

# Camping Recipes

## Camp Cobbler

1 can Large sliced peaches  
1 can Large fruit cocktail  
1 can Small crushed pineapples  
½ cup Instant tapioca  
¼ lb Margarine  
1 cup Brown sugar  
1 pk Cake mix

In a 12 inch foil lined Dutch oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter All over top of brown sugar. Place lid on oven. Bake 45 minutes to one hour. USE six to eight coals on the bottom, and fourteen to sixteen coals on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

## Campfire Hash

4 cups Shredded dried hash brown potatoes  
2 pk Onion soup mix  
1 ½ lb Ground meat or sausage  
Assorted seasons to taste  
1 lg Pot with a lid  
1 lg Spoon  
6 oz Water

Brown the meat in the bottom of the pan. Break up the meat as it assuring that all the meat is cooked. Stir in the water and soup mix thoroughly. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about ten minutes and allow the potatoes to absorb all the liquid. Move the pot back on the heat and stir while cooking the potatoes, cook five to ten minutes. Serve hot.

## Chicken in foil

1 sm Green pepper, chopped  
½ sm Red pepper, chopped  
10 Mushrooms, chopped  
4 lg Chicken breasts  
1 cans Pineapple slices (8oz)  
Non-stick cooking spray or 1 tsp butter  
Garlic powder, salt and pepper to taste  
4 Squares heavy-duty foil (16x16 inches)

Divide the bell peppers and mushrooms into 4 equal parts. Coat a small area in the center of the foil with cooking spray or a small amount of butter. Place a portion of peppers and mushrooms on the greased area of the foil. Top with a chicken breast and

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