

Stick Cooking:

Peanut Butter S'Mores (serves 12)

- 12 Reese's peanut butter cups
- 12 marshmallows
- 24 graham crackers

Toast marshmallows over coals to your liking. Make a sandwich placing one graham cracker square on the bottom then adding a peanut butter cup, then the toasted marshmallow and top with the second graham cracker.

Experiment for different tastes using different chocolate candy bars.

Kielbasa Kabobs (serves 15)

- 3 lbs turkey kielbasa, cut into 60 pieces
- 6 Granny Smith apples, each cut into 10 wedges
- 3 large green bell peppers, each cut into 10 pieces

Sauce

- 3/4 cup brown sugar, packed
- 3 tbsp cornstarch
- 3/4 cup vinegar
- 2 cups apple juice

Combine all sauce ingredients in small saucepan and cook until mixture thickens and boils, stirring constantly.

Assemble kabobs by placing 4 kielbasa, 4 apple wedges, and 2 green peppers on each skewer with green peppers on the outside and kielbasa and apples alternating on the inside.

Cook about 4" - 6" from medium coals for approximately 8-10 minutes, turning and brushing with sauce.

Stick Éclairs (serves 8)

- 2 (8 oz) cans refrigerated crescent rolls
- 2 (4 pack) ready made chocolate pudding
- 1 can vanilla frosting, if desired

Take (8) 3/4" to 1" wooden dowels and wash end, then grease it. With your hands, wrap crescent roll dough rectangles around dowels and press to seal, making sure that dough is

evenly distributed. Cook over coals until golden brown. Slide off dowel; fill with pudding and frost, if desired.

Chicken Teriyaki Kabobs (serves 12)

- 12 boneless chicken breasts, cut into 1-1/2" cubes
- 3 large red bell peppers, each cut into 8 pieces
- 3 zucchini, each cut into 8 pieces
- 24 chunks pineapple (fresh is best but, can use canned)
- 1 bottle prepared Teriyaki marinade

Place chicken in re-sealable freezer bag and add marinade. Marinate for at least 2 hours (in ice chest). Assemble kabobs by placing 1/12 of chicken, 2 zucchini slices, 2 pineapple chunks, and 2 red pepper slices on each kabob beginning and ending with pepper and alternating the other ingredients.

Grill 4" - 6" from medium coals for 15 - 20 minutes, brushing frequently with marinade until chicken is done.

Bacon Cheese Dogs (serves 12)

- 12 hot dogs
- 12 hot dog buns
- 12 slices American cheese
- 12 slices bacon
- 12 toothpicks, split in half

Cut hot dogs lengthwise but don't cut all the way through. Cut the cheese into strips and place in the hot dog slit. Wrap the dog in bacon and secure with toothpicks, one-half at each end.

Place hot dogs on a roasting fork and cook over coals until bacon and hot dog are done to your liking.

Cinnamon Biscuit on a Stick

- 1 can store-bought biscuits
- 1 container of squeeze butter
- Cinnamon/sugar shaker mixture

Roll out a biscuit with your hands so that it becomes elongated and about 1-inch thick at the center. Wrap the biscuit around a shish kabob or other cleaned stick. Pinch the dough as you wrap it around the stick to insure it stays on the stick while cooking. When done wrapping the biscuit, it should take about 6 inches of the stick. Heat over the campfire until golden brown. Pull off the stick and drizzle with the squeeze butter then sprinkle with cinnamon/sugar mixture.

Pigs in Blankets

- 24 hotdogs
- 24 canned biscuits
- Ketchup, mustard

Put hot dog on a stick or purchased wire stick. Stretch biscuit thin and wrap around hot dog. Cook over coals until biscuits are cooked. Spread one side with mustard and/or ketchup.

Shaggy Dogs or Porky Pines

- Marshmallows
- Chocolate syrup or bars
- Shredded coconut
- Chopped nuts
- Rice crisped

Dip marshmallow in cold water to coat. Roast until brown over coals. Heat or melt chocolate in a small can or skillet. Spread coconut and/or nuts in flat plate. Roll hot marshmallow first through chocolate then through coconut and/or nuts.

Mock Angel Food Cake

- French bread, unsliced
- Sweetened condensed milk
- Grated or shredded coconut
- Stick

Place a cube of bread on the end of a stick. Dip in milk and roll in coconut. Roast over the coals until a little browned and then enjoy.

Brown Bears

- 24 uncut hot dog buns
- 2 lbs margarine, melted
- Sugar and cinnamon

Dip buns in melted margarine and roll in cinnamon and sugar. Put on stick and roast over hot coals until crispy.

Teriyaki Meat Sticks

- Teriyaki marinade
- 1 gallon plastic self-sealing bag

- 2 lbs sirloin steak, sliced diagonally across the grain to 1/8 inch thick
- 6 to 8 skewers

In a 1-gallon plastic self-seal bag, add steak slices, cover with marinade and place in a cooler, or refrigerator overnight. Thread meat onto skewers. Grill, turning occasionally, until meat is cooked to desired doneness. Makes 6 to 8 kabobs.