

Winter Whirl Pasta

- 1 pound ziti or penne pasta
- 1 large jar sauce
- 1 large jar water
- $\frac{1}{2}$ lb. Mozzarella cut into small pieces

From WW2 Cabin Mom :

I combined 2 lbs of ziti, 2 jars of sauce, and 2 sauce jars of water in a large pot on the electric stovetop. I cooked it over medium heat until the liquid was lightly bubbling - not a full boil. Stir it every few minutes or the noodles stick to the bottom. I turned the heat to low and continued cooking until the ziti was done (I had to taste the noodles to be sure). Remove from heat and stir in the mozzarella (I used 2 lbs solid that the girls cut into small pieces - I would suggest a little less cheese - probably 1-1 $\frac{1}{2}$ lbs - although it was reallllly good with all that cheese!). Let it sit for several minutes until the cheese melts (I did not cover it) - stir it to see if it's nice and stringy - that's how you know the cheese is melted. Serve. -Recipe courtesy of Debbie Tendler

Doubled

- 2 pounds ziti
- 2 Jars Spagehett Sauce
- 2 Jars water
- 1 lb. Mozzarella (Shredded or cubed)

Gingerbread and Applesauce in a #10 Can

(Serves 6 to 8)

1 package gingerbread mix and ingredients-(egg & water)

1 lb. applesauce

Whipped cream

Put applesauce in can and place in coals. When it starts to bubble, stir thoroughly and let it bubble again. Meanwhile, mix gingerbread according to package instructions. Pour into center of bubbling applesauce. Do not stir! Cover with foil and place back in the embers. Rotate the can often for about 20 minutes or so. Whipped topping or ice cream is nice with this.

One Pot in Three Chicken

(Serves 8)

2 lbs. chicken

2 C rice uncooked

1 can or box mixed vegetables (double for this version)

2 cans mushroom soup

1. Pre-cook chicken and cut up. Pre-cook rice.
2. In foil pan, mix chicken and mushroom soup. Cover with foil and warm over fire.
3. In foil pan, cover and warm rice over fire.
4. In foil pan, cover and cook vegetables over fire.

This version works if you have finicky girls or food issues. They can serve what they like and will eat. Clean up can be throwing away the foil pans.

(Based on Master Plan for a One-Pot Meal pg. 20 OOT Manual)

Banana Boats

1 Banana per person

1/4 chocolate bar per person or chocolate chips

Mini-marshmallows

Pull back one strip of the banana peel, leaving it intact at one end.

With a spoon, scoop out a portion of the banana like a canoe. Stuff the chocolate pieces and the mini-marshmallows into the canoe. Close the banana back up with the piece of pulled back and wrap securely with foil. Lay in the coals until the chocolate and marshmallows melt, turning at least once. 5 to 10 minutes. For variety try Banana Barges -- fill the canoe with chocolate bits, nuts, crushed pineapple and strawberry jam and top with mini-marshmallows -- tastes like a banana split without the ice cream.

Monkey Bread

(Serves 6 to 8)

2 cans biscuits

1/2 C. brown sugar

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3 Tbs. cinnamon

1 stick margarine

Cut or tear biscuits into quarters.

Mix sugar and cinnamon in plastic bag.

Drop quarters into bag and coat well.

Place in Dutch Oven.

Melt margarine and pour over quarters.

Bake 350 for 35 min.

Breakfast Burritos

1/4 stick butter or non-stick spray

8 Soft tortillas

8 pre-cooked sausages

4 eggs

Hash brown patties

1/2 cup shredded cheese

salsa

Brown the sausage and wrap in foil and keep hot.

Cook the hash brown patties.

Scramble and cook the eggs.

Warm the tortillas.

Serve: take tortilla and add egg and sausage.

Sprinkle with cheese and salsa as desired.

Roll up, and devour.

Eat hash brown patty with fingers.

Makes 8 burritos, serving 4 scouts

This is a good pack out morning breakfast. Everything is a finger food and you don't have to clean mess kits.

Baked Apples

Apples

(Butter)

Brown Sugar

Raisins

Cinnamon

Foil

Core apples. Place on Square of foil. Fill hole with 1 TBL raisins, 1 TBL of brown sugar, dash of cinnamon. (Candy red hots also make a good filling). Wrap foil around apple and bake in coals for 20 minutes.