



Hi Campers!

Thanks for joining us for some great chat, good food, and [Happy Camping!](#) The recipes in this e-book are a community project, contributed by members of the [Happy Camper online community](#) and the companies who serve RVers in the [Circle of Trust RV Family](#). It's been a fun collaboration for everyone, and we thank all who participated. We wish we could have included every recipe, but some were too long for this format, so if you'd like to see the complete community collection, [visit us online](#) and find even more!

This collection can be viewed on your computer, but it was specifically designed to be printed onto standard Avery post card paper, giving you a wonderful group of recipes for your recipe box that are easily identified for RV trips and cookouts. Please note that the many web sites of contributors are listed on the top of each card, and most of these web sites have even MORE free recipes... so pop in and visit them sometime. Enjoy!

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*** Special thanks to:**

Mark & Dawn Polk of www.RVEducation101.com and www.rvuniversity.com
(dear friends of Happy Camper, great RV educators, and e-book masters)

Members of the [Happy Camper Community](#)
(wonderful folks and a warm group of friends who have built a fun place to gather online)

Matthew Burt of [All Merchant Services](#)
(our webmaster, friend and technical expert for the community)

The member companies of the [Circle of Trust RV Family](#)
(the best RV companies all gathered in one place, to serve the RV community with integrity and the best products, services and web sites available)

Comments? Questions? (866)677-6453 or (318)343-8608 Email us at HappyCamping10@aol.com



Main Dishes – Forgotten Beef

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

Forgotten Beef

Servings: 4to 6
Submitted By: Patsy Fintak

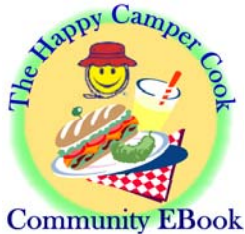
Ingredients

One 4lb or 6lb chuck roast
One envelope of lipton's onion soup mix
One can of cream of mushroom soup
Carrots and baking potatoes

Directions

Place the chuck roast in heavy duty alumium foil and put onion soup and cream of mushroom soup over roast. Then place carrots on mixture. Wrap up mixture and place in oven that has been set to 275 degrees. Leave for 4 to 5 hours . Place potatoes in oven the last hour and a half. Great dinner to make when you have a busy day. Come home and your dinner is ready!!!!!!

<http://www.rvcanada.com/rvrecipes.asp>



Main Dishes Grilled Veggies and Smoked Salmon or Shrimp

Thanks to: Donna Flanders / RV Vacation Planner
www.rvvacationplanner.com

Cooked pasta for 2 people
½ pound pre-packed smoked salmon (or other fish or ham)
Selection of veggies – pick 2 or 3 from this list
Zucchini
Sweet colored peppers
Onions
Eggplant
Oil and vinegar salad dressing (any kind)
1 small fresh tomato, chopped
Parmesan cheese

Slice veggies. Dip into the salad dressing and grill until soft, turning once.
Heat the pasta in the microwave.
Arrange pasta, ½ the grilled veggies and ½ the salmon (flaked) on a plate. Sprinkle with chopped tomato and parmesan cheese.
Since smoked salmon is very high in sodium, you can grill your own salmon that you marinate in Liquid Smoke.



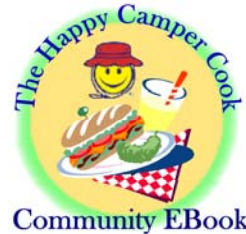
Main Dishes – Leftovers in Pastry for Two

Thanks to: Donna Flanders / RV Vacation Planner
www.rvvacationplanner.com

Leftovers in Pastry for Two

1 can of crescent rolls
½ cup cooked potatoes
1 cup cooked veggies – corn, broccoli, carrots, onion, peppers
½ cup cooked meat or poultry
1 jar gravy

Mix the veggies, potatoes and meat or poultry with 1/3 of the gravy. Warm to at least room temperature. Open the crescent rolls. Peel off 2 triangles onto a baking sheet. Press the seam together to form a rectangle. Spread ½ of the meat and veggie mixture on the rectangle. Repeat for the second serving. Use 2 triangles each to form covers. Place on top and seal the edges by pressing together. Bake at 350 degrees for 20 – 25 minutes until nicely browned. Serve with remaining gravy.



Main Dishes – Roasted Zucchini

Thanks to: Donna Flanders / RV Vacation Planner
www.rvvacationplanner.com

2 small or 1 medium zucchini
¼ cup chives, scallions or onion
1 Tablespoon olive oil
¼ teaspoon salt (garlic or celery salt)
Ground pepper

Take a 12 inch length of heavy aluminum foil (or a double layer of regular) Spread with olive oil. Chop zucchini into 1 inch chunks. Chop onions. Combine veggies and spices in foil. Gather the edges together loosely and place on the grill for 20-30 minutes on medium until soft.



Main Dishes – Hobo Pizza

Thanks to: campingfan at Happy Camper Forum
www.camphalfprice.com

Now many of us have made the traditional Hobo Pie--2 pieces of buttered bread with fruit filling and place them in the pie irons but my wife and I came up with a new twist...I am sure others may have tried this too.

Pie Irons _I prefer the round ones if you can find them

- Bread
- butter
- pizza sauce
- shredded cheese
- pepperoni
- mushrooms
- olives
- peppers
- or any other of your favorite pizza toppings

Butter the outside of two pieces of bread, place them buttered side down in the pie iron and add about a tablespoon of pizza sauce. Then fill with small amounts of cheese and your favorite pizza toppings and place them in your camp fire. Check often and when nicely browned take them out of the pie irons and let them cool. Enjoy!

* My kids love them. They are too young to make them themselves so it is a family project.



Main Dishes – Camper Dave’s Egg Caserole

Thanks to: andrewclary at Happy Camper Forum
www.rvfunandgames.com

- 4 eggs, beaten
- 1/2 tsp salt
- 3 slices bread
- 1/2 tsp dry mustard
- 1 cup milk
- 1/2 cup ham, cubed
- 1/2 small onion, chopped
- 1/2 cup cheddar cheese, shredded
- 1/2 small green pepper, chopped

*Recipe Instructions

Cut bread into bite-size cubes. Mix all ingredients together and store in refrigerator overnight in a covered bowl. Next day, pour into a 9x9" pan, sprayed with nonstick cooking spray. Bake 1 hour at 350 degrees. Instead of baking, this recipe can be cooked in a microwave for 25 minutes or in a covered grill on the top rack for 45 minutes.

*This recipe is to be prepared the night before, or can be prepared at home and taken to the campground to bake the next morning.

From Camparound Cooking by Patricia Watson



Main Dishes – Chicken Surprise

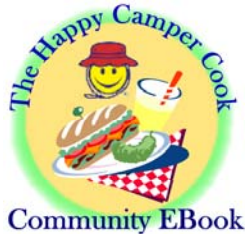
Thanks to: andrewclary at Happy Camper Forum
www.rvfunandgames.com

- 4 boneless, skinless chicken breasts
- 1/2 tsp. coarsely ground pepper (or reg. pepper)
- 1 can white shoepeg corn, drained
- 1 can diced tomatoes w/ garlic and onion
- 1 tsp. cornstarch
- 1 can black beans, drained and rinsed
- 1 pkg. yellow, saffron rice
- 1/2 - 1cup salsa (optional)

]Recipe Instructions

Cook rice as directed on pkg. (usually takes 20 minutes). Cut chicken into cubes, add pepper and cook in skillet with nonstick cooking spray for 4-5 minutes. Mix other ingredients (except rice) and simmer for 10 minutes. Serve over rice.

By PCat



Main Dishes – Hodge Podge

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

HODGE PODGE

Servings: 10-15
Submitted By: LINDA

Ingredients

- 3 LBS Hamburger
- 3 cans Campbells Minestrone soup
- 3 cans Rotel with diced tomatoes & green chilies
- 3 cans Ranch Style beans

Directions

Brown hamburger in large soup pot. Drain grease
Add ingredients from cans, rinse cans with small amount of water and add to mixture.
Mix all together, simmer for an hour or two. Stir often.

BETTER THAN ANY CHILI!!!!

<http://www.rvcanada.com/rvrecipes.asp>



Main Dishes - Nez's Brown Spaghetti

Thanks to: [READYTORV](#) at Happy Camper Forum
www.camphalfprice.com

NEZ'S BROWN SPAGHETTI

Submitted By: INEZ LAZARUS

Ingredients

- 1 Tbsp cooking oil
- 1 medium onion, chopped
- 1lb. of lean hamburger meat
- 1 small package of thin spaghetti pasta (or your favorite pasta)
- 1 package 'brown' gravy mix per pound of hamburger meat

Directions

Boil pasta in water until tender. When done, set aside.
 Cook onion and hamburger meat over medium heat until done.
 Drain, and place back on the heat. Add gravy mix and water as called for on the gravy-mix package. Stir until mixture thickens and is done.
 Serve the meat mixture over the spaghetti, or mix ingredients before serving.
 A nice change from traditional spaghetti in a tomato sauce.

Enjoy!!

<http://www.rvcanada.com/rvrecipes.asp>



Main Dishes – Beer Butt Chicken

Thanks to: [The Masked Merchant](#)
[Issue #14 – Sunday Paper for RV Folks](#)

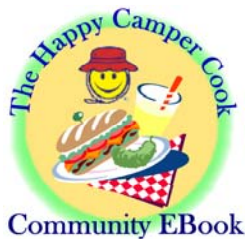
Beer Butt Chicken

So good it'll make you wish you were the egg.

- 1 chicken
- 2 can's of your favorite beer
- a little melted butter
- Seasoning's (garlic powder, salt, pepper, or mixtures)

Open one can of beer and taste. Open the other can to where the lid is almost completely removed. Taste the first opened beer, again. Wash and brush the chicken with the melted butter. Taste the first beer, again. Then cover the with the seasonings. Take the unused beer can and place it in the cavity of the chicken. Place the chicken on the grill to where it sits on the can. (you may have to tie the legs). Now roast low to medium until temperature is 170-175 degrees or for about an hour until tender. While roasting continue to taste the first beer until gone. Remove from grill let sit for 10-15 min. Drink another beer during this time. Carve or just plain rip apart and enjoy.

These are tried and true recipes created on the banks of Greers Ferry Lake in Arkansas. Most can be cooked with just a campfire and foil. For recipe ideas please visit the [Masked Merchant](#) [Submit your favorite camping recipe and receive a 10 % off e-coupon.](#)



Main Dishes – Easy Bavarian

Thanks to: [Pat's Campground Cooking!](#)
[Issue #20 – Sunday Paper for RV Folks](#)

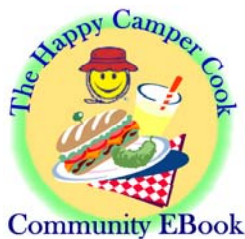
Pat's new cookbook, "Campground Cooking," is a collection of more than 200 fun, easy recipes designed for RV cooking. Pat says all of the recipes can be made using an RV oven, crock-pot, microwave or electric skillet.

EASY BAVARIAN

- 1-3 oz. pkg. strawberry gelatin 1 C. cold water
- 1/4 C. sugar 1 1/2 C. frozen whipped topping, thawed
- 1 C. boiling water

Dissolve gelatin and sugar in 1 C. boiling water; stir until completely dissolved. Add 1 C. cold water. Chill until slightly thickened. Blend in whipped topping. Chill until firm. Garnish with additional whipped topping and fresh fruit if desired.

Pat's Campground Cooking!



Main Dishes – Hot Dog Surprise

Thanks to: [READYTORV](#) at Happy Camper Forum
www.camphalfprice.com

Hot Dog Surprise

Servings: As Many as You Want

Submitted By: Dave

Ingredients

1 or 2 packs of Hotdogs (any brand) Potatoes and SourKraut, water

Directions

Cook hotdogs, peel and cut potatoes, cut up hotdogs, put all ingredients into large pot, cook until potatoes are done Easy to make and fills you up

This would be good with bockwurst or knackwurst too! HP

<http://www.rvcanada.com/rvrecipes.asp>



Main Dishes – Gary’s Easy Pork Loin

Thanks to: [The Masked Merchant Issue #10 – The Sunday Paper for RV Folks](#)

Gary's Easy Pork Loin:
This is a great recipe for Campers or your next Hunt Camp.

1 2-5 lbs pork loin
1 small (2-3 oz) bottle of garlic oil
Montreal seasoning mix
Foil or large foil cooking bags
Rub the loin with the garlic oil. Coat liberally with the montreal seasoning. Wrap tightly with three layers of foil or the large cooking bag. Grilling: Over low coals cook 2 hrs rotating about every 15 min. Oven: preheat oven to 350 degrees. Place in shallow pan for 1 1/2 to 2 hrs. Goes great with the veggie pack.

These are tried and true recipes created on the banks of Greers Ferry Lake in Arkansas. Most can be cooked with just a campfire and foil.

For recipe ideas please visit the [Masked Merchant Submit your favorite camping recipe and receive a 10 % off e-coupon.](#)



Main Dishes – Camp Fire Baked Potato

Thanks to: [READYTORV at Happy Camper Forum www.camphalfprice.com](#)

A camping recipe from Cody561. This recipe makes an awesome baked potato.
Prep Time : 20min
Cook Time :
Type of Prep : Campfire

INGREDIENTS:
1 potato
1/2 medium onion, sliced
1 teaspoon butter

PREPARATION:
Slice potato and add un-cooked onion slices between the potato slices. Lay butter on top so that it may melt over the potato. Wrap in aluminum foil and lay in a good bed of coals or around the edge of the campfire, but not too far away. Rotate every so often. Cook for about 7-10 minutes or longer, if needed.
Servings: as needed
Preparation time: 20 minutes



Main Dishes – Texas Hash

Thanks to: [Woodall’s Camping & RVing Site A Circle of Trust RV Family Member](#)

TEXAS HASH
Turtle Bayou RV Park - Wallisville, TX

This recipe is quick, easy and tastes great served with a salad and bread. You have a great meal without a lot of time and effort.

INGREDIENTS
1 lb. ground meat. 1 Tbsp. cooking oil. 1 lg. onion, chopped. 1 med. bell pepper, chopped. 2 cloves garlic, chopped. 1 sm. can stewed tomatoes. 1 sm. can whole kernel corn. 1 tsp. chili powder. 1 c. cooked rice. salt & pepper to taste. grated cheese (optional).

DIRECTIONS
Brown meat in oil, stirring to break up meat. Remove meat. Add onion, bell pepper and garlic to fat. Cook until soft but not brown. Add tomatoes, tomato sauce, corn, meat, chili powder; mix well. Add rice and season to taste. Bake 350° for 30 min. Grated cheese may be sprinkled on top for last 5 minutes.



Main Dishes – Masked Merchant Veggie Pack

Thanks to: [The Masked Merchant Issue #9 – The Sunday Paper for RV Folks](#)

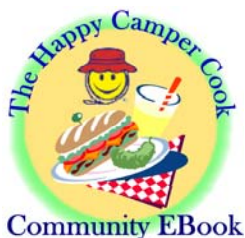
The Masked Merchant Veggie Pack - This was perfected in the mid 80's on the shores of Greers Ferry Lake by Gary and Mark. It later found its way to some of the best camp cook outs in the south.
* two sheets of heavy duty aluminum foil
* potato's (about 1 good sized per person)
* 2 medium onions
* 2 yellow squash
* 2 zuchini squash
* 4 to 5 carrots
* 3 to 4 slices bacon
* Seasonings: half stick of butter
Cross the sheets of foil. Slice the veggies and break up the bacon. Place them on the foil. Cover with bacon, seasonings and butter. Wrap tightly. You may place directly on the camp fiire coals or put on a grill. Cook untill vegies are tender. Time will vary depending on coals or grill. Serve with your favorite meat.
* Serving suggestion: Place your fresh fish inside with the veggies. MMMMM GOOD!!
These are tried and true recipes created on the banks of Greers Ferry Lake in Arkansas. Most can be cooked with just a campfire and foil. For recipe ideas please visit the [Masked Merchant Submit your favorite camping recipe and receive a 10 % off e-coupon.](#)



Main Dishes – Helen’s Salisbury Steak

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

Serves 4
MEAT MIX
1 lb Lean ground beef
4 Green onions ; chopped fine
1 pk Dry beef stock mix
2 tb Flour
1 tb Butter
1 tb Oil
SAUCE
2 pk Dry beef stock mix ; bovril
2 tb Flour
1 Water
Instructions
Mix all ingredients for meat mix, except oil and butter. Form desired size meat balls or patties. brown in oil and butter mix. Remove when done and add a small amount of water (1/2 cup?) add bovril and flour and whisk up. Serve over meat with mashed potatoes. By Robyn Walton on



Main Dishes – Crock Pot Corned Beef & Cabbage

Thanks to: [Dawn Polk at RV Education 101](#)
www.rvuniversity.com

Crock-Pot Corned Beef and Cabbage

2 lbs corned beef brisket
3 carrots - cut in 3 inch piece
2 large potatoes
1 large onion cut up
1 medium cabbage cut into small wedges
1 cup water
pepper to taste
(I put the seasoning packet that sometimes comes in the brisket packaging too)

Put carrots & potatoes in crock pot first. Add remaining ingredients. Cover & cook on low 12-14 hrs or high 5-7 hours. Push cabbage wedges down into liquid if cooking on low after 4-6- hours or high after 2 to 3 hours.



Main Dishes – Tangy Roast Beef Sandwich

Thanks to: [Dawn Polk at RV Education 101](#)
www.rvuniversity.com

Tangy Roast Beef Sandwich
1 can tomato soup
2 tbs. vinegar
1 tbs. packed brown sugar
1 tbs. Worcestershire sauce
12 oz. sliced cooked deli beef
4 hamburger rolls

Mix soup, vinegar, sugar and Worcestershire sauce in skillet.
Heat to a boil add beef and heat through.
Serve on the rolls.

Quick and Easy!



Main Dishes – Helen’s Oven Fried Chicken

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

Helen's Oven Fried Chicken
Serving Size: 4

Ingredients:
4 Chicken parts
1/2 c Flour
1 t Salt
1/4 ts Fresh ground pepper
1/4 ts Paprika
1/4 ts Garlic powder
1/4 ts Onion powder

Instructions:
Preheat oven to 375 Combine all dry ingredients in a plastic bag. Wash your chicken and shake off excess water. Drop in bag and shake each piece. Place in a metal pan skin side down and put in preheated oven. Turn pieces over after about 20 minutes. Continue baking til crisp and browned. Delicious!



Main Dishes – Basic Hamburger Foil Dinner

Thanks to: Campground Cook at COT Book store
<http://www.rvwarrantyspecialist.com/campcook/index.htm>
!?hon=cotrv

Per serving:

- 1 lg. hamburger patty (about 1/2 lb.)
- 1 small potato, sliced
- 2 carrots, sliced or sticks
- 1 onion slice
- pat of butter or margarine

salt, pepper, garlic to taste Tear off a large piece of heavy-duty aluminum foil; spray with nonstick cooking spray. Place raw hamburger in center of foil and layer the rest of ingredients on top. Put pat of butter on top. Fold as instructed below. Repeat for each dinner. Cook for about 1 hr. or until hamburger is done and vegetables are tender, turning occasionally to prevent burning (not necessary to turn if baked in an oven at 350 degrees).

FOLDING A FOIL DINNER: Fold long edges of foil together and fold down to food. Roll other 2 ends up to food. Gently press top seam down to seal. ALWAYS OPEN COOKED FOIL PACKETS CAREFULLY TO PREVENT STEAM BURNS.



Main Dishes - Pina-Colada Chicken and Rice

Thanks to: Vince and Cheri at [Happy Camper Forum](http://www.camphalfprice.com)
www.camphalfprice.com

- 1 pound of boneless, skinless chicken breasts
 - 1/2 of a fresh pineapple (or one small canned chunked pineapple)
 - 1/3 can of coco-lopez
 - 1 T Rice wine vinegar
 - 1T butter
 - 1 clove of garlic (or 1/8 tsp powdered)
 - 1/2 of a fresh onion, diced or 2 T onion flakes
 - 1/2 red or green pepper (finely diced) <---Optional, used mostly for color.
- To make rice:
- 1/2 cup of Coconut milk
 - 1.5 cups of water
 - 1 T. of butter
 - 2 cups of Minute Rice

Cook chicken 3/4 of the way in butter, garlic, pepper and onion. Add pineapple, coconut and vinegar. Cook until chicken is done. Make rice by boiling 1/2 cup of coconut milk and 1.5 cups of water and butter, add rice, take off heat, cover and let sit for five minutes. Serve chicken over the rice. and Enjoy!



Main Dishes – Rice Shrimp Salad

Thanks to: Standonna at [Happy Camper Forum](http://www.camphalfprice.com)
www.camphalfprice.com

- 2 cups frozen peas, cooked
 - 1-1/3 cups Minute rice, cooked
 - 2 cans drained (total about 9 oz., I use frozen baby) shrimp
 - 1-1/2 cups thinly chopped celery (3 lge. stalks)
 - 1/4 cup finely chopped onion
 - 1/2 cup salad oil
 - 3 tbsp cider vinegar
 - 1 tbsp soy sauce
 - 2 tsp curry powder
 - 1/2 tsp salt (the original recipe called for Accent)
 - 1/2 tsp celery seed
 - 1/2 tsp sugar
 - 1/4 cup toasted slivered almonds
- Chill first 5 ingredients
Combine all the rest except almonds and blend well.
Pour dressing over chilled vegetable-rice-shrimp mixture, and toss lightly.
Refrigerate until ready to use (best made 1 day ahead)
Just before serving toss in almonds.



Main Dishes – Taco Salad

Thanks to: Campground Cook at COT Book store
<http://www.rvwarrantyspecialist.com/campcook/index.htm>
!?hon=cotrv

TACO SALAD

- 1 1 lb. ground beef 1-15 oz. can kidney beans undrained
- 2 3/4 pkg. taco seasoning
- 3 1/2 med. red onion, chopped
- 4 1 head of lettuce
- 5 1 pint cherry tomatoes
- 6 8 oz. Thousand Island salad dressing
- 7 4 oz. Cheddar cheese, shredded
- 8 5 to 7 oz. broken tortilla chips

Brown ground beef; drain. Add undrained kidney beans and taco seasoning; simmer 10 minutes and set aside to cool. Break lettuce into bite-size pieces. Toss lettuce with onion and cherry tomatoes, then with salad dressing. Add cooled beef mixture, cheese, and tortilla chips; mixing gently.



Main Dishes - Hamburger-Potato-Tomato Soup

Thanks to: bam66 at Happy Camper Forum
www.camphalfprice.com

We have a large family of big eaters so this recipe would feed about 6 adults. Cut this in 1/2 or even 1/4 for fewer eaters.

1 lb ground beef (hamburger)
1 cup chopped onion
1 cup chopped celery
2 16-oz cans tomatoes, cut up
3 cups diced, peeled potatoes
2 10-1/2oz cans condensed beef broth (OR 3 beef cubes and 2-1/2 cups water)
2 teaspoons chili powder
1 teaspoon salt
1 teaspoon Worcestershire sauce
2 cups cooked leftover peas, corn, or green beans.
Brown meat in large soup pot. Drain off fat. (for a lower fat recipe, brown meet in boiling water and drain, less of the grease stays with the meat)
Add onion and celery: cook till vegetables are crisp-tender. Stir in tomatoes, potatoes, beef broth, water, chili power, salt and Worcestershire sauce. Cover and cook till potatoes are tender, about 15 minutes. Stir in peas, corn, or beans; heat through.
I sometimes add some Bisquik dumplings to the top and cook 10 minutes uncovered and 10 minutes covered.



Main Dishes – No Bowl Taco Salad

Thanks to: Michelle
www.ecampsite.com

1 Large Bag of Tortilla Chips
1 Lb. Ground Beef
1 16 Oz. Bag of Shredded Cheddar Cheese
1/2 Head of Lettuce
1 Large Tomato
1 Jar of Taco Sauce

Crumble ground beef into frying pan and begin browning over a grill, propane stove, or fire. Carefully open top of tortilla chips bag half way and let out air. Hold bag in both hands and crumble chips until it looks like each chip is in approximately sixths. (Be careful not to make them total crumbs.) Chop or tear the lettuce salad style. Chop or dice tomato. Open the tortilla chip bag completely and place lettuce, tomato, and shredded cheese into bag. Fold bag closed slightly allowing as much air as possible to remain in bag. Hold bag tightly closed and shake well. When beef is completely browned, drain grease, and allow to cool slightly so it won't melt the bag. Add beef to bag and repeat shaking steps. Serve and add taco sauce as desired.

Serves 4-6

Contributed by Michelle



Main Dishes – Stick to your Ribs

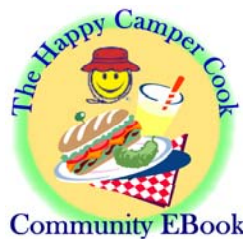
Thanks to: Jay
www.ecampsite.com

2 lbs. Boneless Pork Ribs
1 Lemon
2 Tbls. Mesquite Seasoning
1 18 oz. Bottle Mesquite BBQ Sauce
1/4 Cup Brown Sugar
3 Tbls. of Honey

Place thawed ribs in waterproof container in the morning. Squeeze lemon over ribs and brush over all sides. Sprinkle mesquite seasoning on all sides and allow to marinade all day in a cooler, ice box, or refrigerator. At dinner time begin cooking ribs on grill or campfire. Try to cook over low heat so that ribs can roast at least one hour before adding sauce. While cooking ribs, mix together BBQ sauce, brown sugar and honey until very well blended. Brush mixture over ribs, turning, brushing and cooking repeatedly until ribs reach your desired cooking level.

Serves 4

Contributed by Jay



Main Dishes – Omelet in a Bag

Thanks to: Alicia at Happy Camper Forum
www.camphalfprice.com

It is like a potluck, so everyone wanting to bring something for the omelet, chops it or if meat

cooks it ahead of time and chops it up. Example: bacon, onions, green pepper, sausage, ham, tomatoes, you get the idea.

With a large pot, boil water (over open fire is great). Take eggs and milk (as many as needed for your size group) and mix up. We use a blender for this. Now take some zip lock bags (freezer kind are best) have everyone mark their name on it with a permanent marker. Now empty a measured amount of egg mixture into bag and everyone add what they want in their omelet. Drop into boiling water and they are done when the omelet pulls away from the bag. Your omelet has your name on it. We like to serve toast, coffee, juice and maybe some coffee cake or rolls with it. That is up to you. Enjoy



Main Dishes – John’s Pot Roast

Thanks to: John McDonald
www.rvliving.net

- Ingredients:
- 1.5 to 2 pound inside or chuck roast (boneless)
 - 8 potatoes (small red are best)
 - 6 carrots (cut in half)
 - 4 medium white onions
 - 4 stalks of celery cut into one-inch pieces
 - 6 ounces of Worcestershire sauce
 - Salt and pepper to taste.

Method:

- .. Set your frying pan on the picnic table beside your RV – plug in to RV.
- .. Set the temp control to 400 degrees F and when pan is hot, sear all sides of roast.
- .. Add one-inch of water and reduce temperature to 350 degrees F.
- .. Add a touch of Worcestershire sauce to the roast.
- .. Cover and cook for two hours.
- .. During cooking time, periodically pour Worcestershire sauce over the roast and add water as needed.
- .. After 30 minutes, add the onions. After the first hour, add the vegetables. They take approximately 30 to 40 minutes to become tender.
- .. Timing depends on choice of medium, well or rare. Roast is done in approximately two hours or when meat thermometer reads 180 degrees F.



This Recipe Collection is a community effort
Of the
[Happy Camper RV Club Community!](http://www.happycamper.com)

For more recipes like this, visit our online forum “recipes on the road” topic
At www.camphalfprice.com

Happy Camper is a 50% discount club for RVers. As a member, you can stay at nearly 1,000 RV parks on a full hook-up site for half price; and unlike other memberships, it requires no contracts, no home parks, and no point systems. Happy Camper pays for itself on your first vacation!

Join us online for chat, a community calendar of RV events, daily RV news, free offers and coupons, and **MORE RECIPES LIKE THESE!**



Main Dishes – Chicken Marsala

Thanks to: Bud at Happy Camper Forum
www.camphalfprice.com

- ¼ cup (1/2 stick) butter
- 1 clove garlic, minced
- 4 boneless, skinless chicken breast halves
- 4 slices mozzarella cheese
- 4 teaspoons chopped fresh parsley
- ¼ cup Marsala cooking wine
- 2/3 cup heavy cream

1. Melt butter in skillet, add garlic and chicken, cook until chicken is lightly browned all over; remove from skillet.
Arrange a slice of cheese over each chicken breast, sprinkle with parsley.
 2. Carefully return chicken to skillet, cook, covered, about 5 minutes or until just cooked through. Remove from skillet; keep warm.
 3. Add marsala and cream to skillet, simmer gently, stirring until sauce is slightly thickened. Spoon sauce over chicken just before serving.
- Serve with brussel sprouts and small whole potatoes - - Serves 4.



Main Dishes - ZUCCHINI FRITTATA

Thanks to: John McDonald
www.rvliving.net

- Ingredients
- * 5 eggs
 - * 2 tbsp butter
 - * 1 tbsp oil
 - * 1 small onion finely chopped
 - * 3/4 lb zucchini, washed, dried and sliced
 - * Salt & pepper to taste
 - * 3 ripe tomatoes, cut to bite size

Directions

- * Heat butter and oil in a pan,
- * Add the onion and cook until golden brown,
- * Add the zucchini plus the salt, pepper,
- * Add the tomatoes.
- * Cook the zucchini until almost tender.
- * Beat the eggs with a pinch of salt
- * Pour this over zucchini and mix together.

**** When the frittata is almost golden brown on one side, turn it over and cook the other side on moderate heat.**



Side Dishes - Mexican Bean (Frijoles)

Thanks to: Tom and Ilse at Pop the Top Forum
www.popthetop.com

2 cups of Pinto Beans, wash under cold running water (mostly to just make clean) place in pressure cooker with 2 cups cold water, 1 medium onion (chopped) 6 slices thick smoked bacon, 1/4 cup Ketchup, 1/4 cup Steak Sauce (your favorite) 2 Tbs. Garlic powder, 1 tsp. chili pepper. Let soak 24 hours Then add a little more water Ketchup Steak Sauce and cook under high pressure for 20 or so minutes.

Beans are ready to eat.

*I prefer to then cook a little bacon in a frying pan, let the oil really run, (bacon is crispy crispy but not burnt) then take 4 large Spoonfuls of beans with sauce, fry them alittle in this bacon grease then mash the entire mix with a potatoe masher until all the beans are mashed. Buy Large Tortillas from local market, and spread refried bean mix on Tortillas Whala Burritos! Mex Tex German style.



Side Dishes – Dutch Oven Potatoes

Thanks to: Nancy & Tom at Pop the Top Forum
www.popthetop.com

Dutch Oven Potatoes

(got this from Open Road forum..

<http://www.trailerlife.com/cforum/index.cfm/fuseaction/thread/tid/14454108.cfm>)

1 lbs. Bacon
1 lbs. Sausage
2 onions
seanoning salt
cook the bacon and sausage, then fill the rest of the oven up with sliced potatoes.
Cook til the potatoes are done.

Nancy

Tom



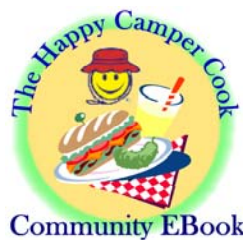
Side Dishes – Sauerkraut Hotdish

Thanks to: Nancy & Tom at Pop the Top Forum
www.popthetop.com

Sauerkraut Hotdish
(thanks to Spirit Deer)

1 lb. hamburger, browned or raw
1 can sauerkraut, drained
1 can creamed soup
1 soup can milk or water
2 c. uncooked egg noodles
1 c. shredded cheddar

Layer hamburger, then kraut in bottom of 9x13 pan or large DO. In bowl, mix soup with milk or water till smooth. Stir in egg noodles till thoroughly moistened. Layer on top of kraut. Sprinkle cheese over all. Cover and bake at 350 for one hour.



Side Dishes – Trail Mix w/ Goldfish

Thanks to: L8r at Pop the Top Forum
www.popthetop.com

Trail Mix

By Kristine in Red River, NM. We found it fun for a new twist on a traditional treat to pack in the car or RV

1 box Goldfish® crackers (your favorite flavor)
1 box of Teddy Grahams® (your favorite flavor)
1 can mixed nuts
1 big bag M&M® candies
1 box raisins or Ocean Spray® Craisins® Sweetened Dried Cranberries (your favorite flavor)
Mix all ingredients in a large bowl with a big spoon. When mixed, use spoon to fill snack size baggies with trail mix. It usually makes about 12-15 bags. Keep in a cool dry place. They are easy to grab for that hike or bike ride, or a ride in the car or RV!



Side Dishes – Creek Fries

Thanks to: Lucy at Pop the Top Forum
www.popthetop.com

Lay out about 20" of foil, fold in half to make a "pocket"

Lay 4 or 5 strips of bacon across the bottom of foil

slice three potatoes like making chips, thin is best for me cause I like crunchie potatoes, if you don't, cut the slices thicker. Put potatoes on top of bacon

slice up one onion and mix in with potatoes.

salt and pepper

Seal packet and throw on the grill (bacon side down), or fire (embers) for about 20 mins.

The bottom creek fries will be real crunchy and the bacon is fantastic
Lucy



Side Dishes - Roasted Potatoes

Thanks to: Donna at Happy Camper Forum
www.rvvacationplanner.com

2-3 medium potatoes sliced into thin wedges

Small onion – sliced thinly

¼ cup olive oil

Garlic salt

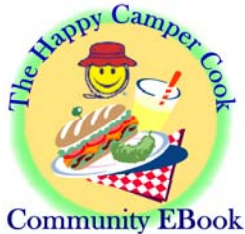
Ground pepper

Parsley

Dill Weed

Take a 24 inch length of heavy aluminum foil (or a double layer of regular). Spread the olive oil on it. Sprinkle with the spices. Scatter the onion slices next, then the potatoes. Fold the ends together and seal well. Place on the gas grill on medium for 30 – 45 minutes, turning every 15 minutes.

Donna Flanders
RV Vacation Planner



Side Dishes - Lemon & Artichoke Pasta

Thanks to: Andrew Clary at Happy Camper Forum
www.rvfunandgames.com

Submitted By: Mary (maryrv)

14 oz can chicken stock

9 oz dry pasta (any kind)

2T sun dried tomatoes (dehydrated)

1 small garlic clove, pressed

1 can artichoke hearts, drained & chopped

1/4 cup whipping cream

1/2 cup dry white wine

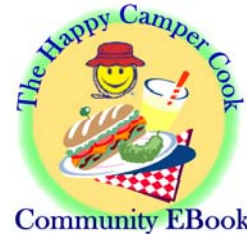
1 tsp. lemon peel (grated)

1/4 cup sliced green onions

1/2 tsp crushed rosemary

Recipe Instructions

Bring chicken stock to boil. Add pasta and sundried tomatoes and stir. simmer until pasta is tender, but firm. Add green onions, rosemary, garlic, artichoke hearts, wine and lemon peel. Stir until just boiling. Add cream and warm to serving temperature. Do not boil!!
Serves 2-3.



Side Dishes – Marinated Broccoli

Thanks to: Andrew Clary at Happy Camper Forum
www.rvfunandgames.com

Submitted By: Mary (maryrv)

3 bunches broccoli

1 cup cider vinegar

1 tablespoon sugar

1 tablespoon dried dill weed

1 tablespoon Accent

1 teaspoon salt

1 teaspoon pepper

1 teaspoon garlic salt

1 1/2 cups Wesson Oil

Recipe Instructions

Soak the broccoli in cold salted water for 10 Minutes. Then drain and cut into bite size pieces. Mix the other ingredients and pour over the broccoli in an air tight container. Marinate in the refrigerator for at least 24 hours. Great to take on the road. Stays fresh and tasty!



Side Dishes – Chicken Pasta Salad

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

Chicken Pasta Salad
Submitted By: Jaren

Ingredients

8 Large Chicken Breasts cooked
1 box Acini de Pepe
8 stalks diced celery
10 diced hard boiled eggs
1 large bunch green onions
1 tablespoon lemon pepper
1 quart mayonnaise
1 pint sour cream
optional red peppers

Directions

Cube the cooked chicken breasts. Cook noodles according to the box. Mix together all ingredients and store in a large cover container. Make a day ahead and store in refrigerator.

<http://www.rvcanada.com/rvrecipes.asp>



Side Dishes – Easy Corn on the Cob

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

Easy Corn On The Cob

A camping recipe from Dan Douglas. I believe even were you to send this in a satellite to the sun it would still be perfect. If you remember three hours after you buried it in the coals, the outside husks may be burned, but the water will allow the kernels to remain unscathed.

INGREDIENTS:

corn on the cob, with the husks
butter
salt and pepper

PREPARATION:

Pull the husks back on each cob and remove the silk. Close the husks back around the cob. Dunk into a bucket of water and allow the ear to draw water up, permeating throughout the ear. Pluck from the water and wrap each ear of corn in aluminum foil. Bury in campfire coals, or place on a grill. Cook about 30 minutes or until done.



Side Dishes – 6 Can Tortilla Soup

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

6 Can Tortilla Soup

Servings: 4

Submitted By: Tracy
Submitted: 4/15/2003

Ingredients

1 can whole corn
1 can black beans
1 can Rotelle tomatoes
1 can chunk chicken
2 cans chicken broth
tortilla chips

Directions

Dump all cans in a med saucepan. Heat to boiling. Serve with tortilla chips.

This is the easiest, tastiest soup I have ever made. We always keep the ingredients on hand and have it often.

<http://www.rvcanada.com/rvrecipes.asp>



Side Dishes – Oriental Coleslaw

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

1 LARGE PACKAGE OR 2 SMALL PACKAGE COLE SLAW MIX
1/2-1 C CHOPPED GREEN ONION
1 PKG RAMEN NOODLE MIX (UNCOOKED)
1/4 C SUNFLOWER NUTS
1/4 C SLICED ALMONDS OR INCREASE SUNFLOWER NUTS TO 1/2 CUP
2 T CIDER VINEGAR
2 T CRISCO OIL
1/4 C SUGAR
1/2 C WATER

Directions

IN LARGE BOWL COMBINE COLE SLAW MIX & CHOPPED GREEN ONION.
IN A SHAKER CONTAINER COMBINE VINEGAR, OIL, WATER, SUGAR AND SEASONING MIX FROM RAMEN NOODLE & SHAKE WELL. POUR OVER COLE SLAW MIXTURE. JUST BEFORE SERVING BREAK UP UNCOOKED RAMEN NOODLES & MIX WITH NUT MEATS, COMBINE ALL WELL WITH COLE SLAW MIXTURE.

THIS IS BEST IF COLE SLAW MIXTURE IS MADE THE NIGHT BEFORE AND ALLOWED TO MARINATE OVERNIGHT. PUT THE NUTS & NOODLES ON JUST PRIOR TO SERVING.
ALSO, THIS MAY BE SERVED WITH GRILL CHICKEN BREAST AS A MAIN DISH SALAD.
<http://www.rvcanada.com/rvrecipes.asp>



Side Dishes – Rainbow Bean Salad

Thanks to: Peggi McDonald
www.rvliving.net

- Five tins of a varied selection of vegetables
- A small bottle of Italian Light or Fat-free Italian salad dressing.
- Buy five small to medium size tins of different coloured vegetables. Small whole beets, green beans, yellow beans, baby peas & mini corn on the cobs work well.
- Open tins and drain liquid.
- Empty the first tin of vegetables (i.e. green beans) into the salad bowl. Do this in a side to side strip, not a layer.
- Using an egg lifter or wide spatula hold the first strip of vegetables in place, empty the next tin of vegetables (i.e. little corn cobs) and hold it in place. Repeat process until all vegetables are placed
- If using two green and two yellow, start with, for example, the green, next the yellow, red beets in the middle, then yellow, then green.
- Instead of vertical or horizontal strips, you can arrange your vegetables on a diagonal or, if using a round bowl, into circles.
- Decorate with button mushrooms, round slices of green, red or yellow peppers, radish roses, carrot curls or whatever takes your fancy.
- When vegetables are placed, pour the entire bottle of Italian dressing over them. Chill 4 hours.



This Recipe Collection is a community effort
Of the
[Happy Camper RV Club Community!](http://www.happycamper.com)

For more recipes like this, visit our online forum “recipes on the road” topic
At www.camphalfprice.com

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Join us online for chat, a community calendar of RV events, daily RV news, free offers and coupons, and MORE RECIPES LIKE THESE!



Side Dishes – Easy Appetizer

Thanks to: Vince & Cheri at Happy Camper Forum
www.camphalfprice.com

Easy Appetizer:

- 1 lb. Kielbasa
- 1.5 cups Brown Sugar
- 1 Tbsp butter

Cut the kielbasa into half dollars (round circles). Layer into a casserole pan. Spread with brown sugar and dot with butter evenly. Put into a 350 degree oven for 30-40 minutes (until sugar melts and bubbles). Take out of oven and enjoy! Very simple, but also very tasty! It's always a hit with everyone I serve it to. Great for a potluck.

Shared by Vince & Cheri at Happy Camper Community!



Side Dishes – Potato Casserole

Thanks to: Peggi McDonald
www.rvliving.net

Ingredients:

- 1 - 2-lb package of frozen hash brown potatoes
- 1 can of cream of chicken soup
- 2 cups of sour cream
- 1/2 cup of diced onion
- 2 cups of grated cheddar cheese

Topping:

- 2 cups of crumbled corn flakes
- 1/2 cup butter (melted)

Method:

- ◆ Place all of the ingredients into the mixing bowl.
- ◆ Mix well and pour into the casserole dish.
- ◆ Melt butter and stir in corn flake crumbs.
- ◆ Spread mixture on top of casserole.
- ◆ Bake at 350 for about an hour.



Desserts – Grandma’s Moist Banana Bread

Thanks to: Dawn Polk of RV Education 101
www.rvuniversity.com

My Grandma's Moist Banana Bread

- 3/4 C sugar
- 1/2 C brown sugar
- 2 C unsifted flour
- 1/2 C shortening (any kind)
- 2 unbeaten eggs
- 1/2 C chopped nuts
- 1/4 Tsp salt
- 1/2 C raisins (boil first / then drain)
- 1 Tsp vanilla
- 1 Tsp baking soda
- 3 or 4 mashed ripe bananas

Lightly mix in order and bake 1 hour at 350 degrees



Desserts – Butterscotch Drops

Thanks to: Andrew Clary
www.rvfunandgames.com

Submitted By: (PCat)

Ingredients:

- 12 oz butterscotch chips
- 3/4 cup peanut butter
- 6 cups crisp rice cereal

Recipe Instructions

Melt chips and stir in peanut butter. Add cereal and mix. Drop by spoonfuls onto wax paper. Cool in refrigerator.

Andrew Clary
www.rvfunandgames.com



Desserts – Diabetic Banana Treat

Thanks to: HoneyB at Happy Camper Forum
www.camphalfprice.com

For those who have to watch their sugar:

- 1 container fat free cool whip
- 1 box banana cream (sugar free) instant pudding
- 2 bananas

Fold instant pudding mix into cool whip until thoroughly blended. Add sliced banana. Enjoy!

(You can eat this like pudding, or freeze as ice cream for a sugar-free treat!)

Honey B - on the road!



Desserts – Dessert “To Die For”

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

Dessert "to die for"

Submitted By: Doreen

Ingredients

- 1 large package instant pudding -- any flavor (I like Chocolate)
- 1 large container cool whip
- 1 can cherry pie filling
- graham crackers or soda crackers

Directions

Line a 9x13 pan with crackers
 spread half the mixed pudding over the crackers
 when set, top with another layer of crackers
 add half the cool whip, top with layer of crackers
 add the rest of the pudding
 another layer of crackers
 add the rest of the cool whip and top with pie filling
 refrigerate for 2 days and serve
<http://www.rvcanada.com/rvrecipes.asp>



Desserts – Microwave Cake

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

Microwave Cake

Servings: 6-8

Submitted By: Laura Koller

Ingredients

3 cups sugar

2 cups all-purpose flour

2 cups baking cocoa

1 1/2 teaspoons baking powder

***** 2 eggs

1/2 cup mayonnaise (do not use reduced-fat or fat-free)

1/2 cup milk

Frosting of your choice

Directions

Combine sugar, flour, cocoa, and baking powder. Store in an air-tight container. To prepare cake:

Combine 2 cups of flour mixture, eggs, mayonnaise and milk. Mix until well blended. Pour into a microwave-safe greased 8 inch round dish. Microwave at 50% power for 7 minutes; microwave 5-6 minutes longer or until a toothpick inserted in the center comes out clean. Cool for 10 minutes; remove from dish and frost.

<http://www.rvcanada.com/rvrecipes.asp>



Desserts – Blueberry Crunch

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

BLUEBERRY CRUNCH

Servings: 8-12

Submitted By: James Lamb

Ingredients

3 Cups Blueberries (Fresh or Frozen)

1 Stick Butter

1 Cake Mix

1 Can Crushed Pineapple

1/3 cup Chopped Nuts (Optional)

Directions

Spread Blueberries in bottom of 3 qt cooking dish.

Spread Pineapple on top.

Spread Cake Mix on top of pineapple.

Melt Butter and pour over top of cake mix.

DO NOT STIR ANYTHING.

Add a sprinkling of Nuts if desired. DO NOT STIR.

Bake at 375 until cake is done (abt 45 min).

Eat and enjoy, Hot or Cold. Top with Ice Cream if wanted.

<http://www.rvcanada.com/rvrecipes.asp>



Desserts - Quick Peanut Butter Cookies

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

Quick Peanut butter Cookies

Servings: 3-4 doz

Submitted By: Bob

Ingredients:

2 cups Jiffy mix

2 cups peanutbutter

1 cup brown sugar (loose)

1 cup melted butter

Directions:

Mix all ingredients well. Add more butter (if needed) to make the dough the right consistency.

Roll into walnut size balls and place on a cookie sheet. Mash flat with a fork. Cook at 325 for about 12 minutes or until brown. Let cool and break out the milk.

<http://www.rvcanada.com/rvrecipes.asp>



Desserts – Apple Dumplings

Thanks to: [READYTORV at Happy Camper Forum](#)
www.camphalfprice.com

Apple Dumplings

Servings: 8 (2 Dumplings each)

Submitted By: Georgeann

Ingredients

2 cans crescent rolls

2 Granny Smith apples, peeled

1 stick butter

1 1/2 cups sugar

1 tsp cinnamon

1 can Mountain Dew

Directions

Cut apples into eighths. Separate crescent rolls into triangles and roll one wedge of apple in each, starting at the fat end of the dough and rolling to the narrow end. Place in 9 X 13 UNGREASED pan.

Melt butter, sugar & cinnamon in microwave, just until butter is melted and you can stir it all up. Pour over apples. Pour one can of Mountain Dew over all. Bake 350 for 40 minutes. NOTE: This recipe can be stretched to feed 16 people if served w/ vanilla ice cream. I often cut the recipe in half for just my husband and myself. Works wonderful and soooooo delicious!

<http://www.rvcanada.com/rvrecipes.asp>



Desserts – Ebony & Ivory Treat

Thanks to: Vince at Happy Camper Forum
www.camphalfprice.com

And from Vince...

Ebony and Ivory Treat

Fill one glass with ice cold milk
open one (big) package of Oreos
grasp one Oreo with your right hand (if right handed) or left hand (if left handed) and submerge into the frothy white milk for 2 seconds.
repeat if necessary to obtain the proper tenderness
Offer some to Vince
Done! 😊



Desserts – Green Stuff

Thanks to: Beginning RVers
www.beginningrvers.com

GREEN STUFF

This is by far the most requested and easiest recipe I use.

1 12 oz container of Cool Whip (must use brand name)
2 packages instant pistachio pudding mix (sugar free is fine)
1 can crushed pineapple (I like Dole)

Throw all of these ingredients into a large bowl and mix with a spoon until everything is mixed up. Refrigerate, place into a nice serving bowl, top with marischino cherries if you like and your guests will absolutely love this! Can be served with the meal or as a dessert.



Desserts – Easy Microwave Brownies

Thanks to: READYTORV at Happy Camper Forum
www.camphalfprice.com

Easy Microwave Brownies

Ingredients =-
1/2 c Butter or marg
1 c Sugar
2 Eggs
1 t Vanilla extract
1/2 c Unsweetened Cocoa
1/2 c Flour

=- Instructions =-

Blend marg & sugar till creamy. Add eggs & vanilla. Beat well. Add dry ingredients. Mix until well blended. Pour into greased & sugared round microwave safe cake pan. Microwave on HIGH for 4 1/2 to 5 minutes, or 8 to 9 minutes on 50% power.



Desserts – Yummy Cheese Cake

Thanks to: Beginning RVers
www.beginningrvers.com

Yummy Cheese Cake

Graham Cracker Crust:

1 1/4 C. graham cracker crust
1/4 C. sugar
6 T. melted butter
Press into pie plate and Bake 375 for 6-8 minutes

Filling:

1 lb. cream cheese
1/2 C. sugar
3/4 tsp. vanilla
Pour filling into crust. Bake 350 for 20 min. Cool 15 min.

Top With:

1 pint sour cream
1/4 C. sugar
1 tsp. vanilla
Spread over top and bake at 400 for 10 min.



Desserts – Carol's Spice Cake

Thanks to: [Beginning RVers](http://www.beginningrvers.com)
www.beginningrvers.com

Carol's Spice Cake

Cream: 3/4 C. margerine
3 eggs
1 C. sugar
1 tsp. vanilla Add: 2 1/4 C. flour
1 tsp. baking powder
3/4 tsp. baking soda
3/4 tsp. cloves
3/4 tsp. cinnamon
dash of pepper (yes, pepper)
1 C. buttermilk (If you don't have buttermilk you can add 1 T. lemon juice to 8 oz. regular milk. Let sit for 5 min.)
Bake 350 until don (approx. 30 min.)
Butterscotch Frosting
4 T. butter 5 T. cream or milk
1 C. brown sugar
Bring to a boil and boil for 1 minute. Add 1/2 tsp. vanilla



Desserts – Apple Pie in a Glass of Milk

Thanks to: [Pop-the-Top Forum Users](http://www.popthetop.com)
www.popthetop.com

APPLE PIE IN A GLASS OF MILK

1 cup lowfat milk
1/2 cup apple sauce
1/2 tsp cinnamon
1 1/2 tsp sugar
Shake all ingredients in a container with a tight-fitting lid or stir in glass until well blended.

Nancy
Tom



Desserts – Apple Pie (The Drink)

Thanks to: [WEASEL at Pop the Top Forum](http://www.popthetop.com)
www.popthetop.com

This drink is a wonderful sipping drink for any season...
Spring - Either warmed up or room temp
Summer - Over Ice
Fall - Either warmed up or room temp
Winter - Warmed up

This recipe makes 1 1/2 gallons
1 Gallon Apple Cider (the best is Stephenson's or Louisburg if your in MO)
Fifth of Rum (I use Bacardi, but you can use any)
1 Pint Hot Damn
1 lb brown suger
Just mix all ingredients until the suger has disolved...Store in **GLASS** containers...this is VERY Important...we stored ours in plastic before and it really picked up a funky taste from the plastic.
Here is another trick...you can make Cherry Pie by adding some Grenedine to the mixture.
Weasle

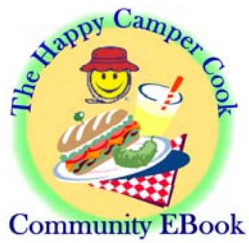


Desserts – Carrot Cake

Thanks to: [Beginning RVers](http://www.beginningrvers.com)
www.beginningrvers.com

Carrot Cake
Cream: 2 C. sugar
1 1/2 C. oil
4 eggs
2 tsp. vanilla Add: 3 C. grated carrots
2 tsp. baking soda
1 tsp. salt
2 C. flour
1 C. pecans Bake 325 for 45-55 minutes

Topping: 1 8oz pkg. cream cheese
1/4 lb. butter (1 stick)
1 box powdered sugar
chopped pecans are optional.



Main Dishes – Ebony & Irony Treat

Thanks to: Vince & Cheri at Happy Camper Forum
www.camphalfprice.com



Ebony and Irony Treat

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grasp one Oreo with your right hand (if right handed) or left hand (if left handed) and submerge into the frothy white milk for 2 seconds.
repeat if necessary to obtain the proper tenderness
Offer some to Vince
Done! :)

We hope you enjoy all of the recipes. For more recipes like this, visit our online forum “recipes on the road” topic

At www.camphalfprice.com