

Camp 1

Dinner

Bratwurst Barbeque

Serves 16

24ish	Bratwursts
1 – zip bag	Cheese Shredded
1 bag	Frozen Raspberries
1 bottle	Whipped Cream
2	Green Peppers
2	Small Yellow Onions
1 tub	Red Potato Salad
4 - 15oz cans	Sauerkraut
1 - Large can	Bush's Baked Beans
1 - 24oz bottle	Ketchup
1 bottle	Spicy Mustard
1 bottle	Regular Mustard
2 bags	Pita chips
2 jars	French Onion Dip
24ish	Buns
16ish	Angle Cakes

Ask the trip pyro technician to start the charcoal. When the charcoal is ready, place brats on grill. Slice green peppers and yellow onions into medium size wedges.

Warm baked beans in black cook pot on one stove. On the other stove, five minutes prior to brats being completely cooked, sauté peppers, onions, and sauerkraut on one of the griddles. If there isn't enough room on one griddle move beans to blaster and use the second stove and griddle. The blaster can be tricky, if need be ask the pyro technician to light it.

Open potato salad and place large serving spoon in tub. Put cheese in small plastic bowl. Open the ketchup and mustard. Ring the dinner bell.

Hors d'oeuvres

Pita chips and French Onion Dip

Open Pita chips and place in stainless steel bowl. Open dip and place in small stainless-steel bowl. Serve appetizer on blue roll-up table. This will keep a hungry mob from staring at you while you prep and cook dinner. Pass the secret on to tomorrow night's cooks and tell them to do the same.

Dessert

Angel Cake with Raspberries and Cream

I bet you can figure out how to prepare it.

Camp 2

Dinner

Chicken Fajitas and Flour Tortillas

Serves 16

1 bag	Fajita Chicken (2-gallon Ziploc)
2,2,2	Green, Yellow, Red Peppers
1 bag	Lettuce – large shredded bag
1 bag	Shredded Cheese
1 - 24 oz tub	Sour Cream
2 box	Guacamole
3	Red Onions
4 box/bag	Rice Roni Mexican
1 - 24 oz jar	Medium Salsa
1 - 12 oz jar	Fresh Pico Salsa
8	Limes
2 bulbs	Garlic
4 bags	Tortillas – Large assorted 20+ total
7 - 16oz can	Mexican Seasoned Black Beans
3 pack	Tostitos Cheese Dip
1 - 4 oz	Diced Green Chiles
2 bags	Frito Scoop Corn Chips
1 bag	Tortilla chips
9 bars	Assorted Candy Bars

Slice peppers and onions into medium sized wedges and place in stainless steel bowl. Cut limes into wedges and place on a plate. Coat griddles with olive oil. Cook the chicken on one and caramelize the onion and peppers on the other. If you feel like taking it to the next culinary level; caramelize the onions and peppers with some garlic and lime juice. Season to taste. (Salt and pepper on veggies.) Use the blaster to warm 5 cans of seasoned Mexican Black beans in one of the pots. Keep blaster on low and stir continually. Squeeze a few limes over chicken and vegetables and serve.

Open guacamole and cheese and place in small bowls. Open salsa and sour cream. Place spoon in sour cream. Open lettuce and place on a plate or bowl. Place tortillas on table. The vegans can mix the avocados with some red pepper, garlic, salt, and pepper or whatever they like out of seasoning box.

Hors d'oeuvres

Cataract Canyon Cheese Dip

Place 2 cans Mexican Seasoned Black Beans (drain the water out of the cans first), 3 jars of Tostitos Cheese Dip, 1 small jar salsa and 1 can diced green chilies in Dutch oven. Place on blaster and warm on medium heat. Stir frequently to prevent burning. Place both bags of Frito chips in stainless steel bowl and place the Dutch oven on a PLATE. Move to blue roll-up table. **Caution Dutch oven will tip.** Use a large serving spoon across the top to prevent tipping. Put fresh Pico Salsa in small bowl and place with tortilla chips on blue roll-up table.

Dessert

Candy Bars

After everyone has started eating place candy bars on blue roll-up table.

Camp 3

Dinner

Bobs on the Barbie

Serves 16

1 bag	Pre Cut and Marinated Steak(2 gallon Ziploc)
1 box	Cheesecake (wait to pull until after dinner)
1 spray can	Whipped topping (wait to pull after dinner)
1 tubs	Strawberries (minds well wait to pull also)
2	Green Peppers
2	Red Peppers
2	Yellow Pepper
2 large tub	Mushrooms (at least 64)
2 cartons	Cherry Tomatoes (at least 64)
2	Pineapples
2	Large Red Onions
1 loaf	Dry French bread

Soak skewers for 15min. in water to avoid burning when cooking. Ask the pyro-technician to light charcoal. Cut vegetables in skewer sized pieces. I leave shrooms and cherry tomatoes whole. Makes at least 30 meat kabobs and 38 vegetable kabobs. May glaze vegies with olive oil if like and season with salt and pepper. Can use aluminum foil over kabobs to help cook on BBQ grill. Just a tip **don't mix meat and vegetables**. They don't cook at the same rate and *you will make the vegans happy*.

Hors d'oeuvres

French Bread & Steak Seasoning

Slice French bread for dipping into olive oil seasoning and place in small stainless-steel bowl. Pour olive oil on a plate and add steak seasoning. Serve on blue roll-up table.

Dessert

Cheesecake with Strawberries and Whipped Cream

Slice up strawberries into stainless steel bowl and serve on top of cheesecake with whipped cream.

Camp 4

Dinner

Salmon Steaks and Red Potatoes

Serves 16

Salmon Steaks (2-gallon Ziploc)	
2 tubs	Butter
1 bag	Feta Cheese
1 tub	Sour Cream
1 tub	Spinach Dip
1 bunch	Green Onions
2 tubs	Organic Spinach
6	Lemons
6	Limes
1 medium	Yellow Onion
1 medium	Red Onion
32	Red Potatoes
1 bottle	Horse radish
1 bottle	Mustard (Dijon)
1 box	Town House Butter Crackers
3 cans (15oz)	Mandarin Oranges
2 small bag	Sliced Almonds
1 bag	Bacon Bits
1 bottle	Poppy Seed Dressing
3 bags	Cookies Pepperidge Farm

Fill large blue cooking pot with water (about $\frac{3}{4}$ of the way full) and place on blaster. If the blaster is not cooperating, ask the pyro technician for assistance. Wash and cut potatoes into large chunks. Boil potatoes till cooked halfway through. Drain water. Place potatoes on griddle and finish cooking with butter and seasoning to taste till browned.

Cook salmon on griddles in generous amount of butter over medium heat, season with lemon pepper, pepper and salt. The stoves work best when the griddles are brought up to temperature and then the heat is turned down low. Wait a few minutes and begin cooking. Squeeze several limes over the salmon. Chop up green onions, thinly slice a couple lemons (cutting half diameter and curling) and place over salmon. Cover with aluminum foil if needed.

In a small metal bowl, combine the sour cream, mustard, and horse radish to taste. Parsley, salt, and tarragon are nice addition. Serve steaks with the sauce and lemon wedges.

Combine spinach salad, drained mandarin oranges, sliced almonds, bacon bits, fetta cheese, and sliced red onions in large metal bowl. Add dressing and toss. Ring dinner bell

Hors d'oeuvres

Spinach dip and crackers

Open crackers and spinach dip. Place crackers in small bowl. Serve on blue roll-up table.

Dessert

Cookies Pepperidge Farm

Camp 5

Dinner

Sweet and Sour Pork Chops

Serves 16

1 bag	Pork Chops (2-gallon Ziploc)
3 boxes	Egg Rolls 1 box veggie only
2 bags	Mixed Veggies
1 bag	Edamame
3	Green Peppers
1 bunch	Green Onion
1 bunch	Celery
2	Cucumbers
1 box	Quinoa Tabouli
4 boxes	Rice Instant Fried Asian
1 bottle	Sweet Thai Chilly Sauce
1 bottle	Hot Sauce
1 bottle	Soy Sauce
1 box	Coconut Wafer Bars

Assign someone to start edamame and quinoa tabouli (reference appetizer). Start rice on blaster in large pot. *Use only half the amount of water directed to.* Warm up griddle on stove and pour a bit of canola oil on it. Brown 16 egg rolls, place on plate and serve hot with Sweet Chilly, Hot, and Soy sauces on blue roll-up appetizer table. Cook pork chops and egg rolls moving to Dutch oven as need to make more room for additional chops and egg rolls. Might need to as oil. When almost done cooking chops and rolls warm veggies and mix in a bit of Yoshidas teriyaki and a tad of Sweet Chilly sauce. Yell dinner.

Hors d'oeuvres

Egg Rolls and Edamame

Bring water in large pot to boil with a few tablespoons of kosher salt. Put in edamame for about 5min. Place in stainless bowl and season with kosher salt. Place on Blue Roll up Table. Leftovers will be used in Quinoa Tabouli (lunch tomorrow). Prepare Quinoa as per instruction on box. Let cool and add peeled edamame, chopped bell peppers, onions, celery, and cucumber. Put in 2-gallon Ziploc bag. Place in Day Cooler for tomorrow (let COOL before placing in Day Cooler). Add Honey Lemon Vinaigrette dressing when ready to eat. Eat with Indian bread, some of the Tortillas and hummus spread. Can use bowls if like.

Dessert

Coconut bars

After everyone has started eating, place coconut bars on blue roll-up-table

Camp 6

Dinner

Spaghetti with Italian Sausage

Serving 16

4 lb	Italian Sausage
1 ½ cups	Butter Soft
1 tub	Bruschetta Sauce (18 oz)
6 oz	Garlic (minced)
2 pounds	Mushrooms (whole fresh)
½	Red Onion
2 heads	Iceberg Lettuce
3	Tomatoes
1	Cucumber
3	Carrots
2 stalks	Celery
4 lb	Pasta (Spaghetti)
8 oz	Parmesan Cheese
4 cans	Spaghetti Sauce (27oz)
2 loafs	French Bread
1 loaf	Bruschetta Bread
16 oz	Salad Dressing Italian Olive Garden
1 Bags	Chocolate Covered Acai Berries

Start heating water in one of the large pots for the noodles. Have someone make a garden salad with 2 heads of lettuce, 3 tomatoes, 3 carrots, 2 celery stalks, ½ red onion, and 1 cucumber. On one griddle, sauté minced garlic (half or 3oz) in olive oil. Remove sautéed garlic and place in other large pot. Add pasta to hot water. Brown sausage on same griddle. Combine the 4 cans of spaghetti sauce, sausage, and mushrooms with the sautéed garlic in the other large pot. Let simmer. Season with oregano, basil, rosemary, parsley, salt, and pepper if needed. Spread butter, rest of minced garlic, and basil on French bread then toast on griddle. Spoon sauce over noodles and serve with parmesan cheese, French bread, and salad.

Hors d'oeuvres

Bruschetta and Bread

Open bruschetta sauce and place a couple spoons in container. Place bread on plate. Serve on blue roll-up table.

Dessert

Acai Berries Chocolate Covered

Camp 7

Dinner

Pulled Pork BBQ Sandwiches

Serves 16

1 bag	Cooked BBQ Pulled Pork (2-gallon Ziploc)
1 tub	Butter
1 spray can	Whipped Topping (pull after dinner)
1 bunch	Parsley
1 bag	Veggies (celery, carrots, cucumber)
7 sticks	Carrots
2 heads	Cabbage 1 Red and 1 Green
2	lemons
1 bottle	Coleslaw Dressing
1 lg can	Peaches
1 bottle	honey (should be in lunch/dinner crate)
3 bags	Sandwich Buns
2 bags	Potato Chips
2 boxes	Yellow Cake Mix
3	Eggs
1 can	Mountain Dew or Sprite
22	Charcoals

Warm pulled pork in large pot on stove or blaster, if blaster stir continuously or it will burn. Prep Cabbage for slaw by cutting it up thinly. grade carrots and chop parsley. Mix in large stainless-steel bowl with dressing, lemon juice, and a bit of honey to taste. *You may not need all the dressing.* Open chips and put in large stainless-steel bowl. Warm buns on griddle over stove. Ring the dinner bell.

Hors d'oeuvres

Veggies and ranch dip

Prep veggies and put ranch dip in small bowl. Place on blue roll-up table.

Dessert

Dutch oven peach cobbler. Rob will make it. If I'm not on the trip, you get to make it. Prep at the same time as diner and set aside. When dinner is ready have someone star coals. GOOD LUCK!

Reference page 10 under the Info tab for great tips on how to cook with Dutch oven.

(how many charcoals to use, where to place them, and how long to cook). Use 14 coals on the top and 8 on the Bottom. Drain juice off peaches into small bowl. You will use some of the juice. Pour both cake boxes into large stainless-steel bowl. Add three eggs, a third can of soda, and just enough peach juice to allow mixing the batter. You want the batter to be thick as possible but mixed. NOTE - *Leave some dry cake mix to thicken up if needed.* Place drained peaches in Dutch oven. Pour batter over peaches and smooth out. Place table spoon size chunks of butter all around the top. Sprinkle cinnamon on top, a lot. Be generous with the butter and cinnamon. Place on prepared coals. After you smell the cinnamon cooking, cook for 15 more minutes. When done leave lid and place on table with a plate under it and let sit for 5 minutes. Be careful oven does not tip when moving to table. I use a large spoon across top of lid to prevent tipping. Top with whipped cream and yummy in the tummy.

Camp 8

Dinner

Rib-Eye Steaks and Mashed Potatoes

Serves 16

16	Rib-Eye/Sirloin Steaks (2-gallon Ziploc)
1 8oz	Sour Cream
1 tub	Butter
3 heads	Romaine Lettuce
1 bag	Grated Parnassian Cheese
1 bag	Mixed Nuts and Seeds
1 bag	Croutons
18-20	Russet Potatoes
3	Yellow crooked neck squashes
3	Zucchini
1 can 24oz	Gravy
1 loaf	French bread
1 bottle	Steak Sauce
16 cakes	Angle Cakes
1 bag	Chilled Mixed Fruit

Ask the pyro technician to light charcoal and the stove and blaster if and when needed. Start water for mashed potatoes on blaster. Use the biggest pot. Fill not quite $\frac{3}{4}$ full. Place cut up potatoes in pot and bring to boil. To peel or not to peel – it's up to you. Drain, mash, and add butter, sour cream, milk, salt/pepper, and garlic to taste. (*let vegans prep mashed potatoes their way first and take what they want then mix in the rest*). Assign someone to Barbeque steaks (rub with olive oil and season with Montreal steak seasoning or just salt and pepper), Slice squash into semi thin circle and sauté in butter, salt and pepper on griddle. Warm Gravy in small saucepan. Prep Caesar salad (Romaine lettuce, mixed nuts and seeds, chickpea croutons. (*let vegans get theirs's before parmesan cheese and dressing are mixed in*)). Enjoy a fine meal.

Hors d'oeuvres

French Bread & Steak Seasoning

Slice French bread for dipping into olive oil seasoning. Pour olive oil on a plate and add steak seasoning. Serve on blue roll-up table.

Dessert

Angle Cakes and Fruit with Whipped Cream

Camp 9

Dinner

Meat Tortellini and Fruit Coleslaw

Serves 16

1 lg bag	Meat Tortellini (2-gallon Ziploc bag)
1 tub	Butter
1 jar	Bruschetta
1 head	Cabbage
5	Apples
2	Lemon/Lime
1 bottle	Mayonnaise
1 bottle	Dejon Mustard
4 cans	Mandarin Orange
1 jar	Green Olive Medley
3 jars	Creamy Alfredo Sauce (3 jars 45oz total)
2 boxes	Crackers
1 box ~15oz	Raisins
1 bag	Walnuts
3 loaves	French Bread
3 bags	Pepperidge Farm Cookies

Boil water in large blue pot on blaster. Move to Stove and add Meat/Cheese tortellini. When cooked drain and mix in Alfred sauce. Cut French toast in half long ways. Spread butter and garlic powder on bread. Warm on griddles. Note – you may have to pick off mold. Its ok nobody will know. That’s why there are three loaves instead of two.

Cut apples into small pieces. Mix together with coleslaw mix or shredded head of cabbage, mandarin oranges, and 4TbIs of mandarin orange juice, raisins, walnuts, lemons/limes juice. Add approximately 1 cup mayonnaise some Dejon mustard and season to taste. Mix well.

Hors d’oeuvres

Bruschetta, Olives Medley and Crackers

Put a small spoon in Bruschetta, Fork in the Olives and serve with crackers on blue roll-up table.

Dessert

Cookies Pepperidge Farms

After everyone has started eating place, opened orange/mint cookies on blue roll-up table.