ADD FAVORITE TOPPINGS. BAKE AT 400 DEG. "F" FOR ABOUT 20-25 MINUTES.

PANCAKES

1 CUP FLOUR
2 TSP. BAKING POWDER
1/4 TSP. SALT
2 TSP. SUGAR
1 EGG
3/4 CUP MILK
2 TBSP. COOKING OIL

BEAT EGG AND ADD MILK AND OIL. ADD LIQUID TO DRY INGREDIENTS.

MIX WITH FORK UNTIL WELL BLENDED (DO NOT BEAT). BAKE ON HOT GRIDDLE, TURNING ONCE. SERVE IMMEDIATELY.

CRANAPPLE OAT MUFFINS

1 3/4 CUPS FLOUR
1 CUP QUICK OR OLD-FASHIONED OATS, UNCOOKED
1/4 CUP GRANULATED SUGAR
1/4 CUP FIRMLY PACKED BROWN SUGAR
2 TSP. BAKING POWDER
1 1/2 TSP. CINNAMON
1/2 TSP. SALT
1/2 TSP. NUTMEG
3/4 CUP MILK
1/4 CUP OIL
1 EGG
1 CUP COARSELY CHOPPED CRANBERRIES
3/4 CUP PEELED, DICED APPLE TOPPING

PREHEAT OVEN TO 400°. COAT BOTTOMS ONLY OF MUFFIN CUPS WITH NONSTICK COOKING SPRAY OR LINE WITH PAPER BAKING CUPS.

IN MEDIUM BOWL, COMBINE FLOUR, OATS, GRANULATED AND BROWN SUGAR, BAKING POWDER, CINNAMON, SALT AND NUTMEG.

IN A SMALL BOWL, COMBINE MILK, OIL, AND EGG. BLEND WELL. ADD TO DRY INGREDIENTS ALL AT ONCE. MIX UNTIL DRY INGREDIENTS ARE JUST MOISTENED. STIR IN CRAN-

BERRIES AND APPLE.

DIVIDE BATTER EVENLY BETWEEN PREPARED MUFFIN CUPS. SPRINKLE WITH TOPPING, PATTING GENTLY.

BAKE IN PREHEATED OVEN 20 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN AND TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN.

COOL 5 MINUTES IN PAN. TRANSFER TO WIRE RACK.

SERVE WARM.

TOPPING:

IN SMALL BOWL, COMBINE 1/4 CUP QUICK OR OLD FASHIONED (UNCOOKED) OATS, 3 TABLESPOONS FLOUR, 3 TABLESPOONS CHOPPED WALNUTS, 2 TABLESPOONS FIRMLY PACKED BROWN SUGAR AND 1/2 TEASPOON CINNAMON. USING A FORK OR FINGERTIPS, WORK IN 3 TABLESPOONS BUTTER OR MARGARINE (CHILLED AND CUT IN PIECES) UNTIL PARTICLES ARE SIZE OF PEAS.

MAKES 12 MUFFINS.

CAMPING RECIPES

BLUEBERRY NUT BREAD

- 1 PINT BLUEBERRIES, RINSED
BUT NOT DRIED
- 3 CUPS PLUS 3 TBSP. WHOLE-
WHEAT FLOUR, DIVIDED
- 2 CUPS SUGAR
- 1 CUP CHOPPED PECANS
- 1 CUP VEGETABLE OIL
- 4 EGGS
- 1 TSP. BAKING SODA
- 1 TSP. GROUND CINNAMON
- 1 TSP. SALT

PREHEAT THE OVEN TO 350° "F". COAT (2) 9 X 5 LOAF PANS WITH **NONSTICK COOKING SPRAY**. IN A MEDIUM BOWL, COMBINE THE DAMP BLUEBERRIES AND 3 TBSP OF FLOUR; TOSS TO COAT EVENLY.

IN A LARGE BOWL, COMBINE THE REMAINING INGREDIENTS; MIX WELL. CAREFULLY STIR IN THE COATED BLUEBERRIES, THEN SPOON THE MIXTURE IN THE LOAF PANS. BAKE FOR 55 TO 60 MINUTES, OR UNTIL A WOODEN TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN. ALLOW TO COOL SLIGHTLY THEN REMOVE TO WIRE RACK AND COOL COMPLETELY. SERVE, OR COVER UNTIL READY TO SERVE (ESPECIALLY GOOD WITH CREAM CHEESE).

CINNAMON ROLLS

BISCUIT DOUGH

- 2 CUPS FLOUR
- 1 TBSP BAKING POWDER
- 1/4 TSP SALT
- 1 TBSP SUGAR
- 1/3 CUP SHORTENING (CRISCO)
- 3/4 CUP MILK

- 1) SIFT THE DRY INGREDIENTS TOGETHER INTO THE BOWL.
- 2) CUT THE CRISCO INTO THE FLOUR MIXTURE WITH A PASTRY BLENDER UNTIL THE MIXTURE IS CRUMBLY.
- 3) STIR IN THE MILK A LITTLE AT A TIME WITH A FORK UNTIL THE MIXTURE FORMS A BALL.

CAUTION: YOU MAY NOT NEED ALL OF THE MILK! !

- 4) PUT THE DOUGH ON A LIGHTLY FLOURED BOARD. ROLL 4 OR 5 TIMES TO COAT WITH FLOUR.
- 5) KNEAD THE DOUGH BY PRESSING AND FOLDING AND TURNING ABOUT 10 TIMES.
- 6) WITH A LIGHTLY FLOURED ROLLING PIN, ROLL THE DOUGH TO A 1/4 INCH THICKNESS IN A RECTANGULAR SHAPE.
- 7) PREHEAT OVEN TO 400° OR 425° "F".
- 8) MAKE THE FILLING.

FILLING

- 1/4 CUP MELTED BUTTER
 - 1/2 CUP SUGAR
 - 1 TSP CINNAMON (CAN USE ADDITIONAL CINNAMON TO TASTE).
- 9) SPREAD BUTTER OVER DOUGH WITH A PASTRY BRUSH.
 - 10) MIX SUGAR AND CINNAMON TOGETHER IN A SMALL BOWL. SPRINKLE OVER THE BUTTERED DOUGH.
 - 11) BEGINNING AT THE LONG EDGE, ROLL THE DOUGH TIGHTLY. SEAL BY PINCHING THE EDGES TOGETHER.
 - 12) CUT INTO 1/2 INCH SLICES. PLACE EACH SLICE, CUT SIDE DOWN, IN THE MUFFIN CUPS OF A MUFFIN PAN (CAN BE PLACED DIRECTLY INTO A DUTCH OVEN OR ALUMINUM PAN IN A DUTCH OVEN).
 - 13) BAKE 10 TO 15 MINUTES OR UNTIL GOLDEN BROWN.

REMEMBER SMALLER ROLLS WILL BAKE FASTER. WATCH THEM.

YIELD: ABOUT 1 DOZEN ROLLS.

CAMPING RECIPES

HILL COUNTRY COFFEE CAKE

2 1/4 CUPS FLOUR
1/2 TSP. SALT
1 TBSP. CINNAMON
1 CUP BROWN SUGAR
3/4 CUP SUGAR
1/2 CUP COOKING OIL
1 TSP. BAKING SODA
1 TSP. BAKING POWDER
1 EGG, BEATEN
1 CUP MILK

MIX INGREDIENTS WELL AND PLACE IN DUTCH OVEN. BAKE 25-30 MINUTES IN COVERED DUTCH OVEN.

Pecan Drops

1 CUP BUTTER
1/3 CUP SUGAR
2 TSP. WATER
2 TSP. VANILLA
2 CUPS FLOUR
1 CUP PECANS, CHOPPED

BLEND BUTTER AND SUGAR. ADD WATER AND VANILLA AND MIX WELL. ADD FLOUR AND PECANS AND STIR TO A SMOOTH BATTER.

DROP SPOONFULS OF BATTER ON A GREASED PAN AND PLACE PAN IN THE OVEN; OR DROP THE SPOONFULS OF BATTER DIRECTLY ON THE BOTTOM OF THE OVEN.

PLACE THE LID ON THE OVEN AND BAKE ABOUT 15 MINUTES. MAKES ABOUT 50 COOKIES.

BLACK FOREST DELIGHT

1 LARGE CAN CHERRY PIE FILLING
1 SMALL (9 OZ.) CHOCOLATE CAKE MIX (OR 1/2 OF A REGULAR BOX OF CAKE MIX)
1/3 CUP MELTED BUTTER OR MARGARINE
1/4 TO 1/2 CUP SLICED OR SLIVERED ALMONDS (OPTIONAL)

EVENLY SPREAD THE CHERRY PIE FILLING IN A 8 INCH ROUND FOIL PAN. SPRINKLE THE DRY CAKE MIX EVENLY OVER THE PIE FILLING. DRIZZLE WITH MELTED BUTTER OR MARGARINE. SPRINKLE WITH ALMONDS. PLACE PAN IN DUTCH OVEN (300-325⁰) AND BAKE 20 TO 30 MINUTES (UNTIL BUBBLY IN CENTER). THE CAKE WILL RESEMBLE BROWNIES ON TOP OF THE CHERRIES. SERVE HOT OR COLD.

IT'S GREEAAT WITH A SCOOP OF VANILLA ICE CREAM ON TOP.

VARIATIONS:

USE A WHITE OR YELLOW CAKE MIX WITH CHERRY, PEACH, OR APPLE PIE FILLING. OMIT THE ALMONDS.

USE BLUEBERRY PIE FILLING WITH A LEMON CAKE MIX.

PINEAPPLE UPSIDE-DOWN CAKE

1/4 CUP BUTTER
1/2 CUP BROWN SUGAR
1 CAN SLICED PINEAPPLE
1 YELLOW CAKE MIX
1 EGG

PLACE BUTTER AND BROWN SUGAR IN THE OVEN AND STIR UNTIL WELL MIXED. PLACE THE PINEAPPLE SLICES IN THE BUTTER AND SUGAR MIXTURE IN THE BOTTOM OF THE OVEN.

IN A SEPARATE BOWL, MIX THE CAKE MIX AS DIRECTED ON THE PACKAGE AND THE EGG. POUR THIS BATTER OVER THE PINEAPPLE IN THE OVEN, THEN PUT THE LID ON THE OVEN AND BAKE ABOUT 30-40 MINUTES. TEST CAKE FOR DONENESS WITH A STRAW.

WHEN THE CAKE IS DONE, REMOVE THE COALS FROM THE OVEN, REMOVE THE LID, AND LET THE OVEN COOL FOR ABOUT 10 MINUTES. USING A LARGE CUTTING BOARD OR A PIECE OF CORRUGATED CARDBOARD COVERED WITH WAXED PAPER, HOLD THE BOARD ON TOP OF THE OVEN AND INVERT THE OVEN QUICKLY. THIS WILL ALLOW THE CAKE TO FALL ON THE BOARD AND THE PINEAPPLE WILL BE ON THE TOP. A SAFER WAY TO SUPPORT THE CAKE WHEN YOU INVERT IT IS TO CUT THE CARDBOARD IN A ROUND PIECE THE SAME SIZE AS THE CAKE, AND IT WILL FIT INSIDE THE OVEN ON THE CAKE; THEN WHEN THE OVEN IS INVERTED, THE CARDBOARD CAN BE HELD DIRECTLY UNDER THE CAKE.

SERVES 8.

VARIATIONS:

1. CHERRIES MAY BE PLACED WITH THE PINEAPPLE TO PROVIDE COLOR.
2. CRUSHED PINEAPPLE MAY BE USED FOR A MORE UNIFORM TOPPING.

CAMPING RECIPES

EASY PEACH CRISP

2 CANS (15.25 OZ. EACH) SLICED PEACHES, DRAINED
2 PKG. (1.6 OZ EACH) CINNAMON & SPICE INSTANT
OATMEAL, UNCOOKED
1/3 CUP FLOUR
1/2 CUP CHOPPED WALNUTS
1/3 CUP BUTTER, MELTED

PREHEAT OVEN TO 425⁰ F. POUR PEACHES IN LIGHTLY BUTTERED 2-QUART BAKING DISH. COMBINE INSTANT OATMEAL, FLOUR, AND NUTS IN BOWL; STIR IN BUTTER. SPRINKLE OVER PEACHES. BAKE 15 MINUTES OR UNTIL GOLDEN BROWN. SERVE WITH ICE CREAM, IF DESIRED.

CHERRY CRISP

2 CANS CHERRY PIE FILLING
2 STICKS BUTTER, MELTED
1 WHITE CAKE MIX
1 3/4 CUP CHOPPED NUTS

POUR PIE FILLING IN BOTTOM OF OVEN. SPRINKLE CAKE MIX OVER TOP AND **DO NOT STIR**. TOP WITH NUTS. POUR MELTED BUTTER OVER TOP. BAKE FOR ABOUT 30 MINUTES AT 350⁰ F.

DOUBLE DELICIOUS COOKIE BARS

1/2 CUP (1 STICK) BUTTER OR MARGARINE
1 1/2 CUPS GRAHAM CRACKER CRUMBS
1 (14 -OUNCE) CAN SWEETENED CONDENSED MILK
(**NOT** EVAPORATED MILK)
2 CUPS (12-OUNCES) SEMI-SWEET CHOCOLATE CHIPS
1 CUP (6-OUNCES) PEANUT BUTTER FLAVORED CHIPS

PREHEAT DUTCH OVEN TO 350⁰ F. IN 9 1/4" DEEP CASSEROLE PAN (OR DIRECTLY INTO DUTCH OVEN), MELT BUTTER IN OVEN. SPRINKLE CRUMBS EVENLY OVER BUTTER; POUR CONDENSED MILK EVENLY OVER CRUMBS. TOP WITH CHIPS; PRESS DOWN FIRMLY.

BAKE ABOUT 25 MINUTES OR UNTIL LIGHTLY BROWNED. COOL. CUT INTO BARS. STORE LOOSELY COVERED AT ROOM TEMPERATURE.

S'MORE BARS

1/2 CUP (1 STICK) BUTTER OR MARGARINE
1 1/2 CUPS GRAHAM CRACKER CRUMBS
1 (14-oz) CAN SWEETENED CONDENSED MILK
(**NOT** EVAPORATED MILK)
1 CUP (6-OUNCES) MILK CHOCOLATE OR SEMI-SWEET CHOCOLATE CHIPS
1 CUP CHOPPED NUTS, OPTIONAL
1 CUP MINIATURE MARSHMALLOWS

PREHEAT DUTCH OVEN TO 350⁰ F. IN 9 1/4" DEEP CASSEROLE PAN (OR DIRECTLY INTO DUTCH OVEN), MELT BUTTER IN OVEN.

SPRINKLE CRUMBS EVENLY OVER BUTTER; POUR CONDENSED MILK EVENLY OVER CRUMBS. SPRINKLE WITH CHOCOLATE CHIPS (AND NUTS IF DESIRED); PRESS DOWN GENTLY WITH A FORK.

BAKE 25 MINUTES. REMOVE FROM OVEN AND SPRINKLE WITH MARSHMALLOWS; PRESS DOWN GENTLY WITH A FORK. BAKE 2 MINUTES MORE. COOL. CHILL IF DESIRED. CUT INTO BARS. STORE COVERED AT ROOM TEMPERATURE.

CAMPING RECIPES

APPLE, PEAR, AND CRANBERRY COBLER

- 1 CAN (20 Oz.) APPLE PIE FILLING
- 1 CAN (16 Oz.) SLICED PEARS, DRAINED
- 1/3 CUP DRIED SWEETENED CRANBERRIES
- 2/3 CUP ORANGE JUICE
- 2 TSP. CORNSTARCH
- 1/2 TSP. NUTMEG
- 1 1/2 CUPS REDUCED-FAT BUTTERMILK BAKING MIX (BISQUICK)
- 2/3 CUP MILK
- 2 TBSP. SUGAR
- 2 TBSP. BUTTER OR MARGARINE, MELTED
- 2 TSP. SUGAR MIXED WITH 1/4 TSP. NUTMEG

PREHEAT OVEN TO 400°. IN 8-INCH SQUARE BAKING DISH, COMBINE PIE FILLING, PEARS AND CRANBERRIES. MIX ORANGE JUICE WITH CORNSTARCH AND NUTMEG. POUR INTO BAKING DISH. BLEND GENTLY WITH FRUIT.

IN BOWL, COMBINE BAKING MIX, MILK, SUGAR, AND BUTTER. MIX UNTIL JUST BLENDED. SPOON BATTER ONTO FRUIT IN 6 EQUAL PORTIONS, SPACING SLIGHTLY APART. SPRINKLE WITH SPICED SUGAR MIXTURE.

BAKE IN PREHEATED OVEN ABOUT 45 MINUTES UNTIL FRUIT IS BUBBLY AND BISCUIT TOPPING COOKED THROUGH. IF NECESSARY TO PREVENT OVERBROWNING, COVER WITH ALUMINUM FOIL HALFWAY THROUGH BAKING.

SERVE WARM OR AT ROOM TEMPERATURE. ACCOMPANY WITH VANILLA ICE CREAM OR FROZEN YOGURT, IF DESIRED.

MAKES APPROXIMATELY 6 SERVINGS.

NOTE: A 9 1/4" DEEP CASSEROLE PAN CAN BE USED FOR COOKING ALL OF THE COBLERS.

PEACH COBLER

- 1 LARGE CAN SLICED PEACHES
- 1 PKG WHITE CAKE MIX
- 1/8 LB STICK MARGARINE OR BUTTER
- CINNAMON TO SUIT

PREHEAT DUTCH OVEN TO APPROX. 350° F, POUR IN THE WHOLE CAN OF PEACHES ALONG WITH THE JUICE. ADD THE DRY CAKE MIX ON TOP OF THE PEACHES. PLACE SEVERAL PIECES OF MARGARINE ON TOP, AND SPRINKLE CINNAMON OVER ALL. PLACE LID ON OVEN AND BAKE ABOUT 45 MINUTES (CHECK CAKE WITH TOOTH PICK).

SERVES ABOUT 8.

VARIATIONS:

1. STIR THE CAKE MIX AND PEACHES WHEN PLACED IN OVEN TO PROVIDE A MORE SPONGY LAYER OF CAKE.
2. USE CANNED APPLES INSTEAD OF PEACHES, AND ADD 1 TSP CINNAMON AND 1 TSP OF ALLSPICE TO THE APPLES.
3. USE CANNED CHERRIES INSTEAD OF PEACHES, AND ADD 1/8 CUP SUGAR SPRINKLED OVER THE CHERRIES.
4. INSTEAD OF THE WHITE CAKE MIX, USE A YELLOW OR SPICE CAKE MIX.

PIE FILLING COBLER

- 2-3 CANS CHERRY PIE FILLING
- 1 YELLOW CAKE MIX
- 1/8 LB STICK BUTTER OR MARGARINE
- 3 HEAPING TBSP BROWN SUGAR (GRANULATED)
- 1 TBSP CINNAMON

PREHEAT DUTCH OVEN TO APPROX. 350° F. POUR PIE FILLING EVENLY INTO DUTCH OVEN. SPRINKLE ENTIRE CAKE MIX EVENLY OVER THE TOP TO THE PIE FILLING (**DO NOT STIR**). CUT BUTTER INTO THIN PATS AND PLACE OVER THE TOP OF THE CAKE MIX OR MELT THE BUTTER AND DRIZZLE OVER THE TOP. MIX BROWN SUGAR WITH CINNAMON AND SPRINKLE OVER THE TOP, COVER AND BAKE FOR APPROXIMATELY 35-40 MINUTES (CHECK WITH TOOTH PICK).

VARIATIONS:

1. APPLE PIE FILLING WITH SPICE CAKE MIX.
2. BLUEBERRY PIE FILLING WITH WHITE CAKE MIX.
3. PEACH PIE FILLING WITH YELLOW OR SPICE CAKE MIX.
4. RASPBERRY PIE FILLING WITH WHITE CAKE MIX.
5. STRAWBERRY PIE FILLING WITH WHITE OR YELLOW CAKE MIX.
6. 1/3 TO 1/2 CUP OF CHOPPED NUTS COULD ALSO BE SPRINKLED OVER TOP IF DESIRED.

CAMPING RECIPES

STRAWBERRY-RHUBARB PIE

4 CUPS RHUBARB, CUT INTO SMALL PIECES
2 CUPS STRAWBERRIES, CUT INTO QUARTERS
1/2 TBSP LEMON ZEST
1/3 CUP ALL PURPOSE FLOUR
1 TSP VANILLA
1 CUP SUGAR
1 EGG WHITE
WHIPPED CREAM OR COOL WHIP FOR GARNISH

PREHEAT DUTCH OVEN TO APPROX. 400° F.

PLACE RHUBARB, STRAWBERRIES, LEMON ZEST , FLOUR, VANILLA AND SUGAR INTO A BOWL. TOSS LIGHTLY. POUR FRUIT FILLING INTO PIE SHELL AND COVER WITH TOP CRUST (LATTICE TOP IS AN OPTION).

BRUSH TOP OF THE PIE CRUST WITH EGG WHITE AND SPRINKLE WITH SUGAR. TO SET DOUGH ALLOW PIE TO CHILL FOR AT LEAST 30 MINUTES.

BAKE IN PREHEATED DUTCH OVEN AT APPROX. 400° F FOR 1 HOUR OR UNTIL FILLING IS BUBBLY AND CRUST IS GOLDEN BROWN. ALLOW PIE TO SET FOR A FEW HOURS AT ROOM TEMPERATURE BEFORE SERVING. GARNISH WITH A DOLLOP OF WHIPPED CREAM OR COOL WHIP (OR FRENCH VANILLA ICE CREAM)

PASTRY FOR DOUBLE-CRUST PIE

IN A LARGE BOWL, STIR TOGETHER 2 CUPS OF FLOUR AND 1/2 TSP SALT. USING A FORK OR PASTRY BLENDER, CUT IN 2/3 CUP SHORTENING UNTILL PIECES ARE PEASIZE. SPRINKLE (1) TBSP OF COLD WATER OVER PART OF THE MIXTURE; GENTLY TOSS WITH A FORK. PUSH MOISTENED DOUGH TO THE SIDE OF THE BOWL. REPEAT MOISTENING DOUGH, USING 1 TBSP COLD WATER AT A TIME, UNTIL ALL THE DOUGH IS MOINTENED (6 TO 7 TBSP OF COLD WATER TOTAL). DIVIDE DOUGH IN HALF. FORM EACH HALF INTO A BALL. ON A LIGHTLY FLOURED SURFACE, USE YOUR HANDS TO SLIGHTLY FLATTEN 1 DOUGH BALL. ROLL DOUGH FROM CENTER TO EDGE INTO A CIRCLE ABOUT 12 INCHES IN DIAMETER. TO TRANSFER PASTRY, WRAP IT AROUND THE ROLLING PIN. UNROLL PASTRY INTO A 9 INCH PIE PLATE. EASE PASTRY INTO PIE PLATE, BEING CAREFUL NOT TO STREACH OR TEAR PASTRY. TRANSFER FILLING TO PASTRY LINED PIE PLATE. TRIM PASTRY EVEN WITH RIM OF PIE PLATE. ROLL REMAINING DOUGH INTO A CIRCLE ABOUT 12 INCHES IN DIAMETER. CUT SLOTS TO ALLOW STEAM TO ESCAPE. PLACE REMAINING PASTRY ON FILLING; TRIM PASTRY TO 1/2 INCH BEYOND EDGE OF PIE. FOLD TOP PAS-

TRY UNDER BOTTOM PASTRY. CRIMP EDGE AS DESIRED.

SHOO-FLY PIE

1 1/4 CUPS ALL-PURPOSE FLOUR,
DIVIDED
3/4 CUP LIGHT CORN SYRUP
1/2 CUP MOLASSES
4 EGGS
1/2 TEASPOON BAKING SODA
ONE 9-INCH PIE SHELL OR PIE CRUST
1/4 CUP (1/2 STICK) BUTTER, SOFTENED
1/2 TEASPOON GROUND CINNAMON
1/4 TEASPOON GROUND NUTMEG

PREHEAT OVEN TO 350° "F". IN A MEDIUM SIZED BOWL, COMBINE 1/4 CUP FLOUR, THE CORN SYRUP, MOLASSES, EGGS, AND BAKING SODA; MIX WELL AND POUR INTO THE PIE SHELL/CRUST. IN A SMALL BOWL, COMBINE THE REMAINING 1 CUP FLOUR, THE BUTTER, CINNAMON, AND NUTMEG; STIR UNTIL CRUMBLY THEN SPRINKLE EVENLY OVER THE CORN SYRUP MIXTURE. BAKE FOR 50 TO 55 MINUTES, OR UNTIL FIRM. SERVE WARM OR ALLOW TO COOL TO ROOM TEMPERATURE BEFORE SERVING.

CAMPING RECIPES

HARVEST WALNUT PIE

3 EGGS, LIGHTLY BEATEN
1 CUP SUGAR
2 TBSP. FLOUR
1 CUP DARK CORN SYRUP
2 TBSP. BUTTER MELTED
1 TSP. VANILLA
1 (9-INCH) UNBAKED PIE CRUST
1 1/2 CUPS LARGE PIECES OF WALNUTS

PREHEAT OVEN TO 400°. COMBINE EGGS, SUGAR, FLOUR, CORN SYRUP, BUTTER AND VANILLA. BLEND WELL. POUR INTO PIE CRUST AND ARRANGE WALNUTS ON TOP.

BAKE IN PREHEATED DUTCH OVEN 15 MINUTES. REDUCE OVEN TEMPERATURE TO 350°. BAKE 35 TO 45 MINUTES LONGER UNTIL CENTER APPEARS SET.

COOL COMPLETELY BEFORE CUTTING.

NECTARINE-BERRY PIE

1/2 CUP SUGAR
1 TBSP ALL-PURPOSE FLOUR
1/2 TSP GROUND CINNAMON
1/4 TSP GROUND NUTMEG
4 MED. NECTARINES, PITTED AND THINLY SLICED (4 CUPS)
1 TSP LEMON JUICE
1/2 CUP RED RASPBERRIES
1/2 CUP BLUEBERRIES
1/2 CUP BLACKBERRIES

IN A LARGE MIXING BOWL STIR TOGETHER THE SUGAR, 1 TBSP FLOUR, THE CINNAMON AND NUTMEG. ADD NECTARINES AND LEMON JUICE; TOSS UNTIL NECTARINES ARE COATED. STIR RASPBERRIES, BLUEBERRIES AND BLACKBERRIES INTO NECTARINE MIXTURE.

POUR MIXTURE INTO A 9" DEEP PASTRY LINED PIE PAN (EITHER MAKE CRUST OR USE PREMADE PIE CRUSTS). ADD TOP CRUST (SLIT AT LEAST 4 PLACES).

BAKE AT APPROX. 375° F FOR ABOUT 45 MINUTES (CRUST SHOULD BE A GOLDEN BROWN AND FILLING SHOULD BE BUBBLY). COOL IN PAN ON A WIRE RACK. SERVE EITHER WARM OR COOL (SCOOP OF ICE CREAM OR COOL WHIP WOULD BE GREEEEAAAT).

RUMBLEBERRY PIE

1 CUP CHOPPED RHUBARB
1 CUP FRESH BLACKBERRIES
1 CUP FRESH RED RASPBERRIES
1 CUP FRESH STRAWBERRIES, CUT INTO QUARTERS
1 CUP FRESH BLUEBERRIES
2 CUPS THINLY SLICED APPLES
1 1/2 CUPS WHITE SUGAR
6 TBSP CORNSTARCH
1 TSP GROUND CINNAMON
1/4 TSP GROUND NUTMEG

PREHEAT DUTCH OVEN TO APPROX. 400° F .

IN A LARGE BOWL, MIX TOGETHER RHUBARB, BLACKBERRIES, RASPBERRIES, STRAWBERRIES AND SLICED APPLES. IN A SEPARATE BOWL, COMBINE THE SUGAR, CORNSTARCH, CINNAMON AND NUTMEG TOGETHER AND THE BLEND WITH FRUIT.

POUR MIXTURE INTO A 9" - 10" DEEP PASTRY LINED PIE PAN (EITHER MAKE CRUST OR USE PREMADE PIE CRUSTS). ADD TOP CRUST (SLIT AT LEAST 4 PLACES).

BAKE AT APPROX. 400° F FOR ABOUT 35-40 MINUTES (CRUST SHOULD BE A GOLDEN BROWN AND FILLING SHOULD BE BUBBLY). COOL IN PAN ON A WIRE RACK. SERVE EITHER WARM OR COOL (MAY BE GARNISHED WITH A SCOOP OF ICE CREAM OR COOL WHIP).

CAMPING RECIPES

RUSSIAN CHERRY DELIGHT

1 15 OZ CAN CRUSHED PINEAPPLE
1 21 OZ CAN CHERRY PIE FILLING
1 21 OZ CAN STRAWBERRY PIE FILLING
2 21 OZ CANS APPLE PIE FILLING
1 8 OZ BAG CHOPPED PECANS
1 18 OZ BOX YELLOW (BUTTER RECIPE)
CAKE MIX (DUNCAN HINES)
1 TO 2 STICKS BUTTER
1 CUP SMALL MARSHMALLOWS
1 2.37 OZ JAR CINNAMON

PREHEAT A LIGHTLY GREASED 12 INCH DUTCH OVEN TO 350 DEGREES.

POUR IN DRAINED CRUSHED PINEAPPLE, SPREAD EVENLY, AND COVER LIGHTLY WITH CINNAMON. FOLLOW THE SAME PROCEDURE WITH THE CHERRY PIE, STRAWBERRY PIE, AND APPLE PIE FILLINGS, EXCEPT APPLY A HEAVY COAT OF CINNAMON ON THE APPLE PIE FILLING.

POUR IN DRY CAKE MIX AND SPREAD EVENLY. SPRINKLE PECAN PIECES EVENLY OVER THE DRY CAKE MIX.

CUT BUTTER STICK INTO THIS SQUARES AND APPLY OVER ENTIRE TOP; SPRINKLE BABY MARSHMALLOWS OVER TOP.

BAKE ONE HOUR AT 350 DEGREES, WITH NINE CHARCOAL BRIQUETTES UNDER THE OVEN AND 15 ON THE LID. CHECK AFTER 20 MINUTES ; IF NECESSARY, ADJUST THE NUMBER OF BRIQUETTES.

SERVE WARM OR COLD, WITH ICE CREAM OR WHIPPED TOPPING.

SERVES 10 TO 12.

NOTE: A 9 1/4" DEEP CASSEROLE PAN CAN BE USED, INSIDE DUTCH OVEN, FOR COOKING .

COAT PAN WITH NONSTICK COOKING SPRAY PRIOR TO USE..

CHERRY PINEAPPLE SURPRISE

1 20 OZ CAN CRUSHED PINEAPPLE (NOT DRAINED).
1 21 OZ CHERRY PIE FILLING
1 BOX (18.25 OZ) YELLOW CAKE MIX
1 BAG (7 OZ) SHREDDED COCONUT
1 CUP CHOPPED NUTS (MACADAMIA, PECAN OR WALNUTS)
1 CUP BUTTER, MELTED.

LAYER INGREDIENTS IN A LIGHTLY GREASED 12 INCH DUTCH OVEN, IN THE ORDER LISTED. DRIZZLE MELTED BUTTER OVER THE TOP EVENLY. BAKE AT 325° "F" FOR 70 MINUTES. COOL, CUT AND SERVE WITH ICE CREAM OR WHIPPED TOPPING.

SERVES 10 TO 12.

NOTE: A 9 1/4" DEEP CASSEROLE PAN CAN BE USED, INSIDE DUTCH OVEN, FOR COOKING .

COAT PAN WITH NONSTICK COOKING SPRAY PRIOR TO USE..