

Camp Menus

These are the menus used at the 2019 West Coast Camporee and can be used for simply prepared camp meals. These are pretty basic menus and recipes, and feel free to make some substitutions, such as a different vegetable or sausage to suite your tastes and needs. Quantities should serve 8

The simplest menus, such as PBJ or Ham and Cheese sandwiches were not included, as we considered those as common knowledge to most.

Feel free to submit your own favorites or something that has worked for you and we will include them on this page. There is a button for submittal on the website gbccadets.org

French Toast, Sausage, and Tang

Serves 8

Utensils needed: Griddle, Skillet, Pot for Mixing

Food list:

- 1 1/2-Loaves Bread
- 1 - Dozen Eggs
- 2 Boxes - (6.4 oz.)Brown and Serve Sausages
- 1 - (12 oz.) Syrup
- 1 cube - Butter or Margarine
- 1 Quart - Milk
- 1/2 Gallon Tang (1/2 of a 27oz. Jar)
- Pinch Salt

Directions:

- Mix Tang with 2 1/2 quarts cold water and set aside,
- Beat eggs, add pinch salt, and milk. Mix well.
- Dip bread slices into egg mixture and fry on grill using Pam or Butter.
- Brown sausages.
- Serve with butter and syrup on the side.



Taco Salad

Serves 8

Utensils needed: 1 pot

Food List:

- 1 bag - (16 oz.) tortilla chips
- 1/2 head - lettuce
- 1 can - (6.5 oz.) sliced olives
- 1 bag - (8 oz.) shredded cheese
- 2 cans - (#10 can) Chili Beans
- 1 - (5 oz.) tapatio picanti sauce
- 3 qt - Koolaid

Directions:

- Mix Koolaid per directions, set aside.
- Heat beans in pot.
- Tear or cut up lettuce.
- Break some tortilla chips on plates, put lettuce over chips, then olives, then cheese. Pour some beans over the top.
- Serve with picante sauce and extra chips on the side

Skillet Kielbasa

Serves 8

Utensils Needed: Large pot

Food List:

- 3 cans - (10-3/4 oz.) condensed cream of mushroom soup (undiluted)
- 3 1/4 cup - water
- 1 Tablespoon - butter or margarine
- 1 pound - smoked kielbasa, cut into 1/2 inch pieces
- 4 cup - instant rice
- 3 cans Green Beans
- 1 cup - (4 oz.) shredded cheddar cheese
- 1 Gallon - Milk
- 1 Watermelon

Directions:

- In a skillet, combine soup, water, and butter; bring to a boil. Add kielbasa and rice. Reduce heat; cover and let set for **5-7** minutes or until rice is tender. Add beans and heat until warm. Sprinkle with cheese & cover while cheese melts.
- Serve with Milk and watermelon on the side



Mexican Rice with Ground Beef

Serves 8

Utensils needed: Large Skillet or Pot (with lid)

Food List:

- 1 lb. - Ground Beef
- 3 packages - (6-7 oz) Spanish Rice Mix
- 2 Cans - (#10 can) Pinto Beans
- 2 packages - (12 count) Large Tortillas

Directions:

Break up and sauté ground beef until brown, do not drain. Stir fry rice with browned beef then finish rice mixture as directed on the box including the seasoning packets. Bring to a boil and simmer covered for 20 minutes until done. Add drained beans and stir until beans are mixed in and hot. Serve with warmed tortillas.



Smoked Pork Chops Dinner

Serves 8

Utensils Needed: Griddle, 3 pans for potatoes, green beans, and Pudding

Food List:

- 8 - Smoked Pork chops
- 1 bag - (8 count) Dinner Rolls
- 2 boxes - (5.25 oz.) Au Gratin Potatoes
- 2 tablespoons - butter (for potatoes)
- $\frac{3}{4}$ cup - Milk (for potatoes)
- 2 cups - water (for potatoes)
- 3 cans - Green Beans
- 1 cube - butter for rolls
- 2 gallons - milk (5 cups for pudding and remainder to serve with meal)
- 1 - Large Chocolate Pudding
- 1 - Large Vanilla Pudding

Directions:

For Pudding: Stir both pudding packages into 5 cups milk, stir well and set aside
For Potatoes: combine 2 cups water, 2 tablespoons butter, and $\frac{3}{4}$ cup milk. Heat and bring to boil. Add package contents, simmer and stir for 5 minutes. Set aside and keep warm.
Heat green beans
Fry Pork Chops on griddle until lightly brown.
Serve with dinner rolls and milk.

