

## CHAPTER 10 – NOTES – RECIPES & ICE CREAM

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## **General**

Before cooking, please review: Chapter 4 - Equipment, Chapter 6 - Cooking and Cleaning Info and Chapter 7 - Skills, specifically Fire Safety and Knife Safety.

All recipes are set to a unit size of 16 - 18 campers, 2 leaders, 2 aides plus 2 guests or AIT's.

## **Appetizers & Beverages**

In addition to the units' selected appetizer, units receive the following:

### **Daisy, Brownie and Younger Boy Units**

2 lg. cans frozen lemonades	2 sticks of butter
2 loaves of French bread	

### **Junior, Older Girl and Middle/Older Boy Units**

3 lg. frozen lemonades	3 sticks of butter
3 loaves of French bread	

### **Ants on a Log with Peanut Butter** (vegetarian and dairy free)

1 bunch celery	1 jar peanut butter or sun butter
1 lg. cucumber	1 cup raisins

Rinse celery and cucumber then slice into 2 to 3-inch lengths. Add peanut butter and raisins on top. Serve.

### **Ants on a Log with Cream Cheese** (vegetarian)

1 bunch celery	1 pkg. cream cheese
1 lg. cucumber	1 cup raisins

Rinse celery and cucumber then slice into 2 to 3-inch lengths. Add cream cheese and raisins on top. Serve.

### **Carrot Sticks with Ranch Dressing** (vegetarian)

2 lb. bag of carrots	1 bottle ranch dressing
1 lg. cucumber	

Rinse cucumber and then slice into 2 to 3-inch lengths. Carrots ready to serve. Put Ranch dressing into a bowl. Serve.

## **Salads**

### **Fruit Salad** (vegetarian and dairy free)

4 bananas  
4 peaches

1 watermelon

Rinse peaches, cut all fruit to bite size and mix in a bowl. Serve.

### **Green Salad** (vegetarian; ranch dressing contains dairy)

3 lettuce heads  
2 lg. cucumbers

3 tomatoes  
1 bottle ranch dressing

Remove lettuce cores, rinse lettuce leaves and cut/rip to size. Add cucumber cubes, diced tomatoes in a bowl. Serve.

## **Main Meals**

For meals with cheese as an ingredient, Daisy and Younger Boy Units will get pre-shredded cheese instead of block cheese.

### **Baked Macaroni and Cheese**

36 oz. elbow macaroni, cooked and drained  
1 ½ sticks butter  
3 lbs. sharp cheddar cheese, shredded  
½ cup flour

4 tsp. salt  
4 tsp. Worcestershire sauce (at HQ)  
3 cups milk  
Ground black pepper to taste

Special equipment: 2 box ovens

Box oven temp: 350° approximately 10 – 14 briquettes for each oven

Put foil on outside of pans to create an air bake layer. Cook, drain macaroni. Grease 2 – 9 x 12” pans. Place ¼ of the macaroni in each pan. Sprinkle each pan with ¼ of the shredded cheese. Dot each with 4 tbsp. of butter, cut into bits. Repeat the macaroni, cheese and butter steps for both pans, using the remaining up. In a bowl, mix milk, Worcestershire sauce, flour, salt and ground black pepper and pour ½ over each casserole. Cover pan with foil and bake in box oven for 45 minutes. Let stand 5 minutes before serving.

### **Beefy Rice Casserole One Pot**

6 tbsp. cooking oil  
5 lb. ground beef  
3 medium onions, chopped  
5 cloves garlic, chopped  
6 cans (10 ¾ oz.) condensed Cream of Mushroom soup  
4 cups milk

2 tbsp. salt  
1 tbsp. paprika  
1 ½ tsp ground black pepper  
1 tub sour cream  
6 cups beef stock  
12 cups instant rice

Special equipment: large pot and lid

Heat the cooking oil in pot over medium-high heat. Add the beef and cook thoroughly, stirring often. Pour off any fat into a can or foil bowl. Reduce to medium heat. Add the chopped onion and garlic to the pot and cook until it's tender. Stir the soup, milk, salt, paprika and ground black pepper in the skillet, mix and heat. Add beef stock and bring to a boil. Add rice. Cover. Let stand 5 minutes. Stir in the sour cream. Serve.

### **Cheeseburger Rice**

4 lbs. ground beef or turkey	4 tbsp. mustard
2 medium onions, chopped	7 cups water
8 cups Instant Rice	2 cans (16 oz.) tomato sauce
1 lb. cheddar cheese, shredded	4 tbsp. cooking oil

Special equipment: large pot and lid

Heat cooking oil in pot, brown ground beef, drain fat into a can or foil bowl. Stir in water, tomato sauce and mustard. Bring to a boil. Then stir in the Instant Rice and sprinkle with cheese. Cover with lid and cook on low heat 5 minutes. Serve.

### **Chicken Cheesy Bake**

6 lbs. raw chicken tenders	3 medium onions, chopped
1 ½ lb. cheddar cheese, shredded	3 cups Bisquick
12 eggs	3 tsp. salt
6 tbs. cooking oil	6 cups milk

Special equipment: 2 box ovens

Box oven temp: 350° approximately 10 – 14 briquettes for each oven

Put foil on outside of pans to create an air bake layer. Grease 2 – 9 x 12” pans. Cut chicken into bite size pieces. Heat cooking oil in pot, then add chicken and onions, cooking until chicken is brown. Drain if necessary into a can or foil bowl then stir in salt. Spread ½ chicken mixture in each baking pan; sprinkle with cheese. Stir together remaining ingredients until well blended. Pour ½ of the mixture on top of cheese in each pan. Bake in box oven for about 25 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

### **Chicken & Macaroni One Pot**

4 medium onions, chopped	4 cans vegetable soup
6 lbs. frozen raw chicken tenders	8 cups water
32 oz. uncooked elbow macaroni	½ tsp. salt
4 cans of Cream of Chicken soup	1 tsp. ground black pepper
6 tbsp. cooking oil	

Special equipment: large pot and lid

Heat cooking oil in pot, then add chicken that is cut into bite size pieces, brown, and then add in onions. Add soups, water, salt and ground black pepper. Gradually stir in uncooked macaroni.

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Cover and cook until macaroni is tender, approximately 15 minutes. *Hint:* If liquid thickens too much, add water to right consistency. Serve.

**Frito Tacos** (can be vegetarian)

4 lbs. ground beef OR turkey OR 5 cans black beans	4 tbsp. cooking oil
4 tbsp. taco seasoning	2 medium onions, chopped
2 heads lettuce, shredded	1 can (15 oz) chili (no beans)
1 lb. cheddar cheese, shredded	4 tomatoes, chopped
½ tsp. salt	2 lbs. corn chips
	1 tsp. ground black pepper

Special Equipment: large pot and lid

Heat cooking oil in pot, brown ground beef and onions together, drain fat into a can or foil bowl. Stir in chili, taco seasoning, salt and pepper (add additional water if needed). Simmer 5 minutes. To serve: place meat, chips, cheese, lettuce and tomatoes in a row. Each person assembles their own dish.

**Incredible Cheeseburger Pie**

4 lbs. ground beef OR turkey	2 medium onions, chopped
2 cups Bisquick	8 eggs
1 lb. cheddar cheese, shredded	4 cups milk
4 tbsp. cooking oil	2 tsp. salt

Special equipment: 2 box ovens, large pot and lid  
Box oven temp: 400° approximately 12 – 16 briquettes for each oven

Heat cooking oil in pot, brown ground beef and onions together, drain fat into a can or foil bowl. Stir in salt. Grease 2 – 9 x 12" pans. Put foil on outside of pans to create an air bake layer. Pour meat into both pans evenly, sprinkle both with cheese. In a mixing bowl, combine milk, eggs and Bisquick. Whip until smooth then pour evenly over both pans. Bake in box oven for about 25 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

**Mexican Lasagna Bake** (can be vegetarian)

6 lbs. ground beef OR turkey OR 5 cans black beans	6 tbsp. cooking oil
32 corn tortillas	4 cans (16 oz.) tomato sauce
1 can (4 oz.) chopped green chilies (mild)	4 tsp. seasoned salt
1 cup taco seasoning	8 eggs
24 oz. Ricotta cheese	2 cans (15 oz.) diced tomatoes
	2.5 lbs. Monterey Jack cheese, shredded

Special Equipment: 2 box ovens or 2 Dutch ovens, large pot and lid  
Box oven temp: 350° approximately 10 – 14 briquettes for each oven  
Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

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Heat cooking oil in pot, brown the ground beef or warm black beans and drain into a can or foil bowl. Add seasoned salt, taco seasoning, tomatoes, tomato sauce and chilies to pot. Simmer uncovered for 10 minutes. Mix ricotta cheese and eggs in a bowl. For each box or Dutch oven: Place 1/8 of the mixture into 9 x 12" pan (put foil on outside of pans to create an air bake layer) or foil lined Dutch oven then top with 4 corn tortillas. Spread 1/8 the ricotta cheese mixture over tortillas and top with 1/8 jack cheese. Repeat the layers 3 more times, ending with the jack cheese. Bake in box or Dutch oven for 45 minutes. Let stand 10 minutes before serving.

**Taco Mountain** (can be vegetarian and dairy free)

6 lbs. ground beef or Turkey	6 tbsp. cooking oil
1 cup taco seasoning	2 cans corn
4 cups water	2 cans (16 oz.) black beans
2 lbs. cheddar cheese, shredded	3 lbs. tortilla chips
2 heads lettuce, shredded	14 oz. ranch dressing
6 tomatoes, chopped	1 jar mild salsa
2 cans black olives	

Special equipment: large pot and lid

Heat cooking oil in pot, brown ground beef, drain fat into a can or foil bowl. Stir in water and seasoning (add additional water if needed). Simmer 5 minutes. Heat black beans in separate pans. To serve: place chips, cheese, lettuce, beans, beef, olives, corn, tomatoes, ranch dressing and salsa in a row. Each person assembles their own mountain.

**Tex-Mex Rice Bowl** (dairy free)

4 cups Instant Rice	4 medium onions, chopped
4 cups water	1 tsp. ground black pepper
3 tbsp. salt	6 lbs. ground beef OR Turkey
5 cans (16 oz.) tomato sauce	5 green bell peppers, sliced
4 cloves garlic, minced	¼ cup cooking oil

Special equipment: large pot and lid

Add uncooked rice to cooking oil in pan. Stir constantly over medium heat until rice is browned. Add onion, green pepper, garlic and ground beef. Cook mixture and stirring frequently, until meat is browned. Add remaining ingredients. Cover and cook over low heat for approximately 40 minutes until rice and meat are tender and liquid is absorbed. If needed, add more water during the cooking. Serve.

**Upside-Down Pizza**

2 lbs. ground beef OR turkey	2 medium onions, chopped
1 jar (24 oz) spaghetti sauce	1 ½ cup milk
2 cup mozzarella cheese, shredded	4 eggs
5 tbsp. cooking oil	3 cup all-purpose flour
2 tsp. salt	

Special equipment: 2 box ovens, large pot and lid

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Box oven temp: 400° approximately 12 – 16 briquettes for each oven

Heat cooking oil in pot, brown ground beef and onions together, drain fat into a can or foil bowl. Stir in spaghetti sauce then cover with lid for 5 minutes. Grease 2 – 9 x 12” pans. Put foil on outside of pans to create an air bake layer. Pour meat with spaghetti sauce evenly into both pans, sprinkle both with cheese. In a mixing bowl, combine milk, eggs, 2 tsp. oil, flour and salt. Whip until smooth then pour evenly over both pans. Bake in box oven for about 25-30 minutes or until golden brown. Let stand 5 minutes before serving.

**Veggie Stew One Pot** (vegetarian and dairy free)

6 cans kidney beans, drained	3 bell peppers (2 green, 1 red), chopped
6 yellow squash, sliced	2 tsp. chopped basil
6 cups chopped celery	6 lg. zucchini, sliced
6 cans (16 oz.) diced tomatoes	3 tsp. salt
3 tsp. Italian seasoning	3 tsp. cooking oil
3 medium onions, chopped	3 tsp. sugar (at HQ)

Special equipment: large pot and lid

Heat cooking oil, stir celery and onions until cooked. Add kidney beans, zucchini, squash, tomatoes, bell peppers and seasonings. Cover with lid and cook 30 – 40 minutes. Serve.

**Desserts**

If a camper can't enjoy the unit's selected dessert due to dietary restrictions, headquarters will have Annie's Fruit Snacks

**Apple Crisp**

1 can (21 oz) apple pie filling	1 ½ cups flour
½ cup rolled oats	¼ tsp. salt
½ tsp. baking soda	12 tbsp. butter
½ cup white sugar	½ cup brown sugar

Special equipment: 1 Dutch oven

Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

Foil line the Dutch oven and pour apple pie filling in. In a mixing bowl, combine flour, oats, baking soda, salt, brown sugar and white sugar then lightly mix. Cut butter into 12 tbsp sizes before adding the butter chunks to the mixing bowl. Sprinkle mixing bowl ingredients over apple pie filling. Bake for 45 – 60 minutes. Let stand 10 minutes before serving.

**ChocoMallow Surprise Cake** (cake mix and marshmallows may contain blue dye)

2 pkg. white cake mix	2 cups semi-sweet chocolate chips
2 ½ cup water	2 cups mini marshmallows
2/3 cup cooking oil	6 eggs

Special Equipment: 2 box ovens

Box oven temp: 350° approximately 10 – 14 briquettes for each oven

**Do not follow box instructions.** Put foil on outside of pans to create an air bake layer. Grease 2 – 9 x 12” pans. Mix cake mix, water oil and eggs. Pour batter into pans. Bake for 40 minutes. Remove box, sprinkle with chocolate chips and marshmallow. Return box to heat for 1 minute. Serve warm.

### **Cookies and Cream Cake** (cake mix may contain blue dye)

1 pkg. white cake mix	¼ cup butter
1 ¼ cup water	1 ½ cups (18 whole) Oreo Cookies, crushed
1/3 cup cooking oil	3 eggs

Special equipment: 2 box ovens

Box oven temp: 350° approximately 10 – 14 briquettes for each oven

In a mixing bowl, combine cake mix, water, cooking oil and eggs. Whip until smooth then add in crushed Oreo cookies. Grease 2 – 9 x 12” pans with butter. Put foil on outside of pans to create an air bake layer. Pour batter into both pans evenly. Bake in box oven for about 25-35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

### **Lemon Drizzle Cake** (cake mix may contain dye)

2 pkg. white cake mix	<b>Drizzle Mix Ingredients:</b>
6 oz. lemon Jello	2 cups powdered sugar
1 ½ cups cooking oil	¼ cup lemon juice (at HQ)
1 ½ cups water	
8 eggs	

Special equipment: 2 box ovens

Box oven temp: 350° approximately 10 – 14 briquettes for each oven

**Do not follow box instructions.** Put foil on outside of pans to create an air bake layer. Grease 2 – 9 x 12” pans. Mix all ingredients together EXCEPT drizzle mix ingredients. Pour batter into pans. Bake for 40 minutes. Remove cakes from ovens and while hot, poke holes all over the top of the cakes repeatedly. Drizzle mix is powdered sugar and lemon juice mixed; drizzle over cake tops. Serve.

### **Pineapple Upside Down Cake** (vegetarian; cake mix may contain blue dye; maraschino cherries contain red dye)

2 pkg. white cake mix	2 ½ cups water
1 lg. can pineapple slices	1 cup brown sugar
2/3 cup cooking oil	1 jar maraschino cherries
1 stick butter, melted	6 eggs

Special Equipment: 1 Dutch oven, small pan

Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

**Do not follow box instructions.** Put all the brown sugar at the bottom of the foil lined Dutch oven. Pour melted butter over sugar. Drain and place pineapple slices on sugar and butter. Add



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cherries in centers of pineapple slices. Mix cake mix with water, cooking oil and eggs then pour over pineapple slices. Bake for approximately 45 – 60 minutes. Invert cake and serve.

**Georgia Peach Cobbler** (vegetarian; cake mix may contain blue dye)

2 cans (16 oz) sliced peaches	1 ¼ sticks butter, melted
2 pkg. white cake mix	1 tub (8 oz) Cool Whip

Special equipment: 1 Dutch oven, small pot to melt butter.

Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

Foil line the Dutch oven and grease with ¼ cup butter. Pour sliced peaches into Dutch oven. Sprinkle dry cake mixes over peaches. Melt 1 cup butter in small pot, drizzle over dry mix and cut in slightly. Bake for 45 – 60 minutes. Let stand 10 minutes before serving.

***Breakfasts for Older Girls, AITs and Older Boys***

In addition to the units' selected breakfast, units receive the following:

3 lg. frozen orange juices	25 packets of hot chocolate
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**Quesadillas** (can be vegetarian and dairy free)

1 pkg. of 20 flour tortillas	2.5 lbs. Monterey jack cheese, grated
1 pkg. of 32 corn tortillas	2 lbs. ham, diced

Quesadillas can be made over charcoal or stove. Charcoal can accommodate several at one time. Start charcoal immediately in the morning. Each camper makes their own quesadilla with ham and/or cheese. Fold tortilla and wrap in foil; use a sharpie to write campers' name on outside of foil. Place wrapped tortillas above heat. Heat until cheese melts. Suggestion: It may be helpful to tent some aluminum foil over barbecue or stove.

**Breakfast Burritos** (can be vegetarian and dairy free)

1 pkg. of 20 flour tortillas	2 lbs. ham, diced
1 pkg. of 32 corn tortillas	3 lbs. cheddar cheese, shredded
32 eggs	1 jar mild salsa
Salt and ground black pepper	

Special equipment: skillet

Burritos can be made over charcoal or stove. Charcoal can accommodate several at one time. Start charcoal immediately in the morning. Mix eggs and milk in a bowl, add salt and ground black pepper to taste. Cook eggs in skillet. Each camper makes their own burrito with a combination of egg, ham, cheese and/or salsa. Fold tortilla like a burrito and wrap in foil; use a sharpie to write campers' name on outside of foil. Place wrapped burritos above heat. Heat until cheese melts. Suggestion: It may be helpful to tent some aluminum foil over barbecue or stove.

**Pioneer French Toast per camper**

2 slices of bread	2 eggs
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½ tbsp. cinnamon  
1/3 cup milk

½ tbsp. butter  
2 bottles maple syrup

Stir milk, eggs and a dash of cinnamon until blended. Dunk bread into mix. Melt butter in frying pan. Place bread slice in pan. Fry on medium heat for one minute. Turnover and fry for one minute more and serve.

**Pioneer Wednesday Lunch and Thursday Lunches for Older Girls, AITs and Older Boy Units** (can be vegetarian and dairy free)

Campers will have a selection of the following to make their own brownbag lunches for Wednesday and Thursday of the second week: deli (ham or turkey or salami) meat sandwiches, peanut butter and jelly sandwiches, cookies, oranges, chips and drinks.

**All Camp Friday Morning Breakfast** (vegetarian; cereals may contain red dye)

3 lg. frozen orange juices  
25 packets of hot chocolate  
2 boxes cereal (regular and non-sugared)

2 gal. milk  
Soy and almond (at Oak, Redwood and Meadow areas)

***Pioneer Special Recipes for the First Overnight***

**Awesome Enchiladas**

4 lbs. ground beef or turkey  
1 lg. can (28 oz) enchilada sauce  
1 lb. cheddar cheese, shredded  
4 tbsp. cooking oil

2 medium onions, chopped  
2 cans (15 oz) black olives, chopped  
24 – 6" flour tortillas  
1 jar (16 oz) mild salsa

Special Equipment: 2 box ovens or 2 Dutch ovens, large pot and lid or skillet  
Box oven temp: 350° approximately 10 – 14 briquettes for each oven  
Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

Heat cooking oil in pot or skillet, brown ground beef and onions together, drain fat into a can or foil bowl. Mix in olives, enchilada sauce and salsa. In a foil lined Dutch oven, spread 1 tortilla, 1/8 of the meat mixture and cheese. Repeat layers 3 more times, ending with the cheddar cheese. Bake in box or Dutch oven for 35-45 minutes. Let stand 10 minutes before serving.

**Pistol Rock Chicken Over Pasta** (serves 10 – 12)

10 chicken breasts  
4 tbsp. cooking oil  
4 cans (14 oz.) tomato pasta sauce  
12 mushrooms, sliced

¼ tsp. ground black pepper  
1 tsp. garlic salt  
1 ½ cups flour  
1 ½ lbs. elbow pasta

Special equipment: 1 Dutch oven, large pot and lid  
Dutch oven temp: 400° approximately 20 briquettes on top and 8 briquettes below

Warm foil lined Dutch oven by placing 8 briquettes below. Skin and dice chicken breasts. Place chicken inside Zip Lock bag and add ground black pepper, garlic salt and flour. Close bag and shake well to coat chicken with flour and spices. Put cooking oil in warm foil lined Dutch oven.

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Brown chicken. Pour pasta sauce and sliced mushrooms over top of chicken. Place lid on top of Dutch oven and put 20 charcoals on top of lid. Let simmer for 1 hour, until sauce thickens and chicken is tender. Boil pasta in pot on camp stove. Serve chicken dish over pasta.

### **Apple Pie** (pie crust may contain red dye)

For each pie:

6 – 7 green apples (peeled & cut)	2 tbsp. flour*
2 ready-made pie crust sheets	½ cup sugar* (at HQ)
2 tbsp. butter	½ cup brown sugar*
1 tsp. cooking oil	1 tsp. cinnamon*
3 tbsp. lemon juice (at HQ)	

Special equipment: 1 Dutch oven, 9" pie tin, 3 metal rings

Dutch oven temp: 400° approximately 20 briquettes on top and 8 briquettes below

Spread cooking oil in the pie tin then the bottom layer of crust. Dot crust with 2 tbsp. butter. Peel and slice apples into the bowl with the asterisked (\*) ingredients. Pour apple mixture into the pie tin, cover with second crust, crimp edges and cut slots on top. Put metal rings in bottom of Dutch oven (for air circulation) and then place pie on top. Cover with lid. Place 6 – 8 coals on bottom and 20 coals on top of Dutch oven. Bake for 45 minutes to 1 hour. Serve with ice cream.

### **Chocolate Trail Cake**

1 pkg. Devil's food cake mix	1 ¼ cups water
1/3 cup cooking oil	3 eggs
½ cup butter	¼ cup cream
1 cup brown sugar	

Special equipment: 1 Dutch oven

Dutch oven temp: 350° approximately 17 briquettes on top and 8 briquettes below

Foil line the Dutch oven place over bottom coals. Mix butter, cream and brown sugar in the bottom of the Dutch oven so melt. In a mixing bowl, combine Devil's food cake mix, water, cooking oil and eggs. Whip until smooth then pour evenly in Dutch oven over melted sugar blend. Bake for 45 – 60 minutes. Let stand 10 minutes before serving.

### **Ice Cream Process**

#### **Where and When to Get Supplies**

Just prior to the reserved time slot, at the Oak Shed the unit will pick up the ingredients, rock salt, cooking and cleaning supplies. Regular salt is in the Unit Box and the ice cream freezer is at the PODs. Return ice cream freezers at the end of the reserved time cleaned, rinsed of salt and dried. Ice cream freezers used for the overnights will be available at 3:00 P.M. and must be returned by 9:00 A.M. the next morning.

#### **How to Freeze Ice Cream**

- 1) Pour ice cream mixture into the canister of the freezer.

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- 2) Place canister into freezer, adjust frame and crank; tighten screws.
- 3) Add ice and rock salt (alternately) around canister in the freezer. Start with 1 qt. chopped ice and ½ cup rock salt. Be sure water can drain into a container, do not allow water to drain on the ground. Salt kills plants and grass.
- 4) Start cranking, rapidly at first to whip the mixture – then steadily, always in one direction. Ice cream is frozen in approximately 25 minutes, when crank handle is too stiff to turn.
- 5) Drain off surplus water and dispose of salt water in the restroom or on surface roads.
- 6) Unfasten screws, remove crank and frame. Remove top layer of ice and carefully wipe top and sides of canister so no salt will get into the ice cream. Remove top, lift dasher slowly, scraping surplus ice cream back into canister. Serve.

### How to Clean the Ice Cream Maker

- 1) Dispose of salt water in the restroom or on surface roads. Salt kills plants and grass.
- 2) Wash the canister, dasher, spoon or scoop with soap and water.
- 3) Add a drop of bleach to the final rinse.
- 4) Thoroughly dry everything and return to the Oak Shed.

Please washout all milk and half & half containers and bring them to HQ. They can be used for other projects.

### Ice Cream Recipes

#### Vanilla (vegetarian)

1 qt. whole milk	1 cup water
1 qt. half & half	½ cup powder egg substitute
1 cup sugar	½ tsp. salt
1 tsp. vanilla extract	1 lg. pkg. instant vanilla pudding mix

Combine milk with pudding and stir to dissolve, add the rest of the ingredients, mix and pour into ice cream freezer canister.

#### Chocolate Chip Ice Cream (vegetarian)

1 qt. whole milk	½ tsp. salt
½ cup powder egg substitute	4 lg. cans evaporated milk
1 ½ cup sugar	1 pkg. (6 oz.) chocolate chips

Beat egg substitute, add sugar and salt, blend well. Gradually beat in the evaporated milk. Add milk and chocolate chips. Pour into ice cream freezer canister.

#### Easy Sherbet (vegetarian; sodas may contain red dye)

1 2-liter bottle of soda (orange or root beer) less 1 cup  
2 lg. cans condensed milk

Combine ingredients and pour into ice cream freezer canister.