

No Pot Cooking Recipes

Breakfast in a PAPER BAG

Ingredients 1-2 Strips of Bacon
1-2 Handfulls Frozen Hash Browns
1-2 Eggs
Equipment Lunch Sized Paper Bag
Pointed Stick
Hot Campfire Coals
Fork

Instructions 1. Open paper bag and place bacon strips on bottom.
2. Toss in potatoes.
3. Break in egg(s).
4. Close by folding down top of paper bag at least three times but leaving 3"-4" of air space above the food.
5. Insert pointed stick only through the top folded part of the bag.
6. Prop with rocks, or hold bag on the stick about 4"-5" over the hot coals for about 8-10 minutes (careful not to touch the coals or hold over flames or you'll set your breakfast on fire.)
7. When you can't stand the delicious aroma anymore and your nose is making your tummy SCREAM.....
8. Remove from heat and pull out the stick with an oven mitt.
9. Open the bag and fold down the paper. Eat right out of the brown bag.
10. Throw your "dishes" in the fire (but don't forget to save the forks.)

Egg in an Onion

Ingredients Good-sized Onion
Egg
Equipment None

Instructions Cut one half off of an unpeeled onion and scoop out most of the interior, being careful not to hole the onion. Break an egg into the cavity, place the onion directly on the coals and replace the 'lid'. Cooking time depends on the thickness of the remaining onion walls, but you'll end up with a basically hard-boiled egg and a couple of layers of onion to eat.
Comment I got this out of a cookbook that I can't remember the name of that came out in the early 1970's. 'Roughing it Easy' or something like that. It had a bunch of easy recipes and is worth looking for in used-book stores.

Orange Eggs

Ingredients EGGS,AND ORANGES
Equipment OPEN FIRE, OR CHARCOAL, KNIFE

Instructions
1.CUT AN ORANGE IN HALF
2.HOLLOW OUT A SECTION, SO IT FORMS A SHELL
3.CRACK AN EGG INTO THE SHELL
4.PLACE ON FIRE,TILL DONE, AND ENJOY-HAS AN ORANGE TASTE (VERY DELICIOUS)

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Foil Biscuits

Ingredients Biscuit or Ready made, Butter (Squeeze or stick)

Equipment foil

Instructions Foil should be long enough for the biscuits to be laid out in a line. Place enough butter on the foil to completely coat it. Place biscuits in the center and seal foil. Make sure the foil is a little baggy around the biscuits. Rap in another strip of foil and place directly on the coals. Turn every minute. Depending on the heat will be done within 5-8 minutes. The butter acts as the grease and you don't need to butter them when they are done.

Chicken in a bucket

Ingredients whole chicken

salt, pepper or other seasonings

Equipment aluminum foil

wooden stake

large metal bucket or popcorn tin

charcoal

shovel

pot holders

Instructions Place a sheet of aluminum foil on the ground. Pound the stake into the ground in the center of the foil. Place the chicken over the stake. Place the bucket/tin over the chicken, making sure that the bucket covers the chicken without touching it. Pile hot coals around the edge of the bucket and up the sides as high as possible (usually about 4 coals high) and on top of it. After about 1 hour to 75 minutes your chicken will be brown and tasty.

Comment Oven roasters seem to work the best. 75 minutes cooks a fairly large chicken or turkey breast. Do not try to check part way through the cooking - it just makes a mess!

Coffee Can Stew

Ingredients Meat: Bacon + meatballs(ground beef/turkey/sausage or store-bought); beef stew meat; or diced chicken breast.

Diced Veggies: potatoes, carrots, green peppers, celery, rutabaga, tomatoes, onions, etc.

Various spices.

Water.

Oven mitts.

Equipment Empty coffee can and aluminum foil

Instructions Put some cut up bacon in the bottom of the coffee can, this keeps the rest from sticking. Next layer meat, veggies, and spices until the can is about 3/4 full.

Put in about 1 - 1 1/2 cups water. Cover can tightly with foil. Sit can in hot campfire coals for about 1 hour. NO PEEKING! Use oven mitts to take cans out of the coals. Stir up stew and enjoy!

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Fish Hobo dinner

Ingredients Freshly caught fish boned, and skinned if preferred.

Lemon pepper

Butter...lots of butter

Veggies to taste (onions, green peppers, mushrooms, what ever you like...these taste good with fish)

Potatoes to taste...gotta get your taters

Equipment Fish, aluminum foil, tongs to pull out dinner.

Instructions Mix it all together and put into the fire. Let it cook good (potatoes soft) and enjoy. Do not put into hot part of fire as this takes time to cook in all the juices from the fish and butter. The slower it cooks the better it tastes, average is between a half hour

Foil dinner-TeoBurger

Ingredients 1/8 - 1/4 ground beef per person

1/2 ear of corn

1/4 onion

1 medium carrot, quartered

Spices (i.e. salt/pepper)

Equipment: Fire Pit

Adequate wood for coals

Heavy-duty Aluminum foil

Tongs or other equipment to remove packets from coals

Dining implements (plates. cutlery)

salt/pepper

Cups for beverages

Instructions Make two patties from ground beef, each will be a "sandwich cover" for the other ingredients.

Place corn and carrots and/or onion between the between patties (OK if overflow).

QUADRUPLE wrap in heavy-duty foil.

Place in campfire COALS (a little flame is OK) for 15 minutes, then turn over for another 15 minutes.

Remove from fire with tongs.

Unwrap (carefully) or slice packet open.

Enjoy, with any spices (e.g. salt/pepper)!

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Potato Package

Ingredients Potatoes, onions, cheese, bacon and sausages

Equipment: Tinfoil, burning embers of fire

Instructions: Take a square piece of foil 50*50. Chop up potatoes and put on the tinfoil, cut up the onions and add them to form 2 layers. Put the cheese on top to create 3 layers. Put the sausages or bacon on top of the cheese and add another layer of cheese, then onions and then potatoes. Wrap up the layers in tinfoil and put on the embers for 30-60 mins

Salmon or Tuna and Rice

Ingredients Uncle Ben's boil-in-a-bag rice; tins of salmon bits or tuna or canned chicken;

Equipment pot or #10 tin can, glove or pliers

Instructions bring water to boil; add bags of rice and boil for few minutes; open cans and drain some of juice; serve rice and add salmon, tuna or chicken on top.

Comment easy cleanup. boil in bag rice cooks like a tea bag and doesn't stick. Good recipe where only stoves allowed.

Stuffed Bell Peppers

Ingredients Bell Peppers Butter Onions

Equipment Campfire, knife, foil

Instructions Cut top off bell pepper,, clean out inside.. Cut a little bell pepper and onions into bits.. Blend into raw ground meat with seasoning. Stuff peppers with mixture. Put a pat of butter on top, and then put top back on bell pepper.. Wrap in foil tightly like a hobo burger , and throw on hot embers of campfire..about twenty minutes,,open carefully because of steam,, and enjoy!!

HOBO Kabobs

Ingredients Hot Dogs

Pineapple Chunks

Equipment Roasting Sticks

Instructions Cut the Hotdogs up into round chunks.

Alternate Hot Dog/Pineapple as you slide them onto the stick. Roast over the fire until hot.

Aluminum Eggs

FOIL

1 Sausage Patty 1 handful Hash Brown Potatoes
1 dash water 1 Egg salt, pepper, spices

Wrapped in double foil pack and placed on coals for 10-15 min. If it burns, cut down the time.

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Mineshaft Pig

FOIL

1 potato

1 sausage link

aluminum foil

Core a tunnel in a potato with an apple corer, then stuff the tunnel with a sausage link. Wrap in foil and bake on coals, or in oven for about 45 min.

Worm in the Apple

FOIL

1 Apple

1 sausage link

aluminum foil

Core an apple, stuff with sausage link, wrap in foil, cook until soft (~40 min.)

Crescent Rolls on a Stick

STICK

1 tube of refrigerated Crescent rolls
Jam, jelly or honey

Butter or margarine

Using a thick green stick about 1 inch in diameter, wrap the dough for a crescent roll spiral fashion around the tip of the stick. Leave space with the spiral for the heat to reach all of the dough. Press the ends of the dough to the stick to stick to the stick..... Hold the stick over coals for 15-20 min., turning frequently as you salivate. When golden brown, slip the roll of the stick and spread with butter, jam, jelly, or honey. plan for 1-3 rolls per scout.

Frito Pie

1 can chili

6-8 small bags Frito's corn chips shredded cheese

Cook up pot of chili (homemade or canned). Buy individual size bags of Frito's corn chips. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese. And you have portable lunchtime Frito Pie.

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Shrimp & Steak Kabobs

GRILL

1/2 cup Vegetable oil
1 tsp. dried Oregano Leaves
1 clove Garlic , finely chopped
1/2 lb boneless Beef Sirloin, cut into cubes
Zucchini, onion and red or yellow bell peppers

1/4 cup lemon juice
1/2 tsp dried Basil
1/2 lb. med. raw shrimp, peeled & deveined

In shallow dish or plastic bag, combine oil, lemon juice, oregano, basil, and garlic; add shrimp and meat. Cover; marinate in refrigerator or ice chest for 3-4 hrs. Skewer meat and shrimp with vegetables. Grill or broil as desired, basing frequently with marinade.

1/2 lb of scallops can be substituted for sirloin. serves 16 appetizers or 4 full servings.

Dinner Items: Foil Meals

Hot meals are great but who wants to wash dishes. Try these Foil meal ideas or try a seal-a-meal or freezer zip bag in boiling water .

Drugstore wrap: *Not Drug Rap..*

- 1. Cut 2 pieces of lightweight foil or 1 piece of heavy-duty foil, twice the circumference of the item to be wrapped.**
- 2. Place food in middle of foil, shiny side in. Food must be moist or add 4 T. of fluid.**
- 3. Bring opposite sides of foil together, and fold 1/2 inch, repeat turning down to item.**
- 4. Flatten top of package, Fold corners of open ends in and roll ends in small folds into center. The edges must seal to keep steam in.**

Boy Scout Potatoes

FOIL

Potato Carrot Small onion Salt & Pepper margarine

Slice the Potato into 1/4 inch slices. Peel and slice the onion and carrot. Place in the middle of a drugstore foil wrap with salt, pepper, & a dollop of margarine. Add 1 Tbls. water. Seal the Wrap and place on coals for 45 minutes to a hour.

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Baked Apple

FOIL

1 apple per person, 1 tablespoon brown or white sugar per apple

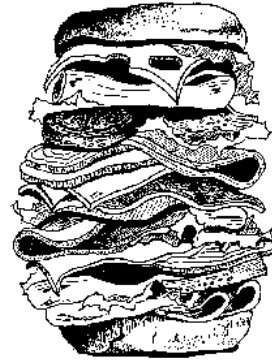
Wash apple. Cut a slice off the top, remove the core, and put the sugar in the hollow. Wrap in foil. Cook in hot ashes about 1 hour.

Mountain Melts

FOIL

Rolls (any kind) Meat (thinly sliced)
Cheese (sliced) Mustard

Cut and butter rolls. Fill to taste with cheese, meat, and mustard. Wrap each roll in foil. Place rolls on the edge of the coals or on grill above the coals for about 1/2 to 1 hour.



Complete Meal (Hobbie)

FOIL

Meat, seasoned to taste Potatoes Other vegetables

Cut meat, potatoes, and other vegetables into bite-size pieces. Divide the ingredients into individual portions on pieces of foil. Wrap each portion carefully. Cook in hot ashes about 1 to 2 hours. Serve, in foil.

Pi-Chee Ham

FOIL

1 can candied yams 1 can SPAM,
a pat of butter dash brown sugar

Slice SPAM into a double or triple layer foil pack. Put in candied yams, the SPAM, a pat of butter and sprinkle some brown sugar on top. Seal the pack and heat on the coals for eight minutes a side. Tastes like candied ham and yams.

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Rice on the Coals

FOIL

1 1/2 cups minute rice 1 1/2 cups water 1 T. margarine
1/2 tsp. salt dash pepper 4 tsp. instant bouillon

Place two sheets of foil (14" sq.) on top of each other in a cooking pot. Press into a bowl or pouch. Add ingredients and seal tightly. Remove from pot and place on coals for 15 minutes. serves 4

Sauced Dogs

FOIL

1/2 LB hot dogs 1/2 cup cheddar cheese
1 hard boiled egg 2 Tbs. chili sauce
1 Tbs. pickle relish 1/2 tsp. mustard
1/2 tsp. garlic salt

At home, grind together: 1/2 lb. hot dogs, 1/2 cup mild cheddar cheese. Add 1 chopped hard boiled egg, 2 T. chili sauce, 1 T. pickle relish, 1/2 tsp. mustard, 1/2 tsp. garlic salt. At camp spread this mess, I mean mixture, on buns. Wrap in double heavy foil. Heat on coals 10 min. (serves 3-4)

Foil Baked Fish

FOIL

filleted fish onion salt & pepper
lemon tomato

Lay out a strip of heavy doubled foil and butter generously. Lay out a filleted fish on the foil. Sprinkle with salt and pepper. Cover with onion rings, lemon slices, tomato slices. Seal tightly with foil and place on a grill over the coals. When steam balloons the foil prick it once. A large filleted fish is ready to eat in 20-30 minutes. Chef's secret: If your fish tend to be dry, add a can of tomato sauce.

Veggies on the Barbie

FOIL

potato sweet potato corn on cob

Foil wrapped potatoes will take about 45 min.-1 hr. depending on size. Prick the Tatter to keep from exploding. Sweet potatoes, yams, large onions in foil = 45 min.-1 hr. Foil wrapped corn on the cob, 25-45 min. depending on maturity of the corn, not the boy.

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Sweet, Sweet Potatoes (3-4 ser.) FOIL

1 can sweet potatoes margarine maple flavored syrup

Remove completely the top from a 18 oz. can of sweet potatoes. Strip off Label. Drain some of the liquid into a cup, and add 1/4 cup maple flavored syrup and 1 T. margarine. Return liquid to cover the sweet potatoes. Cover can with foil. Place on a grill or near coals and heat until bubbly, about 20 min.

Baden Baked Sliced Potatoes FOIL

potato margarine foil salt, pepper, garlic salt

Scrub and cut potatoes into thick slices. Use one potato per person. Do not peel the potatoes. Place each one on a double sheet of heavy foil. Add 1 T. margarine. Sprinkle with garlic, onion salt and pepper. Seal and bake on the grill, turning often for a hour. or 15-20 minutes on coals.

Drumsticks

Stick & Foil

1 lb hamburger 1 cup cornflakes 1 egg 1/2 chopped onion
salt & pepper 1 tsp. mustard 1 tbl. ketchup

Crush the cornflakes and mix with all the rest of the ingredients, except egg shell. Warp a handfull around a green stick and wrap aluminum foil around meat and stick. cook 20 - 30 min. over bed of coals, turning slowly. Makes about 6-7 drumsticks.

Foiled Onions

FOIL

Large onion margarine salt & pepper bacon foil

Peel a large onion and cut in half. Place a pat of margarine on the cut side and sprinkle with salt and pepper. Top with a half strip of bacon on each half onion. Wrap each in double heavy foil and seal tightly. Bake on coals 35-45 minutes. (1 onion for 2 persons)

No Pot Cooking Recipes

Hot Chicken Sandwiches *FOIL*

1 can boned chicken 1 cup chopped celery
1/4 cup sliced ripe olives 1/4 cup shredded jack cheese,
1/4 cup mayonnaise 1 tsp. dry onion flakes hamburger buns

Combine 1 can boned chicken, 1 cup chopped celery, 1/4 cup sliced ripe olives, 1/4 cup shredded jack cheese, 1/4 cup mayonnaise, 1 tsp. dry onion flakes, and spread on hamburger buns. Wrap in double heavy foil and heat over coals 15-20 min.(serves 3-4)