

## Outdoor Cooking Recipes



### Family Quiche

- 12 eggs
- ¼ cup milk
- 1 cup diced ham, bacon or sausage
- 1 medium onion diced
- 1 cup mushrooms sliced
- 1½ cups broccoli
- 2 cups grated cheese
- salt and pepper to taste
- 2 Tbsp butter

In a Dutch oven, cook meat thoroughly, drain and set aside. Wipe out oven and steam onion, broccoli and mushrooms over medium coals for 10 minutes. Remove vegetables and set aside. Dry out oven with paper towel then rub sides and bottom with oiled paper towel. In separate container beat eggs, milk, salt, pepper and butter. Fold in meat, vegetables and cheese. Pour into oven and bake. Cook the top and bottom for 14 minutes. Remove oven from heat and continue baking from the top only, 20 more minutes or until eggs are set. *Utah State University*

### No-Knead Bread

- ¼ tsp active dry yeast
- 1½ cups warm water
- 3 cups flour
- 1½ tsp salt
- Flour, bran or cornmeal for additional dusting

In a large bowl, dissolve yeast in water. Add flour and salt, stirring until blended. Dough will be sticky. Cover bowl with plastic wrap and let rest at least 8 hours (12-18 hours is better) Dough will be ready when surface is dotted with bubbles. Lightly flour work surface and place dough on it. Sprinkle with flour and fold dough over on itself one or two times. Cover loosely with plastic wrap and let rest for 15 minutes. Using just enough flour to keep dough from sticking to work surface or your hands, gently shape into ball. Generously coat a clean dish towel with flour, wheat bran or cornmeal. Place the seam side of the dough down on the towel and dust with more flour, bran or cornmeal. Cover with another towel and let rise for another 1 to 2 hours. Dough should have doubled in size and will not readily spring back when poked with a finger. Twenty minutes before dough is ready, pre-heat a 12" Dutch oven. When dough is ready, slide hand under towel and turn the dough over into the oven, seam side up. Give oven a firm shake or two to help distribute the dough evenly. Cover and bake for 45 minutes at 375° (18 coals on top; 9 on bottom). Remove bread from Dutch oven and let cool on rack before slicing.

*Summit County Extension Recipe*

### **Baked Potato in a Can**

1 medium size potato  
butter  
salt & pepper  
heavy duty aluminum foil  
tin can (from veggies or beans)

Clean the potato. Butter the outside of the potato really well and season to taste. Put potato into the tin can and cover top of can with foil. Place the tin can next to a fire pit of coals and let it set for 25 minutes, then turn can 90° and cook for another 20 minutes (do not peek at potato).

[www.koa.com](http://www.koa.com)

### **Campfire Muffins**

6 oranges  
2 (7 ounce) packages muffin mix, any flavor

Directions:

Cut oranges in half. Use a juicer to juice them and save the juice to drink. Reserve the hollowed peel shells. Prepare the muffin mix according to package directions. Fill the orange peel cups half full of batter. Wrap each one loosely with heavy duty aluminum foil. Place in hot coals, making sure that the batter side stays up. Cook 5 to 10 minutes.

[razzledazzlerecipes.com](http://razzledazzlerecipes.com)

### **Hobo Popcorn**

Ingredients:

Popcorn kernels  
Oil  
Heavy duty aluminum foil  
Stick  
Butter  
Twine or string  
Salt

Directions:

In the middle of an 18" x 18" piece of aluminum foil, place 1 teaspoon of oil and 1 tablespoon of popcorn. Bring foil corners together to make a pouch. Secure the edges of the foil but leave plenty of room for the popcorn to pop. Tie the pouch to a stick and hold the pouch over the hot coals. Shake constantly until all the popcorn has popped. Add butter and salt to taste.

## Noodleables

- 2 cups carrots, sliced into 1/4" pieces
- 3 cups celery, sliced into 1/4" pieces
- 2 cups onion, cut into thin wedges (I chop them)
- 2 cups cut broccoli, flowers & stems
- 2 cups cut cauliflower pieces
- 1 cup chopped red cabbage (I don't use)
- 1 cup chopped green cabbage (I use **2 cups green** cabbage)
- 3 cups homemade or frozen noodles, cooked
- 1/2 lb. diced bacon or 1/2 cup vegetable oil
- 3 Tablespoons mixed seasonings\*

## Mixed Seasonings

- 1/4 cup sugar
- 1/4 cup dill weed
- 1/8 cup paprika
- 1/8 cup course ground pepper
- 1/4 cup salt

Fry bacon until crisp or heat oil. Add carrots and cook until slightly tender. Add seasonings, celery, onions, cauliflower, and broccoli, Stir and cook until broccoli is warm. Add cabbage and *cooked* noodles. Continue cooking, stirring once in awhile, until all the vegetables are cooked and the noodles are hot.

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