My Camp Recky Recipe Book

Name:____________________
West Coast Wraps
(4 servings)

Ingredients
• 1/2 C. cream cheese
• 1/2 tsp. garlic powder
• 1/2 tsp. dried minced onion
• 1 Tb. fresh parsley (or use any herb of choice)
• sea salt & ground black pepper to taste
• 4 large flour tortillas
• 1 C. shredded carrots
• 3/4 medium bell pepper, any color, sliced thin
• 1/3 C. red/purple onion, diced
• 1 avocado, cut into thin strips
• 1 C. fresh spinach leaves (or try arugula)
• 1 C. broccoli sprouts

Instructions
1. In a small bowl, stir together cream cheese, garlic powder, dried minced onions, herb, salt and pepper.
2. Use a spatula to spread cream cheese over the tortilla to within 1/2 inch of the edges.
3. Evenly divide up the carrots, peppers, onion, avocado, spinach and sprouts, placing them on one entire half of each tortilla.
4. Roll each tortilla up tightly, tucking in any loose fillings as you go. Use the cream cheese mixture as “glue” at the end to help it stick. Place it seam side down and slice either in half or in 1” sections (like sushi).

Fish Tacos (8 tacos)

Ingredients
• 1 pound white fish mahi mahi, flounder, tilapia, grouper, etc
• 1/4 cup extra virgin olive oil
• 2 tablespoons lime juice
• 1 tablespoon chili powder
• 1/4 teaspoon salt
• 1/4 teaspoon black pepper
• 1 tablespoon minced jalapeno
• 1 tablespoon freshly chopped cilantro

Slaw:
• 2 cups shredded cabbage
• 2 tablespoons red wine vinegar
• salt and pepper

Toppings:
• 1/2 red onion diced
• 2 roma tomatoes diced
• 1/4 cup freshly chopped cilantro
• 1/2 cup guacamole optional
• 2 limes quartered
• 8 corn or flour tortillas warmed

Instructions
1. Combine the olive oil, lime juice, and chili powder in a small bowl and whisk to combine.
2. Place the fish in a shallow dish (like a glass cake pan). Pour the marinade over the fish. Sprinkle the jalapeno and cilantro over it and let it marinate for 15 to 20 minutes.
3. Meanwhile, prepare the slaw and toppings. To make slaw, toss shredded cabbage with red wine vinegar in a small mixing bowl. Season with salt and pepper to taste.
4. Heat a large heavy skillet over medium-high heat. Add in fish and cook for about 5 minutes per side. Actual cooking time will depend on the thickness of your fillet. The fish is done when it can easily be flaked with a fork.
5. Compile your tacos with fish, cabbage slaw, a little onion, tomato, cilantro and guacamole and a squirt of lime juice.
Homemade Mac and Cheese (9 servings)

Ingredients
- 2 cups macaroni noodles
- ¼ cup butter
- ¼ cup flour
- Pinch of salt
- Pinch of pepper
- 2 cups milk
- 10 ounces Velveeta cheese, grated or chopped
- 5 ounces Colby cheese, grated (or cheese of choice for top)

Instructions
1. Cook macaroni in boiling water, according to package directions
2. Use part of flour and milk in pan to thicken
3. Add butter, flour, salt, milk, and pepper to taste and cook until thickened
4. Add grated Velveeta cheese and heat until cheese is melted. Add cooked macaroni to cheese sauce and mix
5. Pour mac and cheese into 8x8 pan and sprinkle Colby cheese on top
6. Bake in a preheated 350 degree oven for 30 minutes or until casserole bubbles

Peach Cobbler (18 servings)

Ingredients
- 1 cup self-rising flour
- 1 cup white sugar
- 1 cup milk
- 2 (16 ounce) cans sliced peaches in heavy syrup
- 1/2 cup butter

Instructions
1. Melt butter or margarine in 9 x 13 inch pan.
2. Mix together the flour, sugar, and milk. Pour mixture into the pan. Spread peaches, including syrup, evenly around the pan.
3. Bake at 350 degrees F for 30 to 40 minutes, until the crust turns golden brown. Let cool for about 10 minutes before serving.
**THIN CRUST PIZZA**

**Ingredients**
- 1 packet active dry yeast
- 2 tablespoons olive oil, plus more for brushing bowl, dough ball and crust
- 1 teaspoon kosher salt
- 3 cups all-purpose flour, plus more for dusting your work surface
- 1 cup slightly warm water

**Instructions**
1. In the bowl of a mixer fitted with a dough hook, pour the warm water in and sprinkle with yeast. Let stand until foamy, about 5 minutes. *Do not use hot water or it will kill the yeast and your dough will not rise.*
2. Add the sugar, oil, and salt into yeast mixture.
3. With the mixer on low, slowly add the flour and mix until a dough ball forms. You may want to transfer to a floured work surface and knead by hand until a smooth ball comes together. Transfer dough to an oiled bowl and brush top with oil. Cover bowl with plastic wrap and set aside in a warm area for about an hour. The dough should double in size.
4. Cut the dough in half. Place both pieces on a floured work surface and gently knead. You can roll one piece out now into a 12-inch round.
5. To cook now, top with your favorite toppings. Brush the exposed dough with olive oil and place in a 450 degree oven on a pizza stone (if you have one) for 12 to 15 minutes until the dough is golden brown.
6. To freeze the second piece, wrap the dough in plastic and place it in a resealable freezer bag for up to 3 months.

**Deep Dish Pizza**

**Ingredients**
- 4 1/2 cups ounces bread flour, plus more for dusting
- 1 1/2 tablespoons sugar
- 3 teaspoons kosher salt
- 2 teaspoons instant yeast
- 3 tablespoons extra-virgin olive oil
- 15 ounces lukewarm water
- 1 pound grated full-fat dry mozzarella cheese (about 4 cups), placed in freezer for at least 15 minutes
- Pizza sauce of choice

**Instructions**
1. Combine flour, sugar, salt, and yeast in bowl of food processor. Pulse 3 to 4 times until incorporated. Add olive oil and water. Run food processor until mixture forms ball that rides around the bowl above the blade, about 15 seconds. Continue processing 15 seconds longer.
2. Transfer dough ball to lightly floured surface and knead once or twice by hand until smooth ball is formed. It should pass the windowpane test. Divide dough into three even parts and place each in a covered quart-sized deli container or in a zipper-lock freezer bag. Place in refrigerator and allow to rise at least one day, and up to 5.
3. At least two hours before baking, remove dough from refrigerator and shape into balls by gathering dough towards bottom and pinching shut. Flour well and place each one in a separate medium mixing bowl. Cover tightly with plastic wrap and allow to rise at warm room temperature until roughly doubled in volume.
4. 1 hour before baking, adjust oven rack with pizza stone to middle position and preheat oven to 500°F. Turn single dough ball out onto lightly flour surface. Gently press out dough into rough 8-inch circle, leaving outer 1-inch higher than the rest. Gently stretch dough by draping over knuckles into a 12 to 14-inch circle about 1/4-inch thick. Transfer to pizza peel.
5. Spread approximately 2/3 cup of sauce evenly over surface of crust, leaving 1/2 to 1-inch border along edge. Evenly spread 1/3 of cheese over sauce. Slide pizza onto baking stone and bake until cheese is melted with some browned spots and crust is golden brown and puffed, 12 to 15 minutes total. Transfer to cutting board, slice, and serve immediately. Repeat with remaining two dough balls, remaining sauce, and remaining cheese.