

Fried Apples

Submitted by Brian Y, Life Scout
Fulfillment Farm Campout
Jan 17-18, 2014

Ingredients:

4 Granny Smith apples-peeled, cored and sliced
1 stick of Butter
½ cup Brown sugar
2 tablespoons cinnamon

Peel and slice apples very thinly.

Melt butter in a skillet and add sliced apples.

Sprinkle with sugar and cinnamon.

Simmer in a covered skillet until apples are soft, about 5 to 8 minutes,

Comments:

Rave reviews from the scouts!

Serve as a dip with Graham crackers.

Campfire Stuffed Bananas

Den Chief Dinner, February 23, 2014

Ingredients:

Bananas-1 per scout

Mini marshmallows

Chocolate chips

Create a banana boat by slicing along the length but do not cut all the way through.

Use your clean fingers to form a well inside the banana and push the banana open.

Fill the well with chocolate chips and mini marshmallows.

Wrap the stuffed banana in heavy duty foil and cook in the coals of a camp fire for 5 minutes.

Unwrap and eat with a spoon.

Campfire Stuffed Apples

Den Chief Dinner, February 23, 2014

Ingredients:

Apples-1 per scout

Butter

Brown Sugar

Raisins

Core the apples and remove a 1 inch strip of peel around the top of the apple.

Place butter, sugar and raisins in the apple.

Wrap the stuffed apple in heavy duty foil and cook in the coals of a camp fire for 10 minutes.

Unwrap and eat with a spoon.