Shepherds Pie

Troop 14 Style

Ingredients

2 lbs lean ground beef (hamburger)
1 small onion chopped (approx ½-1 cup. You decide how "onion-y" you want to make it.)
1 10.5 oz can of cream of mushroom soup
2 Tsp Worchester Sauce
2 (12oz) Packs of frozen mixed veggies (peas, carrots and corn)
3 packages instant mashed potatoes—the kind you only need to add to boiling water (each package should make 2 cups). If you make this in camp you'll need a method of boiling water.
2 cups shredded cheddar cheese
Green onions (optional)

Cooking

1. Over a full compliment of coals (about 25), brown the ground beef along with the chopped onion. Drain. (Hint: While you're browning the ground beef preheat the dutch oven lid with the remaining coals.)

2. Add the 1 can of cream of mushroom soup and the 2 packages of frozen veggies and thoroughly mix into the ground beef-onion mix. Also add the 2 Tsp of Worchester sauce at this time.

3. Spread an even layer of mashed potatoes over the meat mixture. (I use a spatula to "trowel" the potatoes to an even layer.) If you made the potatoes ahead of time and refrigerated them you may need to let them heat up a bit to soften so you can spread them.

4. With 12 coals in a ring underneath and 20-22 coals on top, bake for 30-35 minutes. (The biggest factor that determines cooking time is if you start with hot or cold potatoes. If you browned the hamburger in the dutch oven and the potatoes are hot when you put them on it's not going to take very long to complete cooking this.) It's done when meat mix and potatoes are thoroughly heated through.

5. When it's done, sprinkle cheese over the potatoes (and chopped green onions if you want those) and bake about 5 minutes longer or until the cheese has melted.

Serves 6-8

S'mores Brownies

Ingredients

1 cup butter or margarine, melted
1/2 cup cocoa
4 eggs
2 cups sugar
1 tsp. vanilla
1 tsp. cinnamon
1/2 t. salt
1/2 tsp. baking powder
2 cups flour
3/4 cup chopped pecans (I left these out)
1 cup mini marshmallows (I used 2 cups)
1 cup chopped peanut butter cups (I used 2 cups)

Cooking

In a bowl, whisk butter and cocoa together. Add eggs one at a time, whisking between each. Add sugar, vanilla, cinnamon, salt, baking powder and flour.

Pour into dutch oven sprayed with nonstick spray containing flour

Sprinkle pecans over the top (optional)

Using 18 coals on the bottom and 12 on the top, bake 20-25 minutes and then remove heat from the bottom, but continue baking with top heat 15-20 minutes longer. Remove lid and sprinkle with marshmallows and peanut butter cups. Replace lid and remove half the coals and continue baking for 3-4 minutes. Remove the rest of the coals and let it sit for 5-10 minutes before serving.

Makes 12 servings.