

Hunt Camp Cooking

Chapter 13



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Cooking for 30 or more hungry folks may seem like an overwhelming task but with some planning and helpful advice from seasoned cooks, you can do it easily.

Key to your success in chow call is finding good cooks. They can be friends, volunteers, family and even members of groups like Dutch Oven gatherings. Be sure when you discuss the cooking arrangements with a prospective cook, they understand the nature of what you are asking them to do. Ask the cook to accompany you on your site visit if possible so they have an idea of the arrangements. If they cannot go, take good notes about facilities and the support they will have.

Once you decide on a menu, look to places like Sam's Club, Big Lots, Wal-Mart, etc to purchase your food. You will have a budget for the hunt so you should try to stretch it as best possible. A 10% variance is allowed in your purchase. If you need assistance, contact the Hunter Outreach Coordinator (303-291-7248), we may be able to purchase your supplies and have them available for pickup at the Denver office.

We may have equipment items for you to check out such as coolers, Igloos, pots, pans, utensils, stoves, etc. Check with the HO Coordinator for a list of available supplies once you get a handle on the facilities and the meals you wish to prepare.

Some suggestions for menus that have worked well in the past are:

Cold Weather:

Oatmeal, cold cereal, Pop Tarts, Fruit, Coffee, juice, milk, hot chocolate

Eggs and sausage, potatoes, grits

Hot dogs, Chili/Frito pie, juice, soda

Spaghetti, Salad, cookies or cake

Warm Weather:

Oatmeal, cold cereal, Pop Tarts, fruit, coffee, juice, milk, hot chocolate

Scrambled eggs, toast, browned sausage, and potatoes OR breakfast tacos

OR pancakes

Cold Cuts and cheeses with lettuce/tomatoes, chips, lemonade, Gatorade

Link sausage, baked potatoes, corn, salad, tea, brownies

Easy Camp Menus

Breakfast Burritos

Submitted by Barbie.

These are a huge hit every year and are so easy. They smell up the entire campground. You will be the envy of all who are hungry.

Ingredients:

- 1 package tortillas
- 1 dozen eggs
- 1 pound ground sausage
- 1 green pepper, diced
- 1 package shredded cheddar cheese

Instructions:

Pre-cook the sausage with the green peppers and store in a container. Crack eggs and bring in separate container. When ready to cook, use fry pan on grill, scramble the eggs, and add sausage mixture. Cook well. Warm up tortillas on grill just until soft. Fill up tortilla with eggs, sausage, and cheese, and roll up.

Servings: 10

Preparation time: 10 minutes

Breakfast Hash

Submitted by Joanna Howard.

This is a traditional recipe when camping and is always a huge hit! This can be done over the fire with a bed of medium-hot coals or on the stove.

Ingredients:

- 3-4 medium potatoes, diced into bite size pieces
- 1 package smoky links, diced into bite size pieces
- 1 medium onion, chopped (optional)
- 1 cup sliced mushrooms (optional)
- 1 cup diced red, green, yellow pepper (optional)
- 8 eggs, beaten
- 1 1/2 - 2 cups shredded cheddar cheese

Instructions:

Cook potatoes for about 10-15 minutes, add the smoky links and any of the optional ingredients you choose, and cook until the potatoes are cooked through. Pour in the beaten eggs and cook until eggs are done. Top with shredded cheese and let melt (or mix in).

Servings: 4 - 6**Preparation time:** 20 minutes**Mountain Man Breakfast**

Submitted by Mountain Man.

At the campground, prepare this recipe in a Dutch oven, then slice and serve it like quiche. But it is better when prepared in your kitchen oven. Just mix it up and place in a large flat glass baking dish and bake at 350 for 15 minutes. I fixed this revised recipe for a church brunch and had phone calls for a week from people to get the recipe. It is really good and hardy, and you will absolutely get rave reviews.

Ingredients:

- 1/2 pound bacon
- 1/2 pound sage sausage, cooked and crumbled
- 1 medium onion, diced
- 1 2-pound bag hash brown potatoes, diced
- 1/2 pound extra sharp cheddar cheese, grated
- 1 dozen eggs

Instructions:

Pre-heat Dutch oven, 6-9 bottom coals and 12-15 top coals. Slice bacon and onion into small pieces, and brown in the bottom of the Dutch oven until onions are clear. Stir in the hash brown potatoes and cover. Remove cover and stir occasionally to brown potatoes (15-20 minutes). Scramble the eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set (10-15 minutes). Sprinkle grated cheese over egg mixture, cover, and continue heating until eggs are completely set and cheese is melted. Slice and serve.

Or...

You can scramble and cook the eggs separately and mix all ingredients together and put into a Dutch oven and bake for 15 to 20 minutes or until cheese is melted. It is not a quiche, but more like a casserole.

Servings: A bunch**Preparation time:** 40 minutes

Campfire Stew

Submitted by Terri.

I learned to make this in scouting when I was only 8 years old. Now my four children nearly demand I make it at least once a month at home. But it tastes so much better when we simmer it over an open campfire! It brings back lots of memories and creates memories for my children to tell their children!

Ingredients:

- 1 pound hamburger
- 1 medium onion [optional]
- 2 cans mixed vegetables [don't drain]
- 1 bottle ketchup

Instructions:

In Dutch oven, brown hamburger with onions and then drain the fat. Return to fire/burner and add the remaining ingredients. Also, rinse your ketchup bottle with about 1/2 cup water and add. Let simmer for at least 30 minutes; but it is best to simmer for about an hour. If stew starts to become dry, just add a little water or more ketchup diluted with a little water for you ketchup lovers! Serve hot with warm bread or crackers. For added flavor, pour into your serving a little ketchup, steak sauce, Worcestershire, etc.

Servings: 6

Preparation time: 1 hour

Dutch Oven Ham Casserole

Submitted by Michelle Kringen.

This casserole is good for breakfast or dinner. It is sort of like a quiche but not so *eggy*. For a big Dutch oven use more ham/cheese/corn and double the topping. You can also add in anything you like such as black olives, onions, mushrooms, etc.

Ingredients:

- cubed ham
- corn niblets
- shredded cheese
- Italian seasoning

Topping:

- 1/2 cup baking mix (Bisquik)
- 1 cup milk
- 2 eggs

Instructions:

Line a Dutch oven with foil all the way up the sides and grease or use non-stick spray. Put a 1/2 inch layer of ham on the bottom, then a layer of corn and a layer of cheese, and then sprinkle on some Italian seasoning. Mix the milk, eggs, and Bisquik until well blended. Pour on top of ham/corn/cheese layers making sure the liquid is evenly distributed. Cook for about 1/2 hour (about 350 degrees) until casserole sets up. To serve pull the foil out of the Dutch oven and peel it away from the casserole and cut into wedges.

Servings: 6 - 8

Preparation time: 45 minutes

Burger Boats

Submitted by Michelle Warren.

This was my dad's recipe. It can either be placed on a grill or laid in the coals. You can also make this as a whole dish instead of individuals, in the Dutch oven, or Crock-pot.

Ingredients:

- ground beef
- barbecue sauce
- onions, finely chopped
- potatoes, finely chopped
- carrots, finely chopped
- salt and pepper, to taste

Instructions:

Lay out a square of foil. Take a handful of ground beef and shape into an oval. Make a well, or boat, in the middle. Spread about 1 tablespoon of barbecue sauce in the hamburger well. Add in vegetables, salt and pepper. Wrap up and cook until the vegetables are desired tenderness.

Servings: as needed

Preparation time: 20 minutes

There are hundreds of recipes available in cookbooks, on the internet or just ask anyone who camps. Try to find things that do not take a great deal of preparation time or a lot of cleanup after the event. Good Luck and Good cookin!