



BOX OVEN COOKING:



Chili-Cheese Nachos

Medium pkg. tortilla chips
1 15-oz. can chili
16 oz. shredded sharp cheddar cheese
2 foil cake pans (9" min.)

Note: Add diced onions before cheese, and add tomatoes just before removing from heat, if desired. Substitute shredded colby or monterey jack cheese.

Put tortilla chips in the 2 foil cake pans. Use 1/2 can of chili for each pan of chips, and spoon chili over the chips. Sprinkle 8 oz. cheese on top of each pan. Place on rack in 350 degree box oven for 10 minutes. Remove cool slightly, and serve. Good snack or lunch dish for 6.



BOX OVEN COOKING:



Cherry Turnovers

4 packages of refrigerator crescent rolls, 8 per pkg.
1 can cherry pie filling
2 foil pie pans

Note: Try this with apple, blueberry, peach, other fruit filling. Try this with orange marmalade or fruit preserves. As an appetizer, use meat, vegetable, &/or cheese filling. Can also be deep fat fried.

Spread dough into flat triangles. Spoon 2-3 cherries onto center of each triangle. Fold dough in half, to-cover cherry topping, and crimp edges together, until air-tight. Place 8-10 at a time in foil pie pan. Bake in 350 box oven 10 minutes, or until golden brown. Serves 6-10 for an easy, fun camp breakfast.



BOX OVEN COOKING:



Beef Shish-Kabab

2 1/2 lbs. 1" thick beef chuck steak or roast
2 large green bell peppers
1 large white or yellow onion
24 medium mushrooms
2 large tomatoes or 24 cherry tomatoes
1 large bottle Wishbone Italian dressing

Note: Best if marinated over night, & you can use a 2-gallon) zip-lock freezer bag.

Cut into large bite-size chunks (total number of pieces needed shown in parentheses): beef (48); peppers (24); onion (24). Put chunks in large bowl with mushrooms & tomatoes, and pour dressing over the top. Stir to mix, and let marinate at least 1 hour. Pour into large flat dish or pan. Use 12 skewers, each with 4 chunks of beef and 2 chunks of each vegetable, in random order. Lay 6 skewers across grille in 350 degree box oven. Turn after 5-6 minutes. Remove from oven after 10-12 minutes, baste with marinade, remove from skewers onto plates, & cook second batch. Serves 6 for dinner or 12 for appetizer.

Try variations of this recipe:

1. Ham or chicken, bell peppers, onions, with sweet & sour marinade.
2. Chicken or beef, snow peas, bell peppers, mushrooms, onions, tomatoes, with marinade of soy sauce, minced garlic, and ginger.