

turnip, parsley, salt, pepper, and sugar. Cover and cook slowly about 1½ hours or until meat is tender. For each cup of water you used, measure 1 tbsp. of flour and mix thoroughly with cold water. Stir slowly into the stew and continue cooking about 15 minutes.

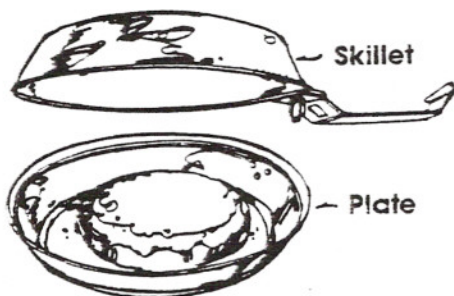
Hungarian Potato Soup

- 1 tsp butter
- 1 onion, chopped
- 4 cups stock or water
- 1 tb paprika
- 3 tb sour cream
- 4 large potatoes, diced
- 1 pimienta, minced
- 1 tb minced parsley
- ½ tsp salt

Melt butter in saucepan. Add potatoes, onion, and pimienta. Simmer slowly until the onion starts to brown, then sprinkle with the minced parsley. Add the hot stock or water, stir in the paprika, season with salt, and simmer about 30 minutes. Add 1 tbl of sour cream and cook for 3 minutes more. Remove from fire, add the remaining sour cream, and serve.

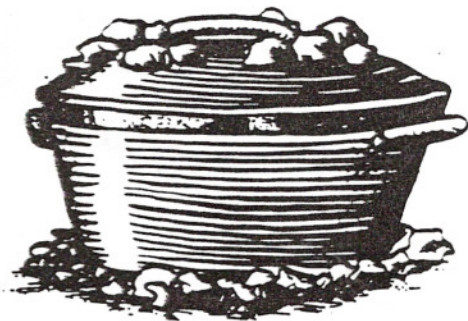
Pizza Goes Camping

Spoon your favorite pizza sauce on bread, top it with cheese, and put it in a plate of a patrol cook kit. Invert the kit's skillet over the plate. Place four to eight glowing charcoal briquets on top of the skillet for 10 to 12 minutes or until the cheese melts. You can use the same recipe with a trail chef kit or a dutch oven.



Dutch Oven Recipes for Camp

Here are some ideas for patrol cooks from the roundtable of the Mid-Iowa Council, Des Moines.



Roast Beef

Sear a 4- to 5-lb. roast (arm, pot, or Swiss steak) with a little oil in the dutch oven. Season the roast with salt and pepper and add enough water to half cover it. (Watch the water level during cooking—do not let it burn dry).

While the roast is cooking, peel one or two potatoes, a couple of carrots, and an onion per Scout. When the roast has cooked 45 minutes, add the vegetables and cook 45 minutes more or until done. It is done when it becomes tender.

Remove meat and vegetables. Make gravy with the juices and two packages of gravy mix. For thicker gravy, add flour (mix with water before adding to avoid lumps), salt, and pepper.

Pork Chops and Rice

- 6 to 10 thinly sliced pork chops
- 1 lb rice
- 2 cans onion soup in beef stock
- 2 cans cream of mushroom soup
- 1 or 2 cans mushrooms (optional)

Brown pork chops in dutch oven. Remove and place them on the lid. Mix rice, soups, mushrooms, and three soup cans of water in the dutch oven. Lay the browned pork chops on top of this concoction. Bake in the dutch oven 45 minutes. For a variation, substitute chicken or round steak.