

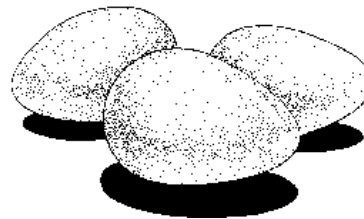
BREAKFAST

ALUMINUM EGGS

Ed Bailey *Foil*

1 Sausage Patty **1 handful Hash Brown Potatoes**
1 dash water **1 Egg** **salt, pepper, spices**

Wrapped in double foil pack and placed on coals for 10-15 min. If it burns, cut down the time.



ANTS IN THE OATMEAL

Dick Ross *T928* *OnePot*

Regular oatmeal (not instant) with brown sugar, raisins & nuts, canned fruit

APRICOT HONEY OATMEAL

3 1/2 cups water **1/2 cup chopped dried apricots**
1/3 cup honey **1/2 teaspoon ground cinnamon**
1/4 teaspoon salt (optional) **2 cups quick or old-fashioned uncooked oats**

Bring water, apricots, honey, cinnamon and salt to a boil in a 3-quart saucepan. Stir in oats; return to a boil. Reduce heat to medium; cook about 1 minute for quick oats or 5 minutes for old-fashioned oats or until most of the liquid is absorbed, stirring occasionally. Let stand until desired consistency.

Variation: Substitute raisins, dried peaches or pears, dried cranberries, blueberries, dried apples, dates or diced mixed dried fruit for apricots.

Makes 4 (1-cup) servings, each: 280 calories, 2.5 grams fat (25 calories from fat), no cholesterol, 10 milligrams sodium.

THE BETTER BATOR - WANZA BATTER

Lou Bator T928 Skillet

2 cups flour **4 tsp. baking powder** **1 stick melted margarine**
1 cup buttermilk **2 eggs (minus shells)**

Mix above ingredients then add regular Homogenized milk 'till batter is right consistency. One half measures of above works as well. GRRREAT Pancakes !!!!

Breakfast Burrito's

Troop 421

Flour Tortillas **Eggs** **Sausage** **Cheese**
Picante sauce **Seasoning** **1/2 cup Milk**

Brown the sausage and cook the vegies, drain grease. Mix eggs in a mixing bowl, remove shells, add 1/2 cup milk and stir. Add prepared ingredients then scramble in a frying pan. Serve with warmed tortillas, seasoning to taste.

BREAKFAST CAKE

8 oz. blueberries or other fruit **2 cups Bisquick Mix** **1/4 cup powdered milk**
2 tbs. sugar **dash of cinnamon** **water**

Heat fruit in large pan. Mix dry ingredients with enough water to make a thick batter. Drop large spoonfuls of batter onto fruit. If you pour, the batter will push the fruit to the sides. Cover and cook until batter becomes a cake.

CREAM OF FREEBIES

Michael Vesey T928

OnePot

1/2 cup boiling water, 1/2 cup Cream of Wheat and freebies

Add freebies from the breakfast menu's of those fine restaurants: Grape Jelly and Strawberry Jam from MacDonald's, Honey from KFC or Burger King, Sugar packets...

CRESCENT ROLLS ON A STICK

P.D. Boye

1 tube of refrigerated Crescent rolls

Butter or margarine

Jam, jelly or honey

Using a thick green stick about 1 inch in diameter, wrap the dough for a crescent roll spiral fashion around the tip of the stick. Leave space with the spiral for the heat to reach all of the dough. Press the ends of the dough to the stick to stick to the stick.... Hold the stick over coals for 15-20 min., turning frequently as you salivate. When golden brown, slip the roll of the stick and spread with butter, jam, jelly, or honey. plan for 1-3 rolls per scout.

DICK'S HASH

Dick Ross

T928

Skillet

2 potatoes

1 can chunk Ham

1 egg

Shortening/margarine

Pre-cook 2 potatoes, skins on. Wrap in foil for trip. At camp: melt shortening in fry pan and slice the potato for frying. After browning add chunk ham and egg. Cook until egg is done. Salt and pepper to taste. Alternate: use dried hash brown potatoes on long trips

EGG IN THE NEST

Big Bird

Griddle

1 piece bread,

1 egg,

1 tbs. bacon grease or shortening

On low heat, melt grease in fry pan. Cut a hole in center of bread for the egg. Place bread in fry pan. Break egg over hole of bread and pour out egg. Fry egg and bread, Flip once and serve.

Break eggs on top of potato/meat mixture, and stir to cook eggs. **Serve immediately to 8 hungry persons.**

Real Scotch Eggs

Ann of Palfreyman

Hard boiled egg ground sausage bread crumbs

Take a Hard Boiled Egg and mold a shell of ground sausage around the egg, roll in bread crumbs and Bake 25-30 minutes in a reflector oven or Dutch oven. Rotate as needed.

SAM'S BULLFIGHTER BREAKFAST

Ed Bailey T911 Skillet

1 lb. cornmeal 2 qt. water syrup, honey, or jam
1 tsp. salt 1 pound of cooked, crumbled sausage
beaten eggs 1 small can of diced chilies (mild or hot)

Same as the Kansas Fly Pie, however, you skip the raisins. Instead, add 1 pound of cooked, crumbled sausage and 1 small can of diced chilies (mild or hot). Mix well: follow cooking directions of Kansas Fly Pie. Serve with Salsa.

Scotch Eggs

Skillet

English muffin 1 egg butter or margarine

Cut silver dollar size hole in an English Muffin. Butter both sides. Place on griddle. place egg in hole. Fry both sides, slowly until cooked.

SCOUTMASTER RANCH EGGS

F.G. Bryant and B. Hale

I won the SM Cookoff at El Ranch Cima for two years in a row with this.

Utensils:

12" Dutch Oven
Large Spoon
Knife
Potato Peeler

Ingredients:

1 lb. Jimmy Dean Sausage (mild)
1 large onion
1 bell pepper
6 to 8 potatoes
1 small bottle Pace picante sauce
8 eggs (chicken)

Directions:

Brown sausage in dutch oven. (chop it all up like hamburger, don't make it into patties) While that is cooking, peel and cut up potatoes into small 1/4" cubes. Chop up onions and bell pepper. When sausage is brown, drain grease. Dump in potatoes, onions, bell pepper and the bottle of Pace.

(pour it out, don't throw the glass in there) Stir that up real good, and put the lid on the pot. You must leave the lid on as the steam helps cook it without burnin. Stir ever so often.

Just before the taters set, smooth the top with the back of the big spoon, and make indentations in the mixture with the eggs, as you break the eggs into them. (Try not to break the yoke so it will be purity.) **PUT THE LID BACK ON SO THE EGGS WILL POACH.** As soon as eggs are set, take off the fire and serve.

This serves well with flour tortillas heated on an inverted dutch oven lid.

Scrambled Eggs Ranchero

Troop 421

Eggs Bell Pepper Sausage Onion Cheese

Ham 1/2 cup milk Tabasco(optional) Jalapeno (optional)

Brown the sausage and cook the vegies, drain grease. Mix eggs in a mixing bowl, remove shells, add 1/2 cup milk and stir. Add prepared ingredients then scramble in a frying pan. Add the cheese last. Serve and add seasoning to taste.

SPAMBLE EGGS

Michael Vesely T928 Skillet

1 can (7 oz) SPAM 12 eggs 1/2 cup Sanalac instant milk
2 Tbs. dried onions 2 Tbs. dried green pepper

Dice the SPAM and fry in large pan. Crack and stir the eggs and milk with a whisk in a large bowl. Leave the egg shells out. Hydrate the dried onion and peppers, then add to the SPAM. Fold the eggs over the SPAM and spamble them. Serve to 6 scouts

SCRAMBLED EGG VARIATIONS

Skillet

Mix with a fork: or mix in ZIP lock Bag, zip tight and mash with fingers or shake it up

4 eggs
2 tbs. Dry Milk
4 tbs. water
1/2 tsp. Salt, dash of pepper

Add one of the following:

4 Tbs. Shredded Cheddar, Jack, or Swiss cheese
4 Tbs. Rehydrated mushroom pieces
1 Tbs. Crushed dry parsley or celery leaves
1 Tbs. Bacon bar (Wilson's) or BACOS
3 Tbs. Rinsed shredded dried beef
1/2 tsp. Chili powder
1 Tbs. Dried tomato slices, crushed

SURE SYRUP

I.B. Sure

T928

Small Pot

1 cup packed brown sugar 1 cup water 1 Tbs. margarine

Mix and simmer until sugar dissolves. Watch it. Don't Burn it.

variations: use apple juice instead of water., Maple flavoring, 1/2 tsp.
cinnamon, or Heat together Karo Syrup and Jam.

TRUE GRITS

A.J. Anonymous

T928

OnePot

1/2 cup Instant Grits 1 T. Bacon Bits dash Molly McButter

Boil Water, add grits, Bacon Bits, Molly McButter.... eat with an attitude.
Add cheese or cooked egg as well.

Vienna Toast

Skillet

**2 slices bread
1 tsp. sugar
powder sugar**

**Jam
1/4 cup milk**

**2 eggs
cinnamon**

Make a Jam sandwich. Beat 2 eggs per person (4 pieces of toast). Add a little sugar, cinnamon, milk, and water. Dip sandwich in egg mixture, fry like French toast. Dip fried sandwich in powder sugar.

WORM IN THE APPLE

Canadian Scouts *Foil*

1 Apple

1 sausage link

aluminum foil

Core an apple, stuff with sausage link, wrap in foil, cook until soft (~40 min.) Canadian Scouts..

