My Camp Recky Recipe Book

Week One

Name:________________________
Oatmeal Breakfast Bars (8 servings)

Ingredients
- 2 cups old fashioned oats
- 1/3 cup packed brown sugar
- 1 tablespoon white sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup milk
- 2 eggs
- 2 tablespoons canola oil
- 1 teaspoon vanilla extract

Instructions
1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan.
2. Combine oats, brown sugar, white sugar, baking powder, salt, and cinnamon together in a bowl. Whisk milk, eggs, canola oil, and vanilla extract together in a separate bowl. Stir egg mixture into oats mixture until well combined; set aside until flavors blend, about 20 minutes. Spread oats mixture into prepared square pan.
3. Bake in the preheated oven until edges are golden brown, about 30 minutes.

Trail Mix
(14 1/2 cup servings)

Ingredients
- 2 cups pretzels
- 1 cup cashew halves
- 1 cup cheerios
- 1 cup raisins or dried cranberries
- 1 cup mini marshmallows
- 1/2 cup m&ms or chocolate chips

Instructions
1. Measure out your ingredients and then place in a large bowl.
2. Toss until mixed together.
FRUITY PEANUT BUTTER PITAS
(2 Servings)

Ingredients
- ¼ cup peanut butter
- 1/8 teaspoon ground allspice
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 2 pita pocket halves
- ¼ medium apple, thinly sliced
- ¼ medium banana, sliced

Instructions
1. In a small bowl blend the peanut butter, allspice, cinnamon and nutmeg.
2. Spread inside pita bread halves; fill with apple and banana slices.

Cereal Cookie Bars (36 bars)

Ingredients
- 4 ½ cups rice krispies
- 3 ¼ cups quick-cooking oats
- ¼ cup cornflakes
- ½ cup sweetened shredded coconut
- ¼ cup butter, cubed
- 16 oz. mini marshmallows
- ¼ cup honey
- ¼ cup mini M&Ms
- ¼ cup raisins

Instructions
1. Grease a 15x10x1-in. pan. In a large bowl, combine first four ingredients.
2. In a large saucepan, melt butter over low heat. Add marshmallows; stir until completely melted. Stir in honey until blended. Pour over cereal mixture; stir until evenly coated. Cool 5 minutes.

Ice Cream in a Bag (1 serving)

Ingredients
- 1 cup half and half
- 2 tablespoons granulated sugar
- ¼ teaspoon vanilla extract
- 3 cups ice
- 1/3 cup kosher salt
- Toppings of choice

Instructions
1. In a small resealable plastic bag, combine half-and-half, sugar, and vanilla. Push out excess air and seal.
2. Into a large resealable plastic bag, combine ice and salt. Place small bag inside the bigger bag and shake vigorously, 7 to 10 minutes, until ice cream has hardened.
3. Remove from bag and enjoy with your favorite ice cream toppings.
**SPAGHETTI SAUCE**  
(4.5 cups)  
Ingredients  
- 1 (15 oz.) can diced tomatoes  
- 1 (15 oz.) can tomato sauce  
- 1 (6 oz.) can tomato paste  
- 2 tablespoons sugar  
- ½ teaspoon basil  
- ½ teaspoon oregano  
- ½ teaspoon black pepper  
- ½ teaspoon salt  
- 1 teaspoon crushed red pepper flakes (optional)  

Instructions  
1. Throw it all in a saucepan, stir, simmer, cover and continue to simmer for 20-30 minutes.

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**Cheesy Garlic Bread (6 servings)**  
Ingredients  
- 14 oz. loaf French bread (or Italian) sliced in half horizontally  
- ½ cup unsalted butter, softened  
- 6 cloves garlic, finely chopped  
- 2 tablespoons fresh parsley, finely chopped  
- ¼ teaspoon salt  
- 1 ½ cups shredded mozzarella cheese  
- ½ cup finely shredded parmesan cheese

Instructions  
Preheat oven to 400°F.  
1. Line a baking sheet with parchment paper (baking paper), or foil. Arrange bread on baking sheet, cut-side up.  
2. In a small-sized bowl, combine the butter, garlic, fresh parsley and salt. Mix ingredients together until well blended.  
3. Evenly spoon the garlic butter mixture evenly over both bread halves right to the edges.  
4. Top with the cheeses and sprinkle with remaining parsley.  
5. Bake, uncovered, for 20 minutes, or until the cheese is melted and bubbly. Broil for about 2 minutes, or until the top is golden and crispy.  
6. Slice and serve warm.

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**Meatballs (36 meatballs)**  
Ingredients  
- 2 Tablespoons parmesan cheese  
- ½ teaspoon salt  
- 2 teaspoons dried oregano  
- ½ cup bread crumbs  
- 1.5 pounds ground beef  
- 2 eggs beaten

Instructions  
Preheat oven to 350 degrees F.  
1. In a large bowl, mix Parmesan cheese, salt, oregano and bread crumbs. Add eggs and meet and combine, being careful to not over-mix.  
2. Using an ice-cream scooper (or even a spoon), form meatballs, aiming for the size of a golf ball.  
3. Place about 1 inch apart on a foil-lined baking sheet. Bake for 15 minutes; flip and cook for 5-7 more minutes, or until crispy on the outside.
**Baked Mac and Cheese (3 servings)**

**Ingredients**
- 1 (12 oz.) package macaroni noodles
- 1 egg
- 2 cups milk
- 2 tablespoons butter, melted
- 2 ½ cups shredded cheddar cheese
- Salt and pepper to taste

**Instructions**
Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart baking dish.

1. In a large pot of salted water, lightly boil the macaroni for about 5 minutes until half-cooked.
2. Whisk the egg and milk together in a large cup. Add butter and cheese to the egg and milk. Stir well.
3. Place the lightly cooked macaroni in the prepared baking dish.
4. Pour the egg and cheese liquid over the macaroni, sprinkle with salt and pepper, and stir well. Press the mixture evenly around the baking dish.
5. Bake uncovered, for 30 to 40 minutes, or until the top is brown.

**Crispy Baked Chicken Tenders (4 servings)**

**Ingredients:**
- ¼ cup all-purpose flour
- 1 egg
- 1 tablespoon water
- 1 cup bread crumbs (plain or panko crispy)
- ½ cup grated parmesan cheese
- 1 ¼ pound (20 oz.) chicken breast tenders

**Instructions:**
Heat oven to 425°F. Line cookie sheet with foil; spray with cooking spray
1. In shallow dish, place flour.
2. In another shallow dish, beat egg and water.
3. In third shallow dish, mix breadcrumbs and cheese.
4. Coat chicken with flour; dip into egg mixture, then coat with breadcrumb mixture.
5. Place on cookie sheet.
6. Bake 15 to 20 minutes, turning once, until chicken is no longer pink in center and coating is golden brown. Serve with dipping sauce.
Friday

Peanut Butter Play-Do

Ingredients

- 3 Marshmallows
- 2 Tablespoons (roughly) of Peanut Butter
- 1ish Tablespoon of Powdered Sugar

Instructions

1. Put the marshmallows and peanut butter into a small dish and microwave for ten seconds. This should lightly soften your marshmallows making them easier to mix.
2. Stir the peanut butter and marshmallow together until it is smooth. Sprinkle powdered sugar onto the dough until it is no longer sticky. If your dough is still sticky, you will want to sprinkle more on.

Nestle Tollhouse Chocolate Chip Cookies

(5 dozen cookies)

Ingredients

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12 oz. package) chocolate chips
- 1 cup chopped nuts (optional)

Instructions

Preheat oven to 375° F.

1. Combine flour, baking soda and salt in small bowl.
2. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Drop by rounded tablespoon onto ungreased baking sheets.
5. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.