

Box Oven Cooking:

Scotty's Brownies

- 3/4 cup sifted flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 squares unsweetened chocolate
- 1/3 cup margarine
- 1 cup sugar
- 1/2 tsp vanilla
- 2 eggs
- 1/2 cup chopped walnuts (optional)

Melt chocolate and butter over low heat in saucepan. Remove from heat and add sugar and vanilla. Add eggs, one at a time, beating after each addition. Stir in dry ingredients. Mix in walnuts, saving about 1/4 cup to sprinkle over the top of the batter in the pan. Spread batter in greased 8" x 8" x 2" pan. Bake at 350 degrees (about 9-10 coals) for 20 minutes (do not over bake).

Monkey Bread

- 4 cans flaky, butter flavored refrigerated biscuits
- cinnamon
- sugar
- 1 cube butter or margarine, melted

Cut each biscuit into four pieces. Roll in a mixture of cinnamon and sugar. Place in 13" x 9" pan. Pour melted butter over the top. Bake in box oven at 350 degrees (about 9-10 coals) until done (about 15-20 minutes).

Meatloaf

- 2 lbs lean ground beef
- 1/2 cup quick cooking oats
- 1/2 cup ketchup
- 2 eggs
- 1 tbs instant minced onion
- 1 tsp dry mustard

Mix all ingredients together. Pat mixture into two small loaf pans (4-1/2" x 8-1/2") and bake approximately 20-30 minutes using 8-10 hot coals. Bake longer as needed.

Sue's Vegetarian Lasagna

- 1 box Morningstar Farms Grillers (meatless hamburger found in the frozen food section)
- 1 jar Prego Fresh Mushroom Spaghetti Sauce
- 1 lb + 12 oz. Mozzarella cheese
- 2/3 box extra wide lasagna noodles (15 noodles)

Shred cheese and divide into three parts. Boil lasagna noodles per package directions. Rinse with cold water and drain. Defrost Grillers and crumble. Reserve small amount of spaghetti sauce for bottom of lasagna dish. Mix rest of sauce with crumbled grillers and heat.

In large 13" x 9" dish, layer 5 noodles, then 1/3 sauce/griller mixture, then 1/3 cheese. Repeat twice.

Cook in box oven at 375 degrees (about 10 coals) for 30-45 minutes depending on how well you like the cheese melted.

This may also be layered into a Dutch Oven and cooked with 10 coals below and 15 coals on top for about the same time. Remove from bottom coals after 25 minutes.

Marie's Pizza Casserole

- 2 lbs ground beef
- 2 (8oz) cans pizza sauce
- 2 (4oz) cans sliced mushrooms
- 2 tbsp dried oregano, crushed
- 2 tsp garlic salt
- 4 cups rotini macaroni, cooked and drained
- 1-1/3 cup milk
- 4 cups shredded mozzarella cheese
- salami slices, optional
- cherry tomatoes, optional

In skillet, brown ground beef and drain. Stir in pizza sauce, undrained mushrooms, oregano, and salt. Bring to a boil. Remove from heat. Combine rotini and milk. In each of two 2-quart casseroles, layer 1/4 of the meat sauce, then 1/4 of the rotini mixture, then 1/4 of the cheese. Repeat layers. Bake at 350 degrees (about 9 coals) for 25-30 minutes. Garnish with salami slices and cherry tomatoes if desired.