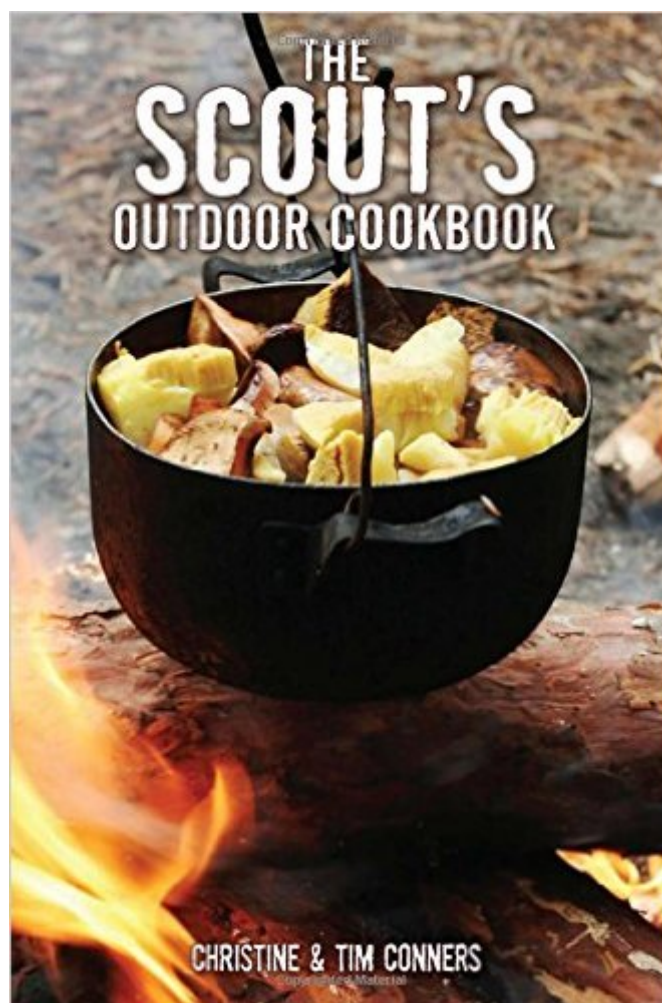


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Scout's Outdoor Cookbook (Falcon Guide)



Synopsis

THE SCOUT'S OUTDOOR COOKBOOK Christine & Tim Conners In this book of delicious outdoor cooking classics, authors Tim and Christine Conners bring together over three hundred of the favorite recipes of leaders from the Boy Scouts of America and the Girl Scouts of the USA. Sometimes wacky, always practical, this book will help the new camp cook to develop a thorough foundation of basic skills, while providing the experienced chef with plenty of new recipes and techniques to add additional dimension and enjoyment to their outdoor cooking. The Scout's Outdoor Cookbook emphasizes the best food preparation and techniques currently used in scouting. Thoroughly covered are recipes employing time-tested cooking methods using Dutch ovens, pots and pans, grills, and open fire. Many outstanding no-cook dishes are also provided. Every recipe was thoroughly tested by the authors, and each is presented using clear and reliable instructions that eliminate guesswork and variability. Preparation steps are sequentially numbered for smooth workflow and for objectively delegating tasks. Equipment lists are provided to ensure that the cook isn't caught short in the field. The use of challenge levels and icons allow the reader to quickly identify recipes ideal to their unique situation. Breakfast, lunch, and dinner are all thoroughly covered. And what would scouting be without snacks and desserts? Our large collection will keep your group's sweet tooth satisfied for years! A wide assortment of bread and drink recipes round out the list. Award winners, historical favorites, and many surprises are sure to please you and your scouts. Scout cooking produces a lot of food, making the scalable recipes in this cookbook a perfect companion for those challenged with feeding any large group outdoors. If you've been tasked with organizing trail maintenance activities, outdoor club events, base camp operations, festivals, fund-raisers, or even backyard parties, you'll find plenty of options for pleasing the palettes of large crowds. So indulge your group in camp-tested favorites such as: Flying Pigs in Sleeping Bags, Buckeye Biscuits and Gravy, Scoutcraft Meatloaf, Worm Burgers, Johnny Appleseed Pork Chops, Black Swamp Pasta, Oooey Gooey Extwa Toowy Bwownies, Black Bart's Salmagundi, Chicken and Varmints, Teenage Sugar Addict Orange Rolls, Barracuda Stroganoff, Jeepers Creepers Dirt Parfait, the World's Largest S'mores, and hundreds more! Over coals and campfires, in any locale and in all kinds of weather, scouts gather together to create something special through a shared meal outdoors. With this book, we're confident you'll do the same.

About the Authors Christine and Tim Conners are the authors of *Lipsmackin' Backpackin'* and *Lipsmackin' Vegetarian Backpackin'*, two of the most popular trail cooking books of the past decade. Christine is a former Girl Scout from her home state of Hawaii. Tim was a Cub Scout during his youth in Ohio, and as an adult, served as Den Leader and Assistant Cubmaster in Georgia's Coastal Empire Council. At the invitation of the

Boy Scouts of America, the Conners recently served as judges for Scouting magazine's prestigious national camp food cooking contest, a watershed moment that ultimately led to the creation of this book. Tim and Christine have been testing outdoor foods practically nonstop for over ten years. They are grateful that their four children are wonderfully accustomed to, and generally entertained by, the enormous range of outdoor culinary eccentricities that their parents have brought into the kitchen from the backyard! The Conners family lives in Georgia, where a Dutch oven can often be found warming over coals in the fire pit. Visit www.booksbyconners.com to find out more about this and other writing projects by Christine and Tim.

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Customer Reviews

I'm a outdoor trainer for Girl Scouts-- this cookbook is excellent for the new to experienced person. All the receipes are tried and true, from the easy level to the advanced. Everything you need to know, how to cook using stick, one pot, dutch oven, cardboard box, paper bag, ingredients, type of fire, even to the number of charcole brickets you need are included. It's easy to read and understand. I highly recommend it to anyone that cooks outdoors. I've done 3 outdoor trainings using it, and every leader there (including people who have never cooked outside), purchased a book. The receipes can also be cooked in your kitchen. Try it, you won't be disappointed. Christine and Tim have done their homework on this book.

This is a fantastic book for those interested in outdoor cooking. Unlike other vague "outdoor

cooking" books ("add meat and season to taste"...duh, I need a book for that?) this book gives you exact ingredients down to the size of the supplies (i.e., 14 fl. oz. can) to make your meal planning EXTREMELY simple. Serving sizes are listed so you can gauge if you need to make more or less based on your group and the recipes are top notch with detailed directions. Not only are recipes classified by type (breakfast, lunch, etc), they're also categorized by skill level (easy to advanced) and have icons for the cookware to use (skillet, dutch oven, etc). There is a section on cookware selection and care as well as tips and tricks to keep your wares in great shape and how NOT to burn the food. I picked this up since my son is more active in scouting now with campouts and since it's been quite some time since I've cooked outside the kitchen or grill, I knew I needed help. This book made me look like a pro! I have even brought my dutch oven to the firehouse and made dinner (Tomahawk Casserole) and then dessert (Chattanooga Cheesecake) for the guys and got rave reviews. One guy even stayed over from his shift to sample the food because "it smelled so darn good". I recommend this book for any Cub/Boy Scout leader, outdoorsman, or backyard camper (there's even a recipe for the world's largest s'mores). Easy to read, easy to follow, and very tasty...even for picky eaters (i.e., my kids)! You won't go wrong with this book. Best money I ever spent on a cookbook.

If you search out my reviews you will see that I have written up opinions on more than a dozen outdoor cookbooks. Cooking around an open fire, especially one pot dinners, has been a life long passion of mine. Some of the best meals I will ever come to remember have been created over an open fire on a hike or camping trip in years past. It has been my experience that most campfire cookbooks are all about a writers style. That is, a presumption from the author of just how much true pioneer spirit you possess. Most have pretty much the same recipes, give a teaspoon of this and a dash of something or other of that. The true diversity comes in the writing style. The best books lie somewhere between an author assuming you have never set foot in the savage wilderness with a pot and utensils in hand, and one that assumes we are all descendants of Daniel Boone. The Scouts Cookbook is one that balances both those extremes very well, as well as one I have owned and enjoyed for quite some time. It has always been one of my favorites for it is very elementary in its description, tips, common sense, and above all, possessing a wealth of very clear and in most cases truly delicious recipes of all kinds. Even though I consider myself well past the need to read the basics of campfire cooking 101 included in this book, I still enjoy browsing it anyway on occasion. I just happen to find the authors common sense so easy and entertaining to read and digest that I have come to enjoy it often. The actual recipes in this book are both very easy to follow

and diverse. Everything from a wealth of one pot dinners, to campfire pizza and apple squares. And the other things that other reviewers here have mentioned, like the number of coals to use and the distance over the fire to consider with certain recipes are correct in their being numerous and helpful. Whether you are a true novice as to the outdoor culinary arts, or are such a true master that you own a custom made tool belt for your cooking performance, I consider this book to be one of the best outdoor cookbooks I own. I highly recommend it to all...

The Scout's Outdoor Cookbook does, indeed bring back memories and gives new ideas! Simple, easy meals are described. Whether carried miles by backpack or prepared in a cast-iron Dutch oven, these culinary delights are practical as well as mouth watering. Also, these recipes kindle the spark of innovation, and create unique dining experiences as we all want and need in the wilds. These wonderful foods are not for the sit at home, or the weight watcher, but for the robust, trail-pounding adventurers burning calories and experiencing adventure

I bought this book for the dutch oven recipes and I really like that it told me (a novice dutch oven cook) specific steps, including how many coals to use. I've made the basic bread recipe twice and it is fantastic! Made me feel pretty good to be successful with a recipe rated "moderate"!

I have 45 years experience as a Scouter. during much of that time I have served as cook for leader and youth outdoor training courses. At one time I had a collection of over a dozen cook books and thick files of recipes appropriate for outdoor and youth cooking. "The Scout's Outdoor Cookbook" offers some recipes new to me and many good tips for good cooking. It will be my primary reference for future cooking opportunities.

I love it that this book tells you HOW to cook in your dutch oven. Many just give you recipes, but this one gives a lot of good insight on scaling recipes, how many coals to use, things to prep ahead at home, things to watch out for. Its a very good book for a beginner outdoor cook, and gives some good recipes and hints for a more experienced cook as well.

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