**Chicken Alfredo Parmesan**

(the girls LOVE the mixing this dish

and it is delicious! )

**Ingredients**

* 8 -10 ounces medium egg noodles
* 30- 32 ounces Ricotta **or** Cottage Cheese
* 2 cups shredded Mozzarella cheese
* ½ cup Parmesan cheese
* Alfredo sauce (see recipe below)
* 2 12-oz. cans of cooked chicken (juice and all)

**Easy Alfredo Sauce**

* 1/2 cup butter
* 1 8-oz package of cream cheese
* 1 teaspoon garlic powder
* 2 cups milk
* 6 oz. Parmesan Cheese
* 1/4 teaspoon black pepper
* 1/2 teaspoon salt
* 2/3 cup water

Directions:

1. Prepare charcoal briquettes to cook your meal at 375º F (17+ 2 HOT charcoal briquettes).
2. Mix a cheese mixture of the the Ricotta, Mozzarella, and 1/2 cup of the Parmesan cheese in a small bowl and **set aside.**
3. NOW ADD ALL THE INGREDIENTS FOR THE Alfredo Sauce (**SEE RECIPE** **above) and heat slowly till bubbly, stirring often. Turn off heat and assemble your casserole.**
4. Spray nonstick cooking spray on the bottom of a 9x13 casserole dish (baking pan).
5. Spoon about 1 1/2 cups of **just the juicy part** of the Alfredo sauce mix into the bottom of the baking pan and spread to coat the bottom of the dish.
6. Layer 1/2 the noodles on top of the sauce
7. Ladle on about half of the Alfredo/ chicken sauce (about 2-3 cups), making sure to spread mixture evenly over the noodles.
8. Spread on 1/2 of the cheese mixture.
9. Repeat layering with more noodles, the remaining Alfredo/chicken sauce, the last 1/2 of the cheese mixture, then the other 1/2 cup of Parmesan Cheese.
10. Bake in oven until cheeses have melted and food is bubbly, about 35-40 minutes.
11. Serve warm.

***NOTE: You will need to change the charcoal briquettes with fresh ones about half way through (after 20 minutes), so as soon as you get your pan in the box oven, you need to start more coals getting hot.***

**PIZZA A' LA BOX OVEN**

Dough for crust

*\*(if using frozen bread dough divide frozen dough into 2 balls for 2 pizza crusts) OR*

*\* Or use easy-mix crusts such as "Chef Boy Are Dee"- (if using a rectangular cookie sheet, use 2 of the package crust mixes for a thicker crust pizza.)*

Put 1 teaspoon Oil on the bottom of pizza pan. Put the dough on the pan. Put 1 teaspoon Oil on the dough and pat with oiled hands till flattened.

* 1 cup of basic pasta sauce (see above\*\*)
* Pepperoni, sausage, bacon, etc
* Mushrooms
  + Onions or other vegetables
  + ¾ cup Mozzarella Cheese
  + 2 tablespoons of Parmesan Cheese

*\*\*****IMPORTANT:*** *If using meat toppings other than precooked, use a frying pan over the propane stove to cook sausage, bacon, chicken or other meat topping before layering on pizza.*

Pat pizza dough onto pizza pan or cookie sheet. Top with sauce. Next put on the layer of Mozzarella cheese, then vegetable toppings, then meat toppings. Sprinkle with Parmesan cheese. Bake at 375 degrees (18 briquettes) for 15-20 minutes

**BROWNIES**

2/3 cups of cocoa

2 cups of sugar

1/ ½ cups of plain flour

1 teaspoon baking powder

2 sticks of softened butter OR 1 cup vegetable oil

1 teaspoon of salt

4 eggs

Stir all of this together till mixed. Butter the bottom of a 10 X 13 aluminum pan and pour in the prepared brownie batter. Bake at 350 degrees (12 +2 briquettes) for about 25-35 minutes.

**BLONDIES**

1 1/2 cups packed brown sugar

1 cup softened butter or margarine

2 1/4 cups all purpose flour

3/4 teaspoon baking soda

1/2 teaspoon salt

2 eggs

1 teaspoon vanilla flavoring

**OPTIONAL** 1 1/2 cups butterscotch, chocolate, peanut butter, or white chocolate chips

Preheat box oven to 375 degrees (16 charcoal briquettes).

Use cooking spray to spray the bottom of a 9 X 13 baking pan. Stir the butter and sugar together. Stir in eggs (DO NOT OVERMIX). Next add all other ingredients and stir till just mixed. Bake 20-25 minutes.

**Bread Pudding**

2 cups dry bread crumbs 3/4 cup sugar

1 cup raisins 1/4 teaspoon salt

5 eggs, beaten 1/2 teaspoon nutmeg

2 quarts milk 1 Tablespoon Vanilla extract

Spray 9X13 baking pan with baking spray or spread 1/2 teaspoon oil or butter over the bottom of the pan. Mix bread crumbs and raisins, put in baking pan, and set aside. Beat eggs slightly and add sugar, salt and cold milk. Add vanilla flavoring and pour over bread crumbs. Sprinkle nutmeg over top and bake at 350 degrees for 35-45 minutes until custard is set and knife comes out clean.

**Chocolate Sheet Cake**

4 T. cocoa 1 tsp. baking soda

2 cups sugar 1 tsp. vanilla flavoring

2 sticks butter or margarine (1/2 pound) 1 cup water

1/2 cup buttermilk (or milk w/ 1 T vinegar added) 2 eggs, beaten slightly

Mix flour and sugar together in a mixing bowl and set aside. Put butter, cocoa and water in a saucepan and bring to a boil. Slowly pour over flour and sugar mixture, stirring the whole time. Mix well and add soda, buttermilk, eggs and vanilla. Pour into a greased and floured 13 X 9" pan. Bake at 325° for 30- 40 minutes.

**ICING:**

1 stick butter 1 tsp. vanilla

1 box confectioners' sugar (powdered sugar) 6 Tablespoons milk

4 Tablespoons cocoa 1 cup nuts if desired

In a saucepan, melt and bring to a boil the butter, cocoa and milk. Remove from heat and add powdered sugar, vanilla, and nuts. Beat and spread on cake while cake is still warm.

**Easy Enchilada Casserole Recipe**

(*Adapted for Box oven by Laura Pittman and Kalynn Porter*)

**Enchilada Basic Ingredients**

* 2 Tablespoons Olive oil
* 1 pounds ground beef or cubed chicken
* 1 medium onion, diced
* 2 cups [enchilada sauce](http://addapinch.com/cooking/2013/10/08/enchilada-sauce-recipe/) (**see Right**)
* 8 +/- flour or corn tortillas
* 8 ounces sour cream
* 1 8 oz package sharp grated cheddar cheese

**Enchilada Sauce Ingredients**

* 1 teaspoon garlic powder
* 1 1/2 tablespoons chili powder
* 1 cup water
* 1 chicken bouillon cube
* 1 (6 ounce) can tomato sauce
* 1/2 teaspoon dried oregano
* 1/2 teaspoon dried basil
* 1 teaspoon dried parsley
* 1/2 teaspoon cumin
* 1 teaspoon dried onion
* ½ teaspoon salt
* 1/4 teaspoon ground black pepper
* 1/2 cup salsa

**Instructions**

1. Prepare charcoal briquettes to cook your meal at 375º F (15+ 2 HOT charcoal briquettes).
2. Brown ground beef and drain, or brown chicken if meat is raw. If meat is cooked, skip to step #3.
3. Put diced onions and olive oil in a sauce pan. Cook until onions are just tender. Add meat to the skillet.
4. NOW ADD ALL THE INGREDIENTS FOR THE ENCHILADA SAUCE (**SEE RECIPE** **above) and heat till bubbly. Turn off heat and assemble your casserole.**
5. Spray nonstick cooking spray on the bottom of a 9x13 casserole dish (baking pan).
6. Spoon about ½ cup of **just the juicy part** of the enchilada sauce mix into the bottom and spread to coat the bottom of the casserole dish.
7. Place 3-4 or more (depending on size) corn or flour tortillas on top of the enchilada sauce, overlapping them slightly at the edges to make all tortillas fit lengthwise (tear in half if needed to cover most of the pan).
8. Ladle on about 1 1/2 cup enchilada/ meat sauce, making sure to spread mixture evenly over tortillas (use about half of your sauce/meat mixture).
9. Top with large dollops of sour cream (use about half) and spread slightly. Sprinkle on half the cheese.
10. Repeat layering with 3 or more tortillas, remaining enchilada sauce/ meat mixture, sour cream, and end with cheese.
11. Bake in oven until cheeses have melted, about 20 minutes.
12. Serve warm.3.2.2124

**Chicken Hash Brown Casserole**

1 (2 pound) package thawed hash brown potatoes

1 ½ pounds chopped chicken (precooked for faster baking time—add any juice as well)

**(Or 2 cans of cooked chicken)**

½ cup butter (1 stick), softened

1 teaspoon salt.

½ teaspoon ground pepper

½ cup chopped onion

1 can Cream of Chicken soup

2 cups shredded Cheddar cheese

**\*\***Can of mixed vegetables, green beans, or corn (optional)

1. Preheat box oven to 350 degrees F (16 Charcoal Briquettes).
2. Spray one 9x13 inch pan with non-stick cooking spray.
3. In a large bowl, combine the potatoes, butter, salt, pepper, onions, soup, chicken, and cheese. Gently mix and pour into prepared pan or dish.
4. Bake in the preheated oven until browned, about 35 minutes.
5. \*\*NOTE AS soon as you put the casserole in to cook, you will need to start more coals getting hot and change them out after 20 minutes

**DUMP CAKES in the Dutch Oven or Box Oven**

Dump cakes are another name for a simple cobbler that is made without having to make and roll out a pie crust. Ingredients may require a simple stirring, but many ingredients are mixed and poured over each other into the baking dish. Read and follow the directions to create wonderful desserts.

All 2016 MOGSU Day Camp Dump Cakes will be baked in a Dutch oven, though they may also be cooked in a box oven, just not this time-- learn a new trick. Or of course you may bake them in a regular oven at home-- Just refer to the baking temperature noted in the recipe below.

**Blueberry Crisp Dump Cake**

* 4 cups fresh or frozen blueberries mixed with 1/2 cup brown sugar
* OR 2 cans of blueberry pie filling
* 1/4 cup water
* 1/2 teaspoon cinnamon (stir into either of the above)

**Apple Cinnamon Dump Cake**

* 4 cups fresh apples chopped and mixed with 1/2 cup brown sugar
* OR 2 cans of apple pie filling
* 1/4 cup water
* 1 1/2 teaspoon cinnamon (stir into the fruit before topping with flour mixture)

**Heavenly Peach Dump Cake**

* 4 cups fresh or frozen peaches mixed with 3/4 cup white sugar & 1/4 cup water
* OR 2 cans of peaches with juice
* 1/2 teaspoon cinnamon (stir into the fruit before topping with flour mixture)

**Chocolate/ Cherry Dump Cake**

* \*\*ADD 1/2 cup cocoa **to** **the FLOUR mixture**
* 2 cans of cherry pie filling
* sprinkle 6 ounces (1/2 bag) of chocolate chips over cherries before topping with the chocolate flour mixture

**Blueberry/Peach Dump Cake**

1 large can of peaches

2 cups of blueberries & 1/2 teaspoon cinnamon

(use this flour mixture for all of the recipes)

* 2 cups flour
* 1 1/2 cup sugar
* 1 Tablespoon baking powder
* 3/4 teaspoon baking soda
* 3/4 teaspoon salt
* *24- 30 ounces of fruit, juice and all ( SEE FRUIT DIRECTIONS Above)*
* 1 cup of melted butter (if using sticks of butter this will be 2 full sticks)

**Directions:**

1. In a mixing bowl, mix together flour, sugar, baking powder, baking soda, and salt. (FOR CHOCOLATE also add the cocoa at this time.) Set bowl aside.
2. Put a paper liner into the Dutch oven (to help with cleanup later)
3. Pour all of fruit mixture for your recipe into the bottom of the Dutch oven.
4. Sprinkle the flour mixture even over the top of the fruit.
5. Drizzle the melted butter over the top of flour mixture, trying to evenly coat the flour mixture.
6. Shake or bump the Dutch oven a little bit to shake some of the topping into the fruit.
7. Bake at 375 degrees **(17 briquettes on top, 11under for a 12" Dutch oven)** for 30-35 minutes. (**YOU WILL NEED TO CHANGE THE CHARCOAL BRIQUETTES AFTER ABOUT 20 MINUTES (SO YOU WILL NEED TO START MORE COALS GETTING HOT AS SOON AS YOU GET THE DUTCH OVEN SET UP WITH THE FIRST ROUND OF COALS.)**
8. DO NOT PEEK into the Dutch oven till you are changing the coals out (after about 20 minutes) For this procedure you will need to dump the coals off the lid and into a fire pit or fireplace bucket (provided), being careful not to get ash into your cake. Work quickly to keep the cake from cooling off. Most likely it will not be done yet, so put on the new round of hot charcoal briquettes and allow to bake at least 10-15 more minutes.
9. Carefully remove the lid after the desired cooking time, dump the coals, and serve. (with whipped cream or ice cream-- even better)

**FRENCH TOAST a la Vagabond Stove**

Use a metal fork and small spatula for steadying and turning as recommended previously, using the 2 utensils.

Per person:

* 4-6 slices of bread
* 1 egg,
* 1/8 cup of milk
* 1 teaspoon sugar
* sprinkle of cinnamon
* butter
* 1 Tablespoon powdered sugar
* syrup

1. In a small bowl, mix egg, milk, sugar and cinnamon.
2. Light the Vagabond stove
3. spread about 1/2 teaspoon butter on the stove
4. **QUICKLY** dip both sides of bread into the egg mixture, and place on the Vagabond Stove.
5. Cook as much toast as wanted. When all is done, sprinkle with a small amount of powdered sugar before putting on syrup. **Delicious!**

**Veggies in a Foil Packet**

Zucchini, squash, onions, potatoes, broccoli, cauliflower, or whatever vegetables you want

2 teaspoons olive oil

Various spices: salt, pepper, oregano, basil, garlic powder, blackening seasoning, etc

Parmesan cheese after cooked

Slice vegetables and season as desired (let girls get creative). Double wrap in heavy duty aluminum foil making the packets flat. If cooking with a buddy, make the packets half circle and the sized to fit both packets on top of the Vagabond Stove. Place on top of the Vagabond Stove and “bake” for about 15- 20 minutes, turning them every 5 minutes or so. Sprinkle with parmesan cheese when done and enjoy.

**Quesadillas**

5' round flour tortillas, 2 per person

8 oz SLICED cheddar cheese

shredded lettuce

chopped tomatoes

salsa

\*sour cream, (optional)

\***optional:** onions, peppers, lean ground beef or diced chicken

If cooking meat or vegetables, cook meat first directly on the vagabond stove surface, then vegetables, setting them nearby in a bowl or on a plate when done.

For **cheese quesadillas**: Place a tortilla directly on the hot vagabond stove for about 20 seconds, turn over and cook for another 20 seconds. Set aside on plate. Put on the 2nd tortilla. Then immediately place 3-4 Tablespoons of cheese and any other toppings on the tortilla. Place the first tortilla on top and allow to cook for a minute or so till cheese is beginning to melt. Use a fork to steady the stove and assist while using a wide spatula to carefully turn the quesadilla. Cook for another minute or so. Top with salsa and sour cream.

**Cinnamon Quesadillas**

Butter (squirt butter might work well on the vagaabond stove

Tortillas, flour and/or corn

Cinnamon/ Sugar Mixture in a shaker

Butter the top of the vagabond stove. Spread or squirt butter on tortillas. Sprinkle top lightly with cinnamon and a teaspoon or more of sugar. Heat on bottom only. Remove from heat and roll up to eat.

**Baked Apples**

1 Granny Smith, Gala, or Rome apple per person

Approx. 1 Tablespoon brown sugar per person

Sprinkle of Cinnamon

1 – 2 Tablespoons of raisins (if desired)

1 teaspoon of butter

1 Tablespoon water

Core apples, slice and sprinkle with seasonings as desired. Double wrap in heavy duty aluminum foil making the packets flat. If cooking with a buddy, make the packets half circle and the sized to fit both on top of the Vagabond Stove. Place on top of the Vagabond Stove and “bake” for about 15- 20 minutes, turning them every 5 minutes or so.