

Peanut Butter Cup Cookies (tarts) submitted by Elaine Wilson

1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk
(NOT evaporated milk)
1 cup peanut butter
1 teaspoon vanilla
2 cups biscuit mix

1. In a large bowl, beat Eagle Brand milk, peanut butter and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour.
2. Preheat oven to 375°F
3. Shape dough into 1-inch balls and place in miniature muffin tins that have been sprayed with Pam.
4. Bake 8 minutes or until lightly browned. Do NOT over bake.
5. When tins are removed from oven, immediately press 1 mini peanut butter cup into the center of the cookie.
6. Allow to cool completely before removing cookies from the tin.

Store tightly covered at room temperature.

Peanut Blossom Cookies Make cookies as directed above. Shape into 1-inch balls and roll in granulated sugar. Bake on cookie sheet for 8-10 minutes or until lightly browned. Immediately after baking, press solid milk chocolate candy kiss (Hershey's) in center of each cookie. Allow to cool completely on cookie sheet and store as described above.

You may also use Peanut Butter dough from the refrigerator section of your grocery store. Cut the roll into 9 slices and each slice into 4 pieces. Roll each piece into a ball and use as described above.

If you don't have biscuit mix or Eagle Brand milk, or just prefer to make your dough "from scratch" use a standard peanut butter cookie dough recipe.

Praline French Toast

1 loaf French Bread
8 large eggs
2 cups whipping cream
1 cup milk
1/4 cup sugar
1 tsp. vanilla extract
1 tsp. cinnamon
1/2 tsp. nutmeg

Praline Topping

2 sticks butter
1 cup packed brown sugar
2 cups chopped pecans
2 tablespoons light corn syrup
1 tsp. cinnamon
1 tsp. nutmeg

Slice French bread into 20-1 inch slices. In a bowl or a 2 gallon plastic zip-loc bag, mix the eggs, whipping cream, sugar, vanilla, cinnamon, and nutmeg. Make sure it is blended well. Add bread slices and soak over night in the refrigerator or cooler. **Camping note: If you don't have a 2 gallon zip-loc, divide the mixture into two 1 gallon.

In the morning melt butter, brown sugar, corn syrup, cinnamon and nutmeg in the bottom of a 14 inch oven. Be careful not to scorch. When melted, add chopped pecans and coat with the mixture. Disperse evenly over the oven and add French Bread mixture, pour any remaining egg mixture over bread. Bake at 350 for 30 to 40 minutes or until golden brown. Serve with warm syrup.

Brenda
So Cal Chapter, IDOS

Cajun Jambalaya

**12 Inch Deep Pot
Coals: 15 Top 9 Bottom**

2 Tbs Canola Oil	3 cans 14.5 oz Stewed Tomatoes
2 12 oz Packages Manda Andouille Sausage (Sliced)	2 Garlic Clove (minced)
3 10 oz packages Yellow Rice	3 cans 14.5 oz Chicken Broth
1 tsp Dried Thyme Leaves	1 1/2 tsp Cajun Seasoning
1 tsp Chili Powder	2 1/2 lbs Peeled, De-Veined, and Cooked Shrimp.
1/2 tsp cayenne pepper	
2 Large Bell Peppers (Chopped)	
2 Large Onions (Chopped)	

Brown sausage in oil. Add onion, garlic and bell pepper and sauté.

Add all liquid and rice to sautéed vegetables. Bring to a boil.

Cover with lid and cook at 325° for 45 minutes. Fluff rice with a large fork to incorporate ingredients and fold in Shrimp

Bon Appetite

SAUSAGE BRUNCH CASSEROLE

Submitted by Al and Cindy Boyles

1 pound bulk pork sausage, cooked and drained
1/2 cup chopped green onions
1 can (4 oz) mushroom stems and pieces, drained
2 medium tomatoes, chopped
2 cups (8 oz) shredded Mozzarella cheese
1 cup pancake mix
12 eggs
1 cup milk
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper

In a greased 3-quart baking dish, layer the sausage, onions, mushrooms, tomatoes and cheese. In a large bowl, whisk the pancake mix, eggs, milk, oregano, salt and pepper; pour over cheese. Bake 350 degrees for 45-50 minutes or until top is set and lightly browned. Let stand for 10 minutes before serving. Yield 6-8 servings.

Beef N Biscuit Bake

3-4 lbs Ground Beef
2 Cans (16 OZ) Kidney Beans rinsed and drained
2 Cans (15 1/4 OZ) Whole Kernel Corn drained
2 Cans (10 3/4 OZ) Condensed Tomato Soup with 4 cans of water
1 Can Tomato Paste
1 Large Onion diced
1 tsp Chili Powder
4 tbs Chopped Garlic
1/2 tsp Salt
1 tsp Pepper
2 tbs of Vegetable Oil
2 cups of Cubed Processed Cheddar Cheese
1 stick Butter Melted
1/2 Cup Cornmeal

Brown beef and drain. Sauté garlic and onion for three to four minutes in oil. Add browned beef, beans, corn, soup, tomato paste, chili powder, salt pepper and water. Bring to a boil. Stir in cheese until melted. Place biscuits on top of bubbling meat mixture. Coat biscuits with butter and sift corn meal on top of the biscuits.

Cover and place 18 coals on top and 9 on bottom. Cook for about 30 minutes at 375 degrees or until biscuits are brown.

Raisin Oatmeal Cake

12 inch Dutch Oven

1 ½ cups White Lily plain flour
1 ½ cups oatmeal
1 stick of butter
½ cup raisins (I used white raisins)
1 cup sugar
1 cup brown sugar, packed
3 eggs, well beaten
2 teaspoons vanilla
½ cup chopped pecans (I toasted the pecans first)
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
1 ½ cups boiling water
PAM cooking spray or Baker's Joy
1 plastic tub cream cheese icing

Grease and dust with flour the sides and bottom of Dutch oven or use Baker's Joy

Place in mixing bowl, oatmeal, butter and raisins.

Pour boiling water over mixture and let stand for about 15 minutes.

Add sugar, brown sugar, beaten eggs and vanilla. Stir in flour, nuts, baking soda, salt, Cinnamon and cloves. Mix well with mixer. Pour into prepared oven.

Place 16 coals on top and 8 coals around bottom.

This will be at 350 degrees.

Cook for about 40 - 45 minutes. When done, remove from oven and cool. Frost with icing.

NOTE: Home made icing, 3 cups of powder sugar, 1 8-oz cream cheese and 1 teaspoon vanilla. Mix with mixer till creamy.

Camp Out Breakfast Casserole

Serves 8

Size 12 Dutch Oven

Bake 350°

TOP 17

Bottom 8

1 lb ground pork sausage

¼ Cup Onion

½ Cup Red, Green, Yellow mixed Bell Pepper or just Green.

2½ Cups frozen O'brien hash brown potatoes

2 tablespoons Fresh Basil (optional)

5 Large Eggs, lightly beaten

2 Cups Shredded sharp Cheddar Cheese

1¾ Milk

1 Cup Pioneer Baking Mix

¼ teaspoon salt

¼ teaspoon pepper

Toppings: Picante Sauce or Green sauce, sour cream

Garnish with fresh sprigs of parsley.

Cook sausage and onion in a 12 inch Dutch Oven over medium-high heat 5 minutes or until meat crumbles. Stir in hash browns and cook 5-7 minutes or until sausage is no longer pink and potatoes are lightly browned.

Stir together eggs, cheese, milk, baking mix, salt and pepper; pour evenly over sausage mixture.

Bake 350° for 45 minutes to 1 hour.

SAVORY SUMMER PIE

Simply toss together some cheese and vegetables to create a Savory Summer Pie.

*Round out the meal with sliced
fresh melon, a bowl full of berries,
and tangy lemonade.*

½ (15-ounce) package refrigerated piecrusts
1 small red bell pepper, chopped ½ purple onion, chopped
2 garlic cloves, minced
2 tablespoons olive oil
2 tablespoons chopped fresh basil
4 large eggs
1 cup half-and-half
1 teaspoon salt
½ teaspoon pepper
2 cups (8 ounces) shredded
Monterey Jack cheese
1/3 cup shredded Parmesan cheese
3 plum tomatoes, cut into 1/4-inch-thick slices

- **FIT** pie crust into a 9-inch deep-dish tart pan; prick bottom and sides of piecrust with a fork.
- **BAKE** at 425° for 10 minutes. Remove from oven; set aside
- **SAUTE** bell pepper, onion, and garlic in hot oil in a large skillet 5 minutes or until tender; stir in basil.
- **WHISK** together eggs and next 3 ingredients in a large bowl; stir in Sautéed vegetables and cheeses. Pour into crust; top with tomato.
- **BAKE** at 375° for 45 to 50 minutes or until set, shielding edges with strips of aluminum foil after 30 minutes to prevent excessive browning. Let stand 5 minutes before serving.
YIELD: 8 servings.

UPSIDE/DOWN CHOCOLATE CREAM CHEESE CAKE

- 1 Cup Semi Sweet Chocolate Morsels
- 1 Cup Chopped pecans
- 1 Cup peanut butter Morsels
- 1 Cup coconut flakes
- 1 Chocolate cake mix
- 3 8oz pkg. cream cheese
- ½ Cup butter
- 3 Cups powdered sugar

Line bottom of Dutch Oven with waxed paper. Spray both sides of wax paper with a non-stick spray. Put morsels, pecans, coconut on the bottom of the oven.

Prepare cake mix according to package directions. Pour batter gently over bottom mixture.

Heat Cream cheese and butter in a heavy sauce pan until melted. Add in powdered sugar stirring until smooth. Drizzle this mixture over cake.

Bake till done 45-50 minutes at 350 and a toothpick comes out clean. Remove from heat and let cool about 10 minutes. Invert from oven to serving plate. Carefully remove wax paper.