Menu of the Month

610's stuffed Cornish Game hens prepared in a Dutch oven

This is an exceptionally easy meal considering the results. Our adults always eat separately from the boys first because I don't want my adults taking a weekend away from their families to be fed Doritos and Pepsi and second to set an example for out boys that you can have outstanding meals outdoors.

The ingredients needed for this dish are
1-pound Cornish hen per person
1 box long grain and wild rice per 3 hens
Bag of baby carrots per three hens
Butter, salt pepper

Prepare rice per box instructions (Hint you can prepare rice at home and pack in plastic bag to use at camp) rinse hens and clear cavity (Giblets usually in bag in cavity). Stuff cavity with rice as much as it will hold. Salt and pepper hens then Place in heated Dutch oven (3 per oven) with a bag of carrots. Add coals to top and place on coal bed. You need to control heat should be at 375 to 400 and will cook in an hour. Sometimes it may take a little longer based on weather conditions but leave it be for an hour then check if legs seem loose and ready to fall away it is done.
We like to serve this dish with sautéed mushrooms and a salad.

This dish won the iron skillet completion for our boys at Ockanickon a few years ago.

No meal it complete without dessert
Simple apple clobber in Dutch oven

Ingredients
Two cans apple pie filling
One box White cake mix
Brown sugar
Butter
Cinnamon

Heat Dutch over and melt one stick butter ad cup brown sugar and mix till you have syrup. Add 2 cans of apples then sprinkle cake mix on top (DO NOT MIX) sprinkle cinnamon on top then bake for 30 minutes with coals on top and bottom. When Cake mix starts to brown and apple bubble through it is done