

CAMP TREXLER

- THURSDAY IN-SITE TROOP COOKING -

Thursday Dinner **In-Site Troop Cooking**

Thursday at Camp you'll be cooking dinner in your site! Our Camp will provide all the ingredients to cook, but your troop is more than welcome to bring more ingredients, spices, dessert, or even a completely different meal all together. Troop leaders may leave to pick up any ingredients at a local supermarket if you would like to have any extra ingredients. Remember your troop chuck box, with cooking equipment, and mess kits. If your unit forgot any essential cooking equipment, talk to our Kitchen Staff, if we can, we'll be glad to lend.

Starting after lunch, a member of your troop can head to the Kitchen, and pick up your ingredients. If nobody is at the Kitchen (Thursday is our hardworking Kitchen staff's night out), find a member of our staff/management team in the office, and we'll help you out! If you need any dietary alternatives, make sure to let our Kitchen Staff know so that we can have that ready for your troop.

What you should Bring:

- Camp Stove/Tools to cook over your firepit
- Propane/gas to use the Stove (if necessary)
 - Cleanup/Equipment to wash Dishes
 - Mess Kits/things to eat from
- Cooking Tools (pots, pans, dutch oven, tongs, spatula, etc)
- Spices/Any extra ingredients you would like to spice up your meals if preferred
 - Anything else you think you may need after reading below!

Camp Cook-Off

An annual event here at Camp is our cooking competition! This event has produced quite an interesting assortment of presentations over the years. For those interested in seeing how your meal ranks among the rest of Camp's, our staff will taste and judge your culinary creations. We will give out points for best presentation (extra points if it's theme related), best taste, and best dessert! Feel free to drop off a *small* sample right before colors.

Colors will be at 6:45, instead of 5:45. This will allow your troop more time to eat, clean up, and get ready.

Thursday Cook-Off Menu

This Summer to go with our Theme, we'll be supplying everyone with a bunch of ingredients found in cookbooks from the 1920's. We'll provide you with the ingredients, and you can choose from a selection of recipes, or come up with your own culinary creation!

Provided Ingredients

We'll be supplying everyone with the same ingredients, we'll portion according to Troop size. If you have any dietary needs, please let us know so we can accommodate any items you may need.

Main Ingredients

- Ham
- Potatoes
- Onions
- Beans

Spices

- Garlic
- Salt
- Pepper

- Cayenne Pepper

Extra Ingredients

- Butter
- Chicken Bullion Cubes
- Flour

Dessert

- Rice Pudding (Provided)

Recommended Recipes

Here you'll find a selection of recipes popular in the 1920's that can be used with the above ingredients, or feel free discard and use these to create your own culinary masterpiece!

Ham & Bean Soup - A hearty soup that provided struggling families with something filling, primarily using items with a longer shelf-life usable for a longer period of time.

- Ham
- Beans
- Garlic
- Stock (bullion cubes)
- Potatoes
- Salt/Pepper

Step One - Boil Potatoes until soft, keep starchy water for soup use.

Final Steps - Heat a pot over medium-low heat and add Butter. Add onion and cook for 4-5 minutes until soft, then add in garlic and cook for 30 seconds more until fragrant. Throw in

ham and beans, then add in chicken stock and starch water. Bring to a boil, reduce to a simmer, add salt/pepper to taste, then cover and let cook until ready to eat!

Ham and Potato Hash - Simple, rustic potato hash that comes together quickly with just a few affordable items!

- Potatoes
- Onion
- Ham
- Garlic
- Salt/Pepper
- Cayenne Pepper

Step One - Shred potatoes into a large bowl filled with cold water. Stir until water is cloudy, drain, and cover potatoes again with fresh cold water. Stir again to dissolve excess starch. Drain potatoes well, pat dry with paper towels, and squeeze out any excess moisture.

Step Two - Heat butter in a large pan over medium heat. Sprinkle shredded potatoes into the hot butter and season with salt, black pepper, garlic,

Step Three - Fry up ham in preferred style (sliced, cubed), feel free to fry up some sliced onions to spice up your Ham if desired.

Step Four- Cook potatoes until a brown crust forms on the bottom, about 5 minutes. Continue to cook and stir until potatoes are browned all over, about 5 more minutes.

Simple Ham & Beans, and Roasted Potatoes - A simple and easy meal prepared with ingredients commonly found in this era.

- Ham
- Beans
- Garlic
- Potatoes
- Salt/Pepper

Step One - Boil water, cut potatoes into preferred size, add Potatoes to boiling water, and cook until relatively soft.

Step Two - Fry up onions, add Salt/Pepper to taste. Finish potatoes by roasting with Onions, garlic, and some cayenne pepper.

Step Three - Cut up Onions, and fry until browned, add and fry up ham in desired size pieces.

Step Four - Bring together ham, onions, beans, salt, pepper, cayenne and a bit of water to pan. Reduce heat and simmer until water evaporates . Add more water if necessary during cooking time.

****Menu and Info Subject to Change****