

# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

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<b>Start of Trip 09/06</b>	<b>Cold Cuts (turkey, ham, roast beef)</b>	Serves 16
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**Lunch**

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<b>Cold Cuts (3 meats): Recipe</b>	16 Servings
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2 lb	Cheese, Assorted Sliced
1 lb	† Sliced Turkey
1 lb	† Sliced Roast Beef
1 lb	† Sliced Ham
4	Tomatoes
1/2	Onions (red)
1/2	Lettuce, Iceberg
10 oz	Mayonnaise (16.5 oz)
8 oz	Mustard (assorted)

Open the sliced cheeses. Slice tomatoes and onions. Tear the lettuce. Everyone can create their own sandwiches with the assortment of ingredients. Serve with condiments.

When you go into the cooler to pick the tomatoes, always choose the ones that will go bad first, and leave the green or intact ones for a later lunch!

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<b>PB &amp; J Fixins: Recipe</b>	16 Servings
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16 oz	Peanut Butter
1 1/2 cup	Honey
18 oz	Jam/Jelly
1 1/2 loaf	Bread, Assorted Wheat &/or Rye

Grab a slice or two of bread, open the PB & J and spread it on. Now that was EASY!

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<b>Pringles: Recipe</b>	16 Servings
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4 can	† Pringle's Chips
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<b>Roasted Red Peppers: Recipe</b>	16 Servings
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24 oz	Peppers, Red Roasted
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<b>Assorted Wheat and Rye Bread: Recipe</b>	16 Servings
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2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 1 09/06 - 09/07 Fresh Stir Fry**

Serves 16

**Dinner****Fresh Stir Fry: Recipe**

16 Servings

8 floz	Tamari
2 floz	Hot Pepper Sesame Oil
4 floz	Peanut Oil
2	Onions (yellow)
8	Garlic Cloves (8 per bulb)
10	Carrots
4	Broccoli by the Bunch
8	Bell Peppers, red & green
8	Celery Stalks

Cook the meat/tofu in 1/2 of peanut oil and tamari (if desired). Chop all vegetables and garlic. Stir-fry the veggies in remaining 1/2 of peanut oil flavored with the hot pepper oil then add stir fry sauce. Combine the veggies and cooked meat/tofu and serve mixture over rice. Serve any remaining tamari, stir fry sauce, and hot pepper oil on the side for those who want even more flavor.

Food management note: be sure to pick through the bell peppers and use the ones that will go bad first, leaving the others for a later meal! Also, if no one has dried out the onions and potatoes in a while, how about tonight?

**Watermelon: Recipe**

16 Servings

10 lb	Watermelon
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Chill watermelon in a bailing bucket of river water. Slice in half lengthwise and then into individual slices. Cool & refreshing!

**Thai Peanut Sauce: Recipe**

16 Servings

20 oz	Thai Peanut Sauce
1	Cabbage, Red
1 cup	Peanuts (roasted, unsalted)

Make up your stir fry and add sauce last, heat to simmer and serve. Shred cabbage and crush peanuts for stir fry toppings.

**Chicken Strips: Recipe**

16 Servings

6 lb	† Chicken Strips
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**White Rice: Recipe**

16 Servings

8 cup	Rice (long grain)
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Two parts water to one part rice, plus a dash of salt. Bring it to a boil, then cover and drop the temperature to a low simmer. When it has soaked up all the water, turn it off!

† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

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**Camp 1 09/06 - 09/07      Bagels and Cream Cheese** Serves 16
**Breakfast**


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**Bagels and Cream Cheese: Recipe** 16 Servings

24	Bagels
24 oz	Cream Cheese
18 oz	Jam/Jelly
1	Margarine, Squeeze

Slice up the bagels, toast them on the griddle if you care to do so. Serve with cream cheese, jam or jelly.

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**Canadian Bacon: Recipe** 16 Servings

3 lb	† Canadian Bacon
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**Lox, Capers & Red Onion: Recipe** 16 Servings

4 oz	Capers
1	Onions (red)
20 oz	† Smoked Salmon

Add sliced red onion, lox, and capers to your bagels and cream cheese.

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† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.**


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<b>Camp 1 09/06 - 09/07</b>	<b>Chicken Salad</b>	Serves 16
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**Lunch**

<b>Chicken Salad: Recipe</b>	16 Servings
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1 lb	Cheese, Assorted
5 can	† Chicken (chunk, 13oz)
6	Celery Stalks
1	Onions (red)
10 oz	Mayonnaise (16.5 oz)
1	Lettuce, Iceberg
4 oz	Mustard (assorted)

Chop the celery and red onion. Shred or tear the lettuce. Chunk the cheese and add to the salad or slice it for sandwiches. Open and drain the cans of chicken. Combine the chicken, celery, red onion, and mayo together in a big bowl and stir well. Salt and pepper to taste. A little tarragon or dill is nice...curry is good too!

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<b>Assorted Cookies: Recipe</b>	16 Servings
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2 box	Cookies (assorted)
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<b>Pickles: Recipe</b>	16 Servings
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32 oz	Pickles
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<b>Assorted Wraps: Recipe</b>	16 Servings
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24	Wraps, assorted
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## Steigerwald PRO Classic Combo Pack

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**Camp 2 09/07 - 09/08 Salmon Steaks**

Serves 16

**Dinner****Salmon Fillets: Recipe**

16 Servings

8 lb	† Salmon Filets
1/2 cup	Cooking Oil (32 oz)
4	Lemons
4 cup	Sour Cream
10 oz	Mustard (dijon)
2 oz	Horse Radish

Grill salmon over charcoal or cook it over medium heat in oil on the griddle. Season with lemon pepper, garlic and/or salt and pepper. In a small bowl, combine sour cream, mustard, and horse radish to your taste. Parsley, salt, and tarragon are nice additions. Serve your steaks with the sour cream sauce and lemon wedges.

**Frozen Dessert of the Day: Recipe**

16 Servings

1	† Frozen Dessert Cake - Variety
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The frozen dessert has been chosen from a selection of gourmet restaurant style dessert cakes. Open up the box and enjoy!

**Crackers and Specialty Cheeses: Recipe**

16 Servings

2 box	Crackers (assorted)
2 lb	Specialty Cheeses

Chose from a selection of Gouda, Brei, Havarti, or others.

**Spinach Salad: Recipe**

16 Servings

2 1/2 lb	Spinach (fresh)
1 lb	Mushrooms
1	Onions (red)
4	Tomatoes
16 floz	Honey Dijon Dressing
12 tbsp	Bacon Bits, real

Thinly slice the mushrooms and onion. Pour the spinach and toss it into a large salad bowl with the mushrooms and onion. Top your salad with bacon bits and sliced tomatoes. Dress it up or leave the dressing on the side.

**Fresh Vegetable - Red Potatoes: Recipe**

16 Servings

32	Potatoes (red)
1/2 cup	Butter / Margarine

# Steigerwald PRO Classic Combo Pack

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**Camp 2 09/07 - 09/08 Eggs to Order** Serves 16

## Breakfast

### Eggs To Order: Recipe

16 Servings

40

Eggs

Great morning to be on the river - you lucky dogs! Heat a griddle or skillet. Pour a little oil or spray a little cooking spray on and fry up your eggs any way you like!

### Bacon for Breakfast: Recipe

16 Servings

4 lb

† Bacon for Breakfast

Remove the bacon from the package and place 'as is' in a dutch oven over med-high heat. Cover with the lid and stir frequently. Once the slices have separated, remove the lid, continue to stir and the bacon will brown quickly. Place cooked bacon in a serving dish lined with paper towels to soak up the grease. You can sop up the leftover grease in the pan with a couple paper towels and throw them in the General Trash; or you can designate an emptied glass jar as the grease jug.

### English Muffins: Recipe

16 Servings

24

English Muffins

1

Margarine, Squeeze

18 oz

Jam/Jelly

Toast the english muffins in a skillet or on the griddle with a little margarine or with some extra butter you may have. Serve with jam or jelly.

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<b>Camp 2 09/07 - 09/08</b>	<b>Cream Cheese and Cucumber</b>	Serves 16
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**Lunch**

<b>Cream Cheese &amp; Cucumbers: Recipe</b>	16 Servings
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24 oz	Cream Cheese
2	Cucumbers
4	Tomatoes
1/2	Onions (red)
16 floz	Salsa

Slice the cucumbers, tomatoes, and red onions. Spread the cream cheese on a bagel and top with cucumbers, tomatoes, and onion. Try some salsa!

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<b>Black Olives: Recipe</b>	16 Servings
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2 can	Black Olives (whole, 6oz)
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<b>Red Vine Licorice: Recipe</b>	16 Servings
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48	Licorice (Red Vine)
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<b>Bagels: Recipe</b>	16 Servings
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16	Bagels
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 3 09/08 - 09/09****Pasta and Sauce - Lemon, Garlic, Butter**

Serves 16

**Dinner****Pasta and Sauce: Recipe**

16 Servings

8 oz	Parmesan Cheese
2 floz	Olive Oil

Start the water for your pasta choice, add olive oil after it boils. Brown any meats you will be adding to the sauce. Prepare your sauce. Serve with parmesan cheese and your choices of sides.

**Lemon, Garlic, Butter (Scampi): Recipe**

16 Servings

1 cup	Butter / Margarine
8 floz	Olive Oil
4 oz	Garlic (minced)
4	Lemons

Melt the butter in a large skillet or Dutch Oven. Stir in the olive oil, garlic, & some fresh lemon juice (you may want to save some lemon to slice and use for garnish). Add the cooked meat and simmer over medium low heat until they are heated thru...Spice with basil, oregano, cayenne, cajun spice or whatever spices you desire. Serve with pasta.

**New York Cheesecake: Recipe**

16 Servings

1	† New York Cheese Cake
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Take the cake out of the box and enjoy.

**Olive Tapenade, Cream Cheese & Crackers: Recipe**

16 Servings

16 oz	Cream Cheese
2	† Olive Tapenade
2 box	Crackers (assorted)

Unwrapped cream cheese and top with tapenade. Spread on your crackers.

**Garlic Bread: Recipe**

16 Servings

1 1/2 cup	Butter / Margarine
4 oz	Garlic (minced)
6	French Bread 6" rolls

Melt butter in a saucepan and add the garlic and maybe some basil if you like. Blend together. Split the bread in half. Spread the garlic/butter over the halves of bread and toast on a griddle or skillet over med heat until golden brown. Slice and serve.

**Italian Sausage: Recipe**

16 Servings

6 lb	† Italian Sausage Bulk
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**Fresh Vegetable - Broccoli: Recipe**

16 Servings

1/2 cup	Butter / Margarine
3	Broccoli by the Bunch



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**Camp 3 09/08 - 09/09    Assorted Cold Cereals    Serves 16**  
**Breakfast**

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**Assorted Cold Cereal: Recipe** 16 Servings4 box      Cereal (assorted cold)  
3 qt      Milk (Fridge Free 2%)

A quick breakfast for those mornings you need to get out of camp early! Serve with milk.

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**Turkey Sausage Links: Recipe** 16 Servings

4 lb      † Sausage Links Turkey-uncooked

Just take'em out of their package and let the little turkers run around in a warm skillet until golden brown.

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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

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**Camp 3 09/08 - 09/09      Guacamole** Serves 16

**Lunch**

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**Guacamole: Recipe** 16 Servings

2 lb	Cheese, Assorted Sliced
1	Onions (red)
2	Limes
4 lb	† Avocado Pulp
4	Tomatoes
1 cup	Sour Cream
16 floz	Salsa

Chop the onions and tomatoes. Blend the avocado pulp and sour cream. Add the chopped onions, and tomatoes; mix well, and season w/ garlic, cumin, cayenne, salt, some salsa and lime juice to taste. Mix well and serve with slice cheese.

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**Black Olives: Recipe** 16 Servings

2 can	Black Olives (whole, 6oz)
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**Honey Roasted Nuts: Recipe** 16 Servings

3 lb	Honey Roasted Nuts
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**Flour Tortillas: Recipe** 16 Servings

20	Tortillas (flour)
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† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 4 09/09 - 09/10 Chicken**

Serves 16

**Dinner****Chicken: Recipe**

16 Servings

10 lb † Chicken Breasts

Set up the grill and start the coals. Once the coals show white, cook the chicken over the coals; turning the pieces frequently will help to maintain tenderness and juices. When they are close to being done, brush the breasts with your sauce or marinade - if you have chosen one (putting the sauce on too early will result in burnt sauce). Slice into the center of the breast to check for doneness. Once they're done to perfection, serve hot off the grill. Eat, Drink & be Merry!!

**Carrot Cake w/ Cream Cheese Frosting: Recipe**

16 Servings

2 box Cake Mix (carrot)  
 6 Eggs  
 1 cup Cooking Oil (32 oz)  
 16 oz † Frosting (cream cheese)

Start the charcoal.

For each box of cake mix, add and combine:

1 cup water  
 1/2 cup cooking oil  
 3 eggs

For the best baking results, keep the batter somewhat dry. Pour the batter into a greased Dutch Oven. Bake for 30-45 min. or until you smell the cake. Test with a knife for doneness. (For hints on how to cook in a Dutch Oven, refer to the Information chapter of this MenuPlan.) Cool, frost and serve.

**Greek Salad: Recipe**

16 Servings

16 floz † Salad Dressing (Caesar 16oz)  
 2 Lettuce, Romaine  
 4 Tomatoes  
 1 Cucumbers  
 1 Onions (red)  
 1 lb Cheese, Feta  
 10 oz Greek Olives

Tear the lettuce, slice the tomatoes, cucumbers and onions. Crumble the feta cheese. Drain olives. Toss all the ingredients in a large bowl with dressing and serve with olives on the side.

**Rice Pilaf: Recipe**

16 Servings

4 box Rice Pilaf Mix  
 1/4 cup Butter / Margarine

Prepare the pilaf according to the directions from the package. OR

This is directions for 1 package. Multiply ingredients by number of packages used.

Boil 2 1/4 water and 1 tbsp butter/margerine.  
 Stir in grains and season packet, cover and reduce to low.  
 Simmer 20-25 minutes until liquid is absorbed.  
 Fluff before serving.

**Lemon Pepper Sauce: Recipe**

16 Servings

32 floz † Lemon Pepper Marinade

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 4 09/09 - 09/10 Omelets with Assorted Fillings**

Serves 16

**Breakfast****Omelets with Assorted Fillings: Recipe**

16 Servings

1 cup	Butter / Margarine
2 lb	Cheese, Assorted
36	Eggs
4	Tomatoes
1	Onions (yellow)
2	Bell Peppers, red & green

Chop the tomatoes, onion & bell pepper. Grate the cheese. (The onions and bell peppers taste best if sauteed in butter.) Set these ingredients aside to be used as fillings for the omelets. Beat the eggs together lightly with a little salt and pepper. Melt butter in a skillet over medium-high heat. Pour in approximately two eggs and reduce the heat. Cook to your liking, choosing from any combination of fillings and enjoy!

**Ham for Breakfast: Recipe**

16 Servings

3 lb	† Breakfast Ham
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

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**Camp 4 09/09 - 09/10    Marinated Veggie Salad** Serves 16  
**Lunch**


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**Marinated Veggie Salad: Recipe**

16 Servings

2 cup	† Salad Dressing (Italian 8oz)
1 lb	Cheese, Assorted
2 can	† Green Beans (14.5oz)
2 can	† Beans (kidney, 15oz)
2 can	† Beans (garbanzo, 15oz)
2 can	† Black Olives (sliced, 4.25oz)
1	Onions (red)
12 oz	† Artichoke Hearts
2	Cucumbers
6 oz	Peppers, Red Roasted
1/2 cup	Tomatoes (sun-dried)

Open and drain the cans of beans. Chop the onion, cucumber, roasted red bell peppers, sun-dried tomatoes and artichoke hearts. In a large bowl, mix with the beans, olives, and dressing. Toss together and let marinate while you grate or slice the cheese .

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**Assorted Candy Bars: Recipe**

16 Servings

16	Candy Bars
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Chocaholics Rejoice!!

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**Wasabi Peas: Recipe**

16 Servings

1 1/2 lb	Wasabi Peas
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**Pita Pockets: Recipe**

16 Servings

20	Pita "Pocket Thin" Bread
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## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 5 09/10 - 09/11 Fajitas**

Serves 16

**Dinner****Fajitas: Recipe**

16 Servings

2 3/4 floz	Olive Oil
32	Tortillas (flour)
2	Onions (yellow)
4	Bell Peppers, red & green
40 floz	Salsa
2 cup	Sour Cream
3/4	Lettuce, Iceberg
4	Tomatoes
1 lb	Cheese, Mexican Shredded
16	Tortillas (corn)

In a skillet or Dutch Oven, cook the meat strips in a little olive oil, set aside. Slice the yellow onions, cut the bell peppers into strips. Chop the tomatoes, and shred the lettuce. Saute the onions and peppers in olive oil. Warm the torts on a griddle and set out all the ingredients for a self serve assembly line.

Food management note: be sure to pick through the bell peppers and use the ones that will go bad first, leaving the others for a later meal! Also, if no one has dried out the onions and potatoes in a while, how about tonight?

**Pound Cake w/ Whipped Cream (add fruit): Recipe**

16 Servings

2	† Pound Cake
1 can	Whipped Cream (can)

Cut the cake(s) into slices. Cover each slice with fruit and whipped cream. Be creative with any extra whipped cream... use it the next morning in your coffee, if you still have some left!

**Tort. Chips w/ Salsa & premade Guacamole: Recipe**

16 Servings

36 oz	† Guacamole, premade
2 lb	Tortilla Chips
32 floz	Salsa

Open the thawed guacamole dip and serve with tortilla chips and salsa.

**Jicama Cucumber Salad: Recipe**

16 Servings

2	† Jicamas
4	Cucumbers
4	Limes

Peel and seed jicama and cucumber, then slice into 1/2 inch sticks. Squeeze fresh lime juice and toss with salt, chili and cayenne pepper to taste.

**Refried Beans: Recipe**

16 Servings

90 oz	† Beans (refried)
1/2 lb	Cheese, Mexican Shredded

Heat the refried beans in a pan over low heat, stirring frequently. Top with shredded cheese before serving.

**Chicken Strips, Fajita Marinade: Recipe**

16 Servings

6 lb	† Chicken Strips for Fajitas
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.**


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<b>Camp 5 09/10 - 09/11</b>	<b>Pancakes</b>	Serves 16
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**Breakfast**


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<b>Pancakes: Recipe</b>		16 Servings
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2 box	Pancake Mix
1 cup	Butter / Margarine
1/2 cup	Cooking Oil (32 oz)

Prepare the pancake mix according to the directions on the package. Cook over medium high heat on a lightly oiled griddle. Pour about one spoonful of the batter per cake onto the griddle. Flip the cake when bubbles appear or when the cake turns golden brown. Serve with butter and syrup.

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<b>Log Cabin Syrup: Recipe</b>		16 Servings
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32 floz	Maple Syrup (Log Cabin)
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Submerge in heated rinse water for warm syrup.

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<b>Sausage Links: Recipe</b>		16 Servings
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4 lb	† Sausage Links (uncooked)
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Just take 'em out of their package and let the little porkers run around in a warm skillet until golden brown. These are uncooked sausages, make sure you cook them.

# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

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**Camp 5 09/10 - 09/11 Cold Cuts (turkey, ham, roast beef)** Serves 16  
**Lunch**

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**Cold Cuts (3 meats): Recipe** 16 Servings

2 lb	Cheese, Assorted Sliced
1 lb	† Sliced Turkey
1 lb	† Sliced Roast Beef
1 lb	† Sliced Ham
4	Tomatoes
1/2	Onions (red)
1/2	Lettuce, Iceberg
10 oz	Mayonnaise (16.5 oz)
8 oz	Mustard (assorted)

Open the sliced cheeses. Slice tomatoes and onions. Tear the lettuce. Everyone can create their own sandwiches with the assortment of ingredients. Serve with condiments.

When you go into the cooler to pick the tomatoes, always choose the ones that will go bad first, and leave the green or intact ones for a later lunch!

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**Green Olives: Recipe** 16 Servings

2 can	Green Olives
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**Nuts: Mixed: Recipe** 16 Servings

3 lb	Mixed Nuts
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**Assorted Wheat and Rye Bread: Recipe** 16 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 6 09/11 - 09/12 Pasta and Sauce - Dreamy Sauce**

Serves 16

**Dinner****Pasta and Sauce: Recipe**

16 Servings

8 oz	Parmesan Cheese
2 floz	Olive Oil

Start the water for your pasta choice, add olive oil after it boils. Brown any meats you will be adding to the sauce. Prepare your sauce. Serve with parmesan cheese and your choices of sides.

**Dreamy Sauce: Recipe**

16 Servings

98 oz	Tomatoes (stewed)
2 cup	Sour Cream
2 floz	Olive Oil
8	Garlic Cloves (8 per bulb)
3/4 lb	Parmesan (fresh, shred)

Finely chop the garlic. In large pot or d.o., saute the garlic with olive oil. Add canned tomatoes (don't drain them first) and basil. Add the sour cream and season with cayenne pepper. Add the parmesan and more basil (2tsp) to the cream mixture... heat thoroughly over medium heat, stirring frequently to prevent sticking.

Serve over pasta.

**Mint Cookies: Recipe**

16 Servings

2 box	Cookies (mint)
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Chill the cookies in the cooler if you can on the day you're having them. Open the box and help yourself to a cool "refreshmint".

**Garlic Bread: Recipe**

16 Servings

1 1/2 cup	Butter / Margarine
4 oz	Garlic (minced)
6	French Bread 6" rolls

Melt butter in a saucepan and add the garlic and maybe some basil if you like. Blend together. Split the bread in half. Spread the garlic/butter over the halves of bread and toast on a griddle or skillet over med heat until golden brown. Slice and serve.

**Tortellini: Recipe**

16 Servings

4 lb	Pasta (Tortellini)
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**Fresh Vegetable - Zucchini: Recipe**

16 Servings

1/2 cup	Butter / Margarine
8	Zucchini

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 6 09/11 - 09/12 Breakfast Burritos**

Serves 16

**Breakfast****Breakfast Burritos: Recipe**

16 Servings

4	Tomatoes
1/2	Onions (yellow)
16 floz	Salsa
36	Eggs
24	Tortillas (flour)
1 lb	Cheese, Mexican Shredded
2 can	† Enchilada Sauce (green, 19oz)

Chop the tomatoes and onions. Scramble the eggs in a greased Dutch Oven. Cook the onions with the eggs if desired, and season with salt, pepper, and cumin. Heat the tortillas on the grill. Wrap eggs in tortillas with shredded cheese and green enchilada sauce for a breakfast treat!

**Bacon for Breakfast: Recipe**

16 Servings

4 lb	† Bacon for Breakfast
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Remove the bacon from the package and place 'as is' in a dutch oven over med-high heat. Cover with the lid and stir frequently. Once the slices have separated, remove the lid, continue to stir and the bacon will brown quickly. Place cooked bacon in a serving dish lined with paper towels to soak up the grease. You can sop up the leftover grease in the pan with a couple paper towels and throw them in the General Trash; or you can designate an emptied glass jar as the grease jug.

† Discard remaining portion after meal is complete

# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

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**Camp 6 09/11 - 09/12    Egg Salad** Serves   16  
**Lunch**

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**\*\*\*Egg Salad - Boil Eggs at Breakfast: Recipe**

16 Servings

4	Celery Stalks
32	Eggs
12 oz	Mayonnaise (16.5 oz)
1/2	Onions (red)
10 oz	Pickle Relish

Hard boil the eggs in the morning before you break down camp. Don't store hot eggs in the cooler because they'll melt the ice. Instead, immediately immerse the eggs in cold water, and allow them to cool completely. This will make them easier to peel, and if you'd like, they can go in the cooler now, or just some place cool and shady. When lunch rolls around, just chop the celery and onion. Peel and slice the eggs, mix in the mayonnaise and add the celery, onion, and pickle relish, (maybe some salt and pepper) and make your sandwich.

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**Assorted Cookies: Recipe**

16 Servings

2 box	Cookies (assorted)
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**Relish Combo: Recipe**

16 Servings

24 oz	Pickles
16 oz	Pepperoncini
15 oz	Peppers, Red Roasted

This collection of condiments should last you a while--keep it in the Lunch Box and pull it out every day at lunch!

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**Assorted Wheat and Rye Bread: Recipe**

16 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 7 09/12 - 09/13    Pork Loin Chops with Apple Sauce**

Serves 16

**Dinner****Pork Loin Chops with Apple Sauce: Recipe**

16 Servings

10 lb	† Pork Chops
69 oz	Applesauce (23 oz jar)

Start the charcoal. Grill the chops until done to your liking. (Make sure the meat inside is white, not red or pink.) Ginger powder is a nice addition to the chops while they're grilling. Don't forget the applesauce!

**Flash Flood Brownies: Recipe**

16 Servings

2 box	Brownies
2	Eggs
1/2 cup	Cooking Oil (32 oz)
2 cup	Walnuts
4	† Candy Bars (Rolos)

Start the charcoal.

For each box of cake mix, add and combine:

1/4 cup water  
1/4 cup cooking oil  
1 eggs

For the best baking results, keep the batter somewhat dry. Add walnuts & rollos to batter or sprinkle walnuts on top. Use extra oil to prepare DO, then pour the batter into a well oiled Dutch Oven. Brownies take longer to bake than cakes: one to one & a half hours. Don't use extra bricks, however ...you'll only burn the brownies. Just be patient and allow for extra cooking time. When you smell 'em baking, test with a knife for doneness. (For hints on how to cook in a Dutch Oven, refer to the Information chapter of this MenuPlan.) Cool. Feast.

**Crackers, Cream Cheese & Pepper Jelly: Recipe**

16 Servings

16 oz	Cream Cheese
10 oz	Pepper Jelly
2 box	Crackers (assorted)

Spread cream cheese and pepper jelly on your choice of crackers.

**Garden Salad: Recipe**

16 Servings

2	Lettuce, Iceberg
3	Tomatoes
3	Carrots
2	Celery Stalks
1/2	Onions (red)
16 floz	† Salad Dressing, Assorted
1	Cucumbers

Tear up the lettuce. Slice or chop up the tomatoes, carrots, onions and celery. Finish off the cucumbers that most need to be used--if you have any left. Toss everything together and serve with salad dressing. PRO has provided your trip with an assortment of dressings. Select your dressings, allowing an ounce per person, and enjoy.

**Herb Stuffing: Recipe**

16 Servings

4 box	Stove Top Stuffing (Herb)
1 cup	Butter / Margarine
1/2	Onions (yellow)
4	Celery Stalks

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Saute onions and celery in butter and add to stuffing. Mix the stuffing according to the directions on the box. OR

This is directions for 1 package. Multiply ingredients by number of packages used.

Boil 1 1/2 cups water with 2 oz. butter/margerine.

Stir in contents of stuffing and cover.

Let stand for 5 minutes and then fluff with fork.

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## Camp 7 09/12 - 09/13    Assorted Hot Cereals    Serves 16

### Breakfast

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#### Assorted Hot Cereals: Recipe 16 Servings

2 box	Cereal (assorted hot)
1 qt	Milk (Fridge Free 2%)
1 cup	Butter / Margarine

Your hot cereal has been chosen from a selection of oatmeal and seven grain. Follow the directions on the packages, and maybe mix some dried fruit in to cook for a few minutes. If chosen, serve with milk, brown sugar, raisins, or walnuts.

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#### Raisins: Recipe 16 Servings

2 cup	Raisins
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#### Walnuts: Recipe 16 Servings

2 cup	Walnuts
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#### Beef Sausage, Heat and Eat: Recipe 16 Servings

3 lb	† Sausage, beef (fully cooked)
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Open beef sausage package and reheat to 165 degrees. Combine with eggs or eat on the side.

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† Discard remaining portion after meal is complete

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<b>Camp 7 09/12 - 09/13</b>	<b>Hummus Spread</b>	Serves 15
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**Lunch**

<b>Hummus Spread: Recipe</b>	15 Servings
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5 1/2 cup	Hummus
2	Lemons
1/2	Lettuce, Iceberg
8 1/2 floz	Olive Oil
1/2	Onions (red)
3 3/4	Tomatoes

Mix the hummus with equal amounts of water and the specified amount of olive oil; stir briskly to combine. Stir in the garlic powder, and fresh lemon for a zestier flavor. For a lighter and creamier texture, beat the mixture vigorously with a fork and/or add more water.

Slice the red onions, tomatoes, and lettuce.

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<b>Honey Roasted Nuts: Recipe</b>	15 Servings
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2 3/4 lb	Honey Roasted Nuts
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<b>Pita Pockets: Recipe</b>	15 Servings
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19	Pita "Pocket Thin" Bread
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**Camp 8 09/13 - 09/14     Stroganoff** Serves 15  
**Dinner**

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**Stroganoff: Recipe** 15 Servings

4 lb	Pasta (Fettuccine)
5 3/4 cup	Sour Cream
2	Onions (yellow)
8	Garlic Cloves (8 per bulb)
1 oz	Bouillon (vegetable)
1 lb	Mushrooms

Heat water for pasta. In Dutch Oven or large pot, cooked chopped onion and garlic till done. Add beef or your meatless choice, mushrooms and if selected, vegetables. Saute and it's gravy. For more liquid, add water and bouillon. Add enough sour cream to make a thick and creamy sauce. If you have some, add a little white wine. Spice with parsley, salt and pepper. Cook and drain the pasta while the stroganoff mixture is simmering. Add the pasta to the mixture, combine and serve.

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**Sirloin Strips: Recipe** 15 Servings

5 3/4 lb	† Sliced Sirloin
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**Fresh Vegetable - Green Beans: Recipe** 15 Servings

4 lb	Green Beans
1/2 cup	Butter / Margarine

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**Herb Stuffing: Recipe** 15 Servings

4 box	Stove Top Stuffing (Herb)
1 cup	Butter / Margarine
1/2	Onions (yellow)
4	Celery Stalks

Saute onions and celery in butter and add to stuffing. Mix the stuffing according to the directions on the box. OR

This is directions for 1 package. Multiply ingredients by number of packages used.

Boil 1 1/2 cups water with 2 oz. butter/margerine.

Stir in contents of stuffing and cover.

Let stand for 5 minutes and then fluff with fork.

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**Pringles Chips and Onion Dip: Recipe** 15 Servings

2	Onion Dip Mix
3 3/4 cup	Sour Cream
2 3/4 can	† Pringle's Chips

Blend the sour cream and onion soup mix together. Serve with chips.

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**Caramel Apples: Recipe** 15 Servings

8	† Apples (green) each
2	Caramel

Slice up apples and cover them in caramel. Finger lickin' GOOOOOD.



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**Camp 8 09/13 - 09/14    Fried Egg Sandwiches**Serves   15**Breakfast**

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**Fried Egg Sandwiches: Recipe**15 Servings

23	English Muffins
23	Eggs
1 lb	Cheese, Assorted Sliced

Heat the english muffins and the meat if you have chosen it. Fry up the eggs and add your slice cheese of choice. Make sandwiches with all the ingredients - delicious!

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**Canadian Bacon: Recipe**15 Servings

2 3/4 lb	† Canadian Bacon
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**Camp 8 09/13 - 09/14      Tuna Salad** Serves   15


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**Lunch**


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**Tuna Salad: Recipe** 15 Servings


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3 3/4 can	†	Tuna (12oz can)
9 oz		Mayonnaise (16.5 oz)
6		Celery Stalks
1/2		Lettuce, Iceberg
9 oz		Pickle Relish
1 lb		Cheese, Assorted
1/2		Onions (red)
4 oz		Mustard (assorted)

Open the cans of tuna and drain them. Chop up the onion, celery. Slice the cheese or dice into chunks and add to salad. Add these ingredients to the tuna, along with mayo and perhaps a little pickle relish to taste. (A bit of curry makes this ordinary meal a taste treat.) Mix well and season with salt & pepper.

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**Avocados: Recipe** 15 Servings


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3 3/4		Avocados
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**Pepperoncini: Recipe** 15 Servings


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30 oz		Pepperoncini
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**Pringles: Recipe** 15 Servings


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3 3/4 can	†	Pringle's Chips
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**Assorted Wheat and Rye Bread: Recipe** 15 Servings


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2 1/2 loaf		Bread, Assorted Wheat &/or Rye
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

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Camp 9 09/14 - 09/15 Fresh Stir Fry

Serves 15

## Dinner

## Fresh Stir Fry: Recipe

15 Servings

8 floz	Tamari
2 floz	Hot Pepper Sesame Oil
4 floz	Peanut Oil
2	Onions (yellow)
8	Garlic Cloves (8 per bulb)
9	Carrots
4	Broccoli by the Bunch
7 1/2	Bell Peppers, red & green
8	Celery Stalks

Cook the meat/tofu in 1/2 of peanut oil and tamari (if desired). Chop all vegetables and garlic. Stir-fry the veggies in remaining 1/2 of peanut oil flavored with the hot pepper oil then add stir fry sauce. Combine the veggies and cooked meat/tofu and serve mixture over rice. Serve any remaining tamari, stir fry sauce, and hot pepper oil on the side for those who want even more flavor.

Food management note: be sure to pick through the bell peppers and use the ones that will go bad first, leaving the others for a later meal! Also, if no one has dried out the onions and potatoes in a while, how about tonight?

## Kaibab Curry Stir Fry Sauce: Recipe

15 Servings

3 3/4 oz	Curry Paste (red)
2 cup	Raisins
2 cup	Cashews
2 cup	Coconut
2 can	† Pineapple (chunks, 20oz)
9 oz	Chutney
4 can	† Milk (coconut)

Add curry paste to coconut milk and simmer for 5 minutes, see ratio on product. Be warned, this curry paste packs some heat. Add your late or fresh cooked stir fry and simmer until heated thru. Serve over rice and top with your choice of raisins, cashews, coconut, pineapple chunks and chutney for a taste sensation.

## Pork Strips: Recipe

15 Servings

4 3/4 lb	† Pork Strips
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## Basmati Rice: Recipe

15 Servings

7 1/2 cup	Rice (basmati)
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Two parts water to one part rice, plus a dash of salt. Bring it to a boil, then cover and drop the temperature to a low simmer. When it has soaked up all the water, turn it off!

## Triscuits, Cream Cheese and Shrimp: Recipe

15 Servings

2 box	Crackers (Triscuits)
11 oz	† Seafood Cocktail Sauce
15 oz	Cream Cheese
2 can	† Shrimp (4.25oz)

Blend cocktail sauce with cream cheese and fold the little shrimpers in gently. Serve with crackers.

## Pepperidge Farm Dessert Cookies: Recipe

15 Servings

1 box	Cookies (Pepperidge Farm)
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 9 09/14 - 09/15    Granola** Serves   15**Breakfast**

<b>Granola for Breakfast: Recipe</b>			15 Servings
	4 1/2 lb	Granola, Assorted	
	3 qt	Milk (Fridge Free 2%)	
<b>Yogurt: Recipe</b>			15 Servings
	2 qt	Yogurt	
<b>Chorizo: Recipe</b>			15 Servings
	3 3/4 lb	† Chorizo	

Cook till well done in a frying pan or pot. Drain oil and add to your breakfast.

† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 9 09/14 - 09/15 Pasta Salad**

Serves 15

**Lunch****\*\*\*Pasta Salad - Cook Pasta at Breakfast: Recipe**

15 Servings

4 lb	Pasta (Rotini)
3	Bell Peppers, red & green
1	Onions (red)
1 3/4 can	† Black Olives (sliced, 4.25oz)
11 oz	† Artichoke Hearts
1/2 cup	Tomatoes (sun-dried)
1 lb	Cheese, Mozzarella
2 3/4 cup	† Salad Dressing (Italian 8oz)

On the morning you plan to eat this meal for lunch, cook the pasta. Drain. Rinse with cold water to cool and store in ziplocks. Don't put warm pasta in the cooler because it will melt the ice quickly. At lunch or at breakfast, chop the bell pepper and red onion. Open and drain the olives. Cut the cheese, sun-dried tomato & artichokes into chunks. Store in ziploc without dressing. Or at lunch, put everything (pasta too) in a large bowl and add a desired amount of italian dressing. Season with salt & pepper to taste, stir gently and serve.

You may choose to pack bowls and spoons in the lunch box to save yourself time finding them at lunch.

**Salty Mix: Recipe**

15 Servings

3 3/4 lb	Salty Mix
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**PB & J Fixins: Recipe**

15 Servings

15 oz	Peanut Butter
1 1/2 cup	Honey
17 oz	Jam/Jelly
1 1/2 loaf	Bread, Assorted Wheat &/or Rye

Grab a slice or two of bread, open the PB & J and spread it on. Now that was EASY!

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 10 09/15 - 09/16 Rib Eye Steaks**

Serves 15

**Dinner****Rib Eye Steaks: Recipe**

15 Servings

15	Garlic Cloves (8 per bulb)
5 floz	Worcestershire Sauce
1/2 cup	Butter / Margarine
2	Onions (yellow)
15 oz	† Mushrooms (stems & pieces)
9 floz	A-1 Steak Sauce
8 oz	Ketchup
10 1/4 lb	† Rib Eye Steaks (no bone/lip)

Marinate the steaks in worcestershire sauce, season with garlic, pepper and salt. Start the charcoal. Grill the steaks to their mouth-watering best... Melt butter in a skillet and add the sliced onions. Cook them until they're translucent, then add the mushrooms. Smother the steaks in mushrooms and onions with steak sauces!

**German Chocolate Cake w/ Ccnut Pcn Frst: Recipe**

15 Servings

2 box	Cake Mix (German chocolate)
6	Eggs
1 cup	Cooking Oil (32 oz)
16 oz	† Frosting (coconut pecan)

Start the charcoal.

For each box of cake mix, add and combine:

- 1 1/3 cup water
- 1/2 cup cooking oil
- 3 eggs

For the best baking results, keep the batter somewhat dry. Add only enough water to make a thick batter. Pour the batter into a greased Dutch Oven. Bake for 30-45 min. or until you smell the cake. Test with a knife for doneness. (For hints on how to cook in a Dutch Oven, refer to the Information chapter of this MenuPlan.) Cool, frost and serve.

**Fresh Vegetable - Russet Potatoes: Recipe**

15 Servings

1/2 cup	Butter / Margarine
15	Potatoes (russet)

**Blue Cheese Slaw: Recipe**

15 Servings

2	Cabbage, Green
15	Green Onions
2	Bell Peppers, red & green
2 1/2 cup	Yogurt (plain)
1/2 cup	Sour Cream
1/2 cup	Vinegar (rice wine)
1 1/4 tbsp	Honey
8 oz	† Cheese, Bleu

Combine finely shredded cabbage and minced green onion and green pepper. Blend together yogurt, sour cream, vinegar, honey and blue cheese. Toss dressing with cabbage mixture.

Add salt, pepper and/or dill to taste from Pro's spice box.

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 10 09/15 - 09/16 Pancakes**

Serves 15

**Breakfast****Pancakes: Recipe**

15 Servings

2 box	Pancake Mix
1 cup	Butter / Margarine
1/2 cup	Cooking Oil (32 oz)

Prepare the pancake mix according to the directions on the package. Cook over medium high heat on a lightly oiled griddle. Pour about one spoonful of the batter per cake onto the griddle. Flip the cake when bubbles appear or when the cake turns golden brown. Serve with butter and syrup.

**Blueberries: Recipe**

15 Servings

2 can	† Blueberries
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Add to your pancake mix or breakfast.

**Log Cabin Syrup: Recipe**

15 Servings

30 floz	Maple Syrup (Log Cabin)
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Submerge in heated rinse water for warm syrup.

**Bacon for Breakfast: Recipe**

15 Servings

4 lb	† Bacon for Breakfast
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Remove the bacon from the package and place 'as is' in a dutch oven over med-high heat. Cover with the lid and stir frequently. Once the slices have separated, remove the lid, continue to stir and the bacon will brown quickly. Place cooked bacon in a serving dish lined with paper towels to soak up the grease. You can sop up the leftover grease in the pan with a couple paper towels and throw them in the General Trash; or you can designate an emptied glass jar as the grease jug.

† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 10 09/15 - 09/16 Salami and Cheese**

Serves 15

**Lunch****Salami and Cheese: Recipe**

15 Servings

1 1/2 lb	Cheese, Assorted Sliced
8 oz	Mustard (assorted)
1	Onions (red)
9 oz	Mayonnaise (16.5 oz)

Slice red onion and open packaged sliced cheese and salami. If you're packing your lunch, be careful using mayo, especially if it's a hot day.

**Salami: Recipe**

15 Servings

3 3/4 lb	† Sliced Salami
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**Relish Combo: Recipe**

15 Servings

23 oz	Pickles
15 oz	Pepperoncini
14 1/8 oz	Peppers, Red Roasted

This collection of condiments should last you a while--keep it in the Lunch Box and pull it out every day at lunch!

**Assorted Wheat and Rye Bread: Recipe**

15 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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**Assorted Granola Bars: Recipe**

15 Servings

15	Granola Bars
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† Discard remaining portion after meal is complete



# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

## Camp 11 09/16 - 09/17 Enchilada Style Tamales

Serves 15

### Dinner

#### Red Enchilada Sauce: Recipe

15 Servings

36 oz † Enchilada Sauce (red, 19oz)

Heat and serve over your meal of choice.

#### Green Chile Tamales: Recipe

15 Servings

2 dz † Tamales, Green Chile  
16 floz Salsa  
2 cup Sour Cream

Use a pot or DO, steamer and water. Heat tamales thru and serve with salsa and sour cream.

#### Red Chili Tamales: Recipe

15 Servings

2 dz † Tamales, Red Chili  
16 floz Salsa  
2 cup Sour Cream

Use a pot or DO, steamer and water. Heat tamales thru and serve with salsa and sour cream.

#### Instant Black Beans: Recipe

15 Servings

7 1/2 cup Black Beans (instant)

Add boiling water, stir well and cover. Let stand for 5 minutes. Bean and water ratio is 1 to 1.5 cups.

#### Fresh Veggies & Ranch Dressing: Recipe

15 Servings

2 Broccoli by the Bunch  
8 Celery Stalks  
8 Carrots  
15 floz † Salad Dressing (Ranch 16oz)

Cut the veggies any way you like and serve with a bowl of Ranch dressing for dipping.

#### No Bake Chocolate Mousse Pie: Recipe

15 Servings

2 box Chocolate Mousse  
4 cup Milk (Fridge Free 2%)  
2 Graham Cracker Crust

Pour cold milk into bowl. Add Filling Mix. Beat until blended. Beat three more minutes. The filling should be thick. Spoon into crust. Chill until filling sets.

# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 11 09/16 - 09/17 Huevos Rancheros**

Serves 15

## Breakfast

### Huevos Rancheros: Recipe

15 Servings

17 oz	† Enchilada Sauce (red, 19oz)
1 lb	Cheese, Mexican Shredded
23	Eggs
23	Tortillas (corn)
57 oz	† Beans (refried)
3 3/4	Tomatoes
16 floz	Salsa
2 cup	Sour Cream
1 3/4 can	† Black Olives (sliced, 4.25oz)

Good Morning! Chop the tomatoes. Heat the refried beans slowly with a little oil. On a lightly greased skillet or griddle, fry the corn tortillas. Fry or scramble the eggs. Top your corn tortilla with beans, eggs, shredded cheese, tomatoes, sour cream, salsa, black olives, and enchilada sauce. Ole!

### Ham for Breakfast: Recipe

15 Servings

2 3/4 lb	† Breakfast Ham
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 11 09/16 - 09/17 Lunch Assortment**

Serves 15

**Lunch****Lemony Oysters, Triscuits & Cream Cheese: Recipe**

15 Servings

2 box	Crackers (Triscuits)
3 3/4 can	† Smoked Oysters
7 1/2 oz	Cream Cheese
3 3/4	Lemons

Spread a little cream cheese on each cracker, top with a smoked oyster and fresh lemon.

**Summer Sausage: Recipe**

15 Servings

30 oz	Sausage, Summer
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**Cookies (Fig Newtons): Recipe**

15 Servings

2 box	Cookies (Fig)
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 12 09/17 - 09/18 Spinach Lasagna**

Serves 15

**Dinner****Spinach Lasagna: Recipe**

15 Servings

2 lb	Pasta (Lasagna)
1	Onions (yellow)
4	Garlic Cloves (8 per bulb)
3 can	† Spaghetti Sauce (26oz)
23 oz	† Mushrooms (stems & pieces)
3 can	† Spinach (13.5oz)
2 1/2 lb	Cheese, Mozzarella
5 1/2 cup	Ricotta Cheese
7 1/2 oz	Parmesan Cheese

Start the coals for baking. Start browning meat - if you are adding any. Chop the onions and garlic; saute together in oil. Add marinara sauce and drained mushrooms. Season the sauce with oregano, basil, and thyme. Grate the mozzarella. In an oiled dutch oven, layer the ingredients in this order..... sauce, pasta (there is no need to pre-cook the pasta, add raw and sprinkle with water), ricotta, spinach, cheese. Finish the top of the dish with ingredients in this order... pasta, ricotta, spinach, sauce, and finally mozzarella. Bake for 45 minutes, & let stand for 15 minutes before serving with parmesan cheese. (For hints on how to cook with a Dutch Oven, refer to the Information Chapter in this MenuPlan.)

**After Dinner Mints: Recipe**

15 Servings

2 box	After Dinner Mints
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Chill in cooler during dinner. Open the box, help yourself to a mint and chill out!

**Garlic Bread: Recipe**

15 Servings

1 1/2 cup	Butter / Margarine
4 oz	Garlic (minced)
6	French Bread 6" rolls

Melt butter in a saucepan and add the garlic and maybe some basil if you like. Blend together. Split the bread in half. Spread the garlic/butter over the halves of bread and toast on a griddle or skillet over med heat until golden brown. Slice and serve.

**Fresh Vegetable - Yellow Squash: Recipe**

15 Servings

1/2 cup	Butter / Margarine
8	Yellow Squash

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

### Camp 12 09/17 - 09/18 French Toast

Serves 15

#### Breakfast

#### French Toast: Recipe

15 Servings

3 loaf	Sour Dough Bread
23	Eggs
1 cup	Butter / Margarine
1 cup	Milk (Fridge Free 2%)

Whip up the eggs with a little milk, vanilla, cinnamon, and nutmeg. Lightly grease a skillet or the griddle. Dip each slice of bread in the egg mixture. Fry until golden brown on each side. Serve with butter and syrup.

#### Bacon for Breakfast: Recipe

15 Servings

4 lb † Bacon for Breakfast

Remove the bacon from the package and place 'as is' in a dutch oven over med-high heat. Cover with the lid and stir frequently. Once the slices have separated, remove the lid, continue to stir and the bacon will brown quickly. Place cooked bacon in a serving dish lined with paper towels to soak up the grease. You can sop up the leftover grease in the pan with a couple paper towels and throw them in the General Trash; or you can designate an emptied glass jar as the grease jug.

#### Log Cabin Syrup: Recipe

15 Servings

30 floz Maple Syrup (Log Cabin)

Submerge in heated rinse water for warm syrup.

† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

Camp 12 09/17 - 09/18 Tabouli Salad

Serves 15

## Lunch

## Tabouli Salad: Recipe

15 Servings

1 lb	Cheese, Assorted
4 cup	Tabouli
7 1/2 floz	Olive Oil
2 can	† Beans (black, 15oz)
1 3/4 can	† Black Olives (sliced, 4.25oz)
2	Cucumbers
1/2	Lettuce, Iceberg
1 cup	Tomatoes (sun-dried)

You may want to start the tabouli before leaving camp in the morning: Mix the dry tabouli mix with cold water and olive oil. For 1 cup dry tabouli mix, use 1 1/4 cups cold water. Put it in a cool spot, and allow to stand for at least half an hour, or until the mix has softened to taste.

Open and drain the cans of beans and olives. Chop the sun-dried tomatoes and cucumbers. Once the tabouli is ready, add the chopped veggies, beans and olives. Season to taste with salt and pepper. Shred the lettuce. Slice, dice or grate the cheese.

## Triscuit Crackers: Recipe

15 Servings

2 3/4 box	Crackers (Triscuits)
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## Beef Jerky: Recipe

15 Servings

30 oz	Beef Jerky
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## Assorted Cookies: Recipe

15 Servings

2 box	Cookies (assorted)
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† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 13 09/18 - 09/19 Corn Chowder**

Serves 15

**Dinner****Corn Chowder: Recipe**

15 Servings

1	Onions (yellow)
8	Celery Stalks
4	Bell Peppers, red & green
6	Potatoes (russet)
3/4 cup	Flour
2 qt	Milk (Fridge Free 2%)
7 1/2 can	† Corn (whole kernel, 15oz)
1 lb	Bacon for Cooking

Cook the bacon in a large pot. (You may choose to use a little less bacon, but if you omit it entirely, replace it with several tablespoons of your favorite oil.) Remove the bacon, chop it into small pieces, and return it to the pot.

Chop the onions, celery, and green peppers, and add them to the pot. Cook them until the onions are golden brown.

Dice the potatoes into 1/2" cubes and add them to the pot along with up to 8 cups water, 2 teaspoons salt, 1 teaspoon paprika, and 2 bay leaves.

In a small pan, slowly heat the milk till warm. You will add it to the soup soon.

Cook the soup until the potatoes are very soft. Then stir it briskly to combine well.

Bring the soup to a boil, turn the heat down a bit, and add 1/4 of the milk and 6 - 12 tablespoons flour. Stir well to combine, and continue to heat (but not boil) for 5 to 10 minutes.

Finally, add the remaining milk and the cans of drained corn and heat thru.

**Black Bean Salad: Recipe**

15 Servings

4 can	† Beans (black, 15oz)
2 can	† Corn (whole kernel, 15oz)
1 can	† Black Olives (sliced, 4.25oz)
1/2	Onions (red)
2	Bell Peppers, red & green
2 oz	Garlic (minced)
3 floz	Olive Oil
4 floz	Vinegar (red wine)
1	Cilantro (fresh bunch)

Dice the bell peppers and onions. Open and drain the cans of olives, beans and corn.

Mix all ingredients together in a bowl. Flavor with your favorite spices; garlic and cumin make it Mexican. Add chopped fresh cilantro if you still have it. Toss with oil and vinegar.

**No Bake Cheesecake: Recipe**

15 Servings

3 box	Cheesecake Mix
4 1/2 cup	Milk (Fridge Free 2%)
1 1/8 cup	Butter / Margarine
1/2 cup	Sugar (white)

Instructions for one box of cheesecake dessert:

Stir Crust Mix, 2 tb sugar, 6 tbl melted butter and 1 tbl water thoroughly in a mixing bowl until crumbs are well moistened. First, firmly press crumbs inside of mixing bowl, using large spoon.

Pour 1.5 cups cold milk into bowl. Add Filling Mix. Beat until blended. Beat three more minutes. The filling should be thick. Spoon into crust. Chill till filling sets.

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 13 09/18 - 09/19 Omelets with Assorted Fillings**

Serves 15

**Breakfast****Omelets with Assorted Fillings: Recipe**

15 Servings

1 cup	Butter / Margarine
2 lb	Cheese, Assorted
34	Eggs
3 3/4	Tomatoes
1	Onions (yellow)
2	Bell Peppers, red & green

Chop the tomatoes, onion & bell pepper. Grate the cheese. (The onions and bell peppers taste best if sauteed in butter.) Set these ingredients aside to be used as fillings for the omelets. Beat the eggs together lightly with a little salt and pepper. Melt butter in a skillet over medium-high heat. Pour in approximately two eggs and reduce the heat. Cook to your liking, choosing from any combination of fillings and enjoy!

**Sausage Links: Recipe**

15 Servings

3 3/4 lb	† Sausage Links (uncooked)
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Just take 'em out of their package and let the little porkers run around in a warm skillet until golden brown. These are uncooked sausages, make sure you cook them.

† Discard remaining portion after meal is complete



## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 13 09/18 - 09/19 Cream Cheese Spread**

Serves 15

**Lunch****Cream Cheese Spread: Recipe**

15 Servings

30 oz	Cream Cheese
1 3/4 can	† Black Olives (sliced, 4.25oz)
1	Onions (red)
16 floz	Salsa
4	Cucumbers

Chop the onions and olives up very fine. Combine cream cheese, olives and onion together. Mix well. Top with cucumbers and salsa.

**Nutella: Recipe**

15 Servings

26 oz	Nutella
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**Pretzels: Recipe**

15 Servings

2 lb	Pretzels
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**Bagels: Recipe**

15 Servings

15	Bagels
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† Discard remaining portion after meal is complete

# Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 14 09/19 - 09/20 Pasta and Sauce - Pesto**

Serves 15

## Dinner

### Pasta and Sauce: Recipe

15 Servings

7 1/2 oz Parmesan Cheese  
2 floz Olive Oil

Start the water for your pasta choice, add olive oil after it boils. Brown any meats you will be adding to the sauce. Prepare your sauce. Serve with parmesan cheese and your choices of sides.

### Pesto Sauce: Recipe

15 Servings

5 Pesto Sauce Mix  
14 1/2 floz Olive Oil  
2 cup Pine Nuts

Boil the water for the pasta. Follow the directions on the package of Pesto Sauce Mix. Toss the pasta and pesto sauce together and serve with pinenuts.

### Spinach Artichoke Dip: Recipe

15 Servings

23 oz † Artichoke Hearts  
1 lb Cheese, Assorted  
2 can † Spinach (13.5oz)  
2 cup Sour Cream  
1 oz Garlic (minced)  
2 box Crackers (assorted)  
15 Carrots  
15 oz Cream Cheese  
2 can † Jalapeno Chiles (chopped, 4oz)

Drain the canned spinach. Drain and chop the artichoke hearts. Chunk the cheddar cheese into 1/2" cubes or smaller. Heat a Dutch Oven on the stove, and sautee garlic in oil until it just begins to be golden. Cut the heat to a small flame. Add and mix in the drained spinach, artichoke hearts, jack cheese, cream cheese and sour cream. Add lots of red and/or black pepper--or any spice that appeals to you. It may be salty enough without salting. Heat gently, stirring often but covering in between, until it's warm and bubbly but not burned on the bottom.

Chop the carrots into dippable sticks. Serve with crackers and carrots, plus any bread, chips or vegetables you have extra.

If you have lots of time, like a layover day, this dish is delicious baked slowly in a DO with 12 coals on top/4 on the bottom for 45 minutes or until it's golden on top.

If you like Mexican hot, mix in one or two cans of chopped jalapenos.

### Fettuccine: Recipe

15 Servings

4 lb Pasta (Fettuccine)

Cook pasta as directed on package, then drain. Add sauce of your choice and enjoy!

### Fresh Vegetable - Baby Carrots: Recipe

15 Servings

2 lb Baby Carrots

### Ginger Snaps: Recipe

15 Servings

2 box Ginger Snaps

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 14 09/19 - 09/20 Bagels and Cream Cheese**

Serves 15

**Breakfast****Bagels and Cream Cheese: Recipe**

15 Servings

23	Bagels
22 1/2 oz	Cream Cheese
17 oz	Jam/Jelly
1	Margarine, Squeeze

Slice up the bagels, toast them on the griddle if you care to do so. Serve with cream cheese, jam or jelly.

**Almond Butter: Recipe**

15 Servings

15 oz	Almond Butter
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## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 14 09/19 - 09/20 Chicken Salad**

Serves 15

**Lunch****Chicken Salad: Recipe**

15 Servings

1 lb	Cheese, Assorted
4 1/2 can	† Chicken (chunk, 13oz)
6	Celery Stalks
1	Onions (red)
9 oz	Mayonnaise (16.5 oz)
1	Lettuce, Iceberg
4 oz	Mustard (assorted)

Chop the celery and red onion. Shred or tear the lettuce. Chunk the cheese and add to the salad or slice it for sandwiches. Open and drain the cans of chicken. Combine the chicken, celery, red onion, and mayo together in a big bowl and stir well. Salt and pepper to taste. A little tarragon or dill is nice...curry is good too!

**Nuts: Mixed: Recipe**

15 Servings

2 3/4 lb	Mixed Nuts
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**Pickles: Recipe**

15 Servings

30 oz	Pickles
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**Assorted Wraps: Recipe**

15 Servings

24	Wraps, assorted
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 15 09/20 - 09/21 Black Beans and Rice w/ Quesadillas**

Serves 15

**Dinner****Black Beans and Rice: Recipe**

15 Servings

7 1/2 can	† Beans (black, 15oz)
4 can	† Green Chiles (diced, 4 oz)
1	Onions (yellow)
7 1/2 cup	Rice (long grain)
3 3/4 floz	Tabasco , Jalapeno

Start the water for rice (2 cups water per cup of rice). Chop the onions and open and drain the cans of beans and chiles. Sautee the onions in oil until tender. Add the black beans and green chiles. Heat on low, stirring occasionally. Serve black beans over, beside or mixed with the rice. Add some Jalapeno Tabasco for zest!

**Quesadillas: Recipe**

15 Servings

30	Tortillas (flour)
2 lb	Cheese, Mexican Shredded
2 can	† Green Chiles (diced, 4 oz)

Heat the skillet or griddle on the stove. Toss a tortilla in the pan, top with shredded cheese, add a sprinkle of green chiles for the adventurous, and another tortilla. Brown them gently until golden and melty in the middle. Toss them on a cutting board, slice into quarters, and let the hungry graze.

**Mole: Recipe**

15 Servings

4 can	† Mole
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Heat and serve with your choice of meat. Precook fresh meat or add canned meat directly in to mole while heating.

**Canned Chicken: Recipe**

15 Servings

4 can	† Chicken (chunk, 13oz)
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**Calabacitas (Mexican Squash): Recipe**

15 Servings

2 tbsp	Cooking Oil (32 oz)
4	Garlic Cloves (8 per bulb)
4 can	† Zucchini (14.5oz)
1	Onions (yellow)
2 can	† Corn (whole kernel, 15oz)
2 can	† Green Chiles (diced, 4 oz)

Chop up the onion and the garlic. Sautee the onion with the garlic over medium heat until soft, about five minutes. Open all the cans and drain. Pour the canned goods into the onion and garlic mixture and heat thoroughly. Serve.

**Popcorn & Butter: Recipe**

15 Servings

4 cup	Popcorn
3 3/4 cup	Butter / Margarine
1 cup	Cooking Oil (32 oz)

Put enough oil in the bottom of a large lidded pot to cover the bottom. (Use peanut oil if you have any. It can withstand higher temperatures.) Add 2-3 fat popcorn kernels, and listen carefully while you heat over a medium flame until those kernels pop. Add the rest of the popcorn, and swish it around to be sure that every kernel is coated in oil. Using pot holders, shimmy the pan around on the flame to avoid burning, until you have popcorn. Melt your butter in another pan on the side, and apply liberally. Can I have some?

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 15 09/20 - 09/21 Breakfast Burritos**

Serves 15

**Breakfast****Breakfast Burritos: Recipe**

15 Servings

3 3/4	Tomatoes
1/2	Onions (yellow)
16 floz	Salsa
34	Eggs
23	Tortillas (flour)
1 lb	Cheese, Mexican Shredded
2 can	† Enchilada Sauce (green, 19oz)

Chop the tomatoes and onions. Scramble the eggs in a greased Dutch Oven. Cook the onions with the eggs if desired, and season with salt, pepper, and cumin. Heat the tortillas on the grill. Wrap eggs in tortillas with shredded cheese and green enchilada sauce for a breakfast treat!

† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 15 09/20 - 09/21 Bean Taco Salad**

Serves 15

**Lunch****Bean Taco Salad: Recipe**

15 Servings

2 lb	Cheese, Assorted
3 3/4	Tomatoes
1/2	Onions (yellow)
4 can	† Beans (kidney, 15oz)
2 can	† Green Chiles (diced, 4 oz)
1/2	Lettuce, Iceberg
16 floz	Salsa
2 cup	Sour Cream
1 lb	Tortilla Chips
15	Tortillas (flour)
2 can	† Corn (whole kernel, 15oz)

Dice the tomatoes and chop the onions. Open and drain the cans of green chiles, beans, and corn. Grate the cheese and shred the lettuce. Combine all these ingredients in a big bowl. Serve with salsa, sour cream, and chips. If the chips are crumbled, add them to the salad. Wrap the salad mixture in flour tortillas and eat like a burrito.

**Trail Mix: Recipe**

15 Servings

3 3/4 lb	Trail Mix
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**Dried Fruit (mixed): Recipe**

15 Servings

2 lb	Fruit, Dried
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† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 16 09/21 - 09/22 Falafel Burgers with Tortillas**

Serves 15

**Dinner****Falafel Burgers: Recipe**

15 Servings

7 1/2 cup	Falafel
1 cup	Cooking Oil (32 oz)
5 oz	Greek Olives
3 3/4	Tomatoes
23	Tortillas (flour)
15 oz	Pickles
1	Onions (red)
3 3/4	Lemons
4	Garlic Cloves (8 per bulb)
10 floz	Tahini
1/2	Lettuce, Iceberg
1/2 lb	Cheese, Feta

Mix water with the falafel mix. Use only as much water is needed to thoroughly moisten the dry mix.

- 1 cup falafel mix needs about 2/3 cups water
- 2 cups falafel mix needs about 1 1/3 cups water

Let stand for 15 minutes. Form the mix into patties and fry them on a hot griddle.

Dice the tomatoes and red onion. Put the olives in a small serving bowl. Serve with tortillas and pickles.

Tahini Sauce Recipe yields 2 cups (16serv)

- 4 lemons (juiced)
- 4 cloves of garlic (minced)
- 1 1/3 cups of roasted tahini

Combine lemon juice, garlic and start blending in the tahini a little bit at a time. Add water to your desired consistency and salt to taste.

**Hummus, Carrots, Dolmas & Greek Olives: Recipe**

15 Servings

3 cup	Hummus
9 oz	Greek Olives
2 lb	Baby Carrots
1 box	Crackers (assorted)
4	† Dolmas (stuffed grape leaves)
1	Lemons
4 1/4 floz	Olive Oil

Mix dry hummus mix with olive oil and cold water until it becomes a dry but spreadable paste. Use squeezed lemon juice and spice as you like, or leave it plain. Hummus water ratio is 1 to 1 or 1 to 1.5 depending on how thick and creamy you like. Serve with baby carrots, greek olives and dolmas.

**Couscous: Recipe**

15 Servings

7 1/2 cup	Couscous
1/2 cup	Butter / Margarine

† Discard remaining portion after meal is complete



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Bring the specified amount of water to boil.

1/2 cup couscous needs 3/4 cup water

1 cup couscous needs 1.5 cups water

2 cup couscous needs 2.5 cups water

4 cup couscous needs 4.5 cups water

Add the couscous and stir. Boil again, lower heat and cover. (Add some fresh items, such as diced green onions or bell peppers, if they are available.) Simmer until the water has been absorbed. Stir to fluff. Remove from the heat and let stand for 5 minutes. Stir to fluff again, and serve with butter.

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#### Hard Candy, Assorted: Recipe

75

Jolly Ranchers/Asst Candy

15 Servings

Enjoy. Save some for a hike.

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 16 09/21 - 09/22 Pancakes**

Serves 15

**Breakfast****Pancakes: Recipe**

15 Servings

2 box	Pancake Mix
1 cup	Butter / Margarine
1/2 cup	Cooking Oil (32 oz)

Prepare the pancake mix according to the directions on the package. Cook over medium high heat on a lightly oiled griddle. Pour about one spoonful of the batter per cake onto the griddle. Flip the cake when bubbles appear or when the cake turns golden brown. Serve with butter and syrup.

**Log Cabin Syrup: Recipe**

15 Servings

30 floz	Maple Syrup (Log Cabin)
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Submerge in heated rinse water for warm syrup.

**Bacon for Breakfast: Recipe**

15 Servings

4 lb	† Bacon for Breakfast
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Remove the bacon from the package and place 'as is' in a dutch oven over med-high heat. Cover with the lid and stir frequently. Once the slices have separated, remove the lid, continue to stir and the bacon will brown quickly. Place cooked bacon in a serving dish lined with paper towels to soak up the grease. You can sop up the leftover grease in the pan with a couple paper towels and throw them in the General Trash; or you can designate an emptied glass jar as the grease jug.

† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 16 09/21 - 09/22 Salmon Salad**

Serves 15

**Lunch****Salmon Salad: Recipe**

15 Servings

4 oz	Capers
1 lb	Cheese, Assorted Sliced
8 can	† Salmon (7oz)
11 oz	Mayonnaise (16.5 oz)
6	Celery Stalks
1/2	Onions (red)
1	Lettuce, Iceberg

Open and drain the cans of salmon. Chop up the onion and celery and shred the lettuce. In a large bowl, add these ingredients to the salmon, along with the mayonnaise, capers and some dill. Add salt and pepper to taste and stir it all up. Select your bread and slice cheese, and go fish.

**Assorted Wheat and Rye Bread: Recipe**

15 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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**Assorted Cookies: Recipe**

15 Servings

2 box	Cookies (assorted)
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

**Camp 17 09/22 - 09/23 Jambalaya**

Serves 15

**Dinner****Jambalaya: Recipe**

15 Servings

3 can	† Shrimp (4.25oz)
4 can	† Chicken (chunk, 13oz)
53 oz	† Tomatoes (crushed)
3 3/4	Onions (yellow)
3 can	† Zucchini (14.5oz)
4	Celery Stalks
3 3/4 floz	Tabasco , Jalapeno
30 oz	Sausage, Summer

Start water for rice. Open and drain all the canned meat. Open, but don't drain the crushed tomatoes or zucchini. Dice onions, celery and summer sausage. Place the meats, tomatoes, zucchini and veggies in a pot to simmer. Add jalapeno tabasco ... be careful, it's spicy! Flavor with cajun spice and cayenne for even more spice. Enjoy the heat!

**White Rice: Recipe**

15 Servings

7 1/2 cup	Rice (long grain)
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Two parts water to one part rice, plus a dash of salt. Bring it to a boil, then cover and drop the temperature to a low simmer. When it has soaked up all the water, turn it off!

**Coleslaw, Traditional: Recipe**

15 Servings

2	Cabbage, Green
15 oz	† Cole Slaw Dressing

Shred the cabbage and mix in the dressing. Season to taste with salt and pepper. Enjoy the crunch!

**Pepperidge Farm Dessert Cookies: Recipe**

15 Servings

1 box	Cookies (Pepperidge Farm)
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 17 09/22 - 09/23 Huevos Rancheros**

Serves 15

**Breakfast****Huevos Rancheros: Recipe**

15 Servings

17 oz	† Enchilada Sauce (red, 19oz)
1 lb	Cheese, Mexican Shredded
23	Eggs
23	Tortillas (corn)
57 oz	† Beans (refried)
3 3/4	Tomatoes
16 floz	Salsa
2 cup	Sour Cream
1 3/4 can	† Black Olives (sliced, 4.25oz)

Good Morning! Chop the tomatoes. Heat the refried beans slowly with a little oil. On a lightly greased skillet or griddle, fry the corn tortillas. Fry or scramble the eggs. Top your corn tortilla with beans, eggs, shredded cheese, tomatoes, sour cream, salsa, black olives, and enchilada sauce. Ole!

† Discard remaining portion after meal is complete

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 17 09/22 - 09/23 Tuna Salad**

Serves 15

**Lunch****Tuna Salad: Recipe**

15 Servings

3 3/4 can	† Tuna (12oz can)
9 oz	Mayonnaise (16.5 oz)
6	Celery Stalks
1/2	Lettuce, Iceberg
9 oz	Pickle Relish
1 lb	Cheese, Assorted
1/2	Onions (red)
4 oz	Mustard (assorted)

Open the cans of tuna and drain them. Chop up the onion, celery. Slice the cheese or dice into chunks and add to salad. Add these ingredients to the tuna, along with mayo and perhaps a little pickle relish to taste. (A bit of curry makes this ordinary meal a taste treat.) Mix well and season with salt & pepper.

**Assorted Wheat and Rye Bread: Recipe**

15 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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**Pub Mix: Recipe**

15 Servings

33 3/4 oz	Pub Mix
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† Discard remaining portion after meal is complete

## Steigerwald PRO Classic Combo Pack

Professional River Outfitters, Inc.

Camp 18 09/23 - 09/24 Enchiladas

Serves 15

## Dinner

## Enchiladas: Recipe

15 Servings

16 floz	Salsa
3 lb	Cheese, Mexican Shredded
56	Tortillas (corn)
2	Onions (yellow)
4	Bell Peppers, red & green
1 3/4 can	† Black Olives (sliced, 4.25oz)
2 can	† Jalapeno Chiles (chopped, 4oz)
71 oz	† Enchilada Sauce (red, 19oz)
2 cup	Sour Cream

Start the charcoals for your Dutch Oven. Dice the onions & bell pepper. Open and drain the cans of jalapenos, olives. Mix together the onions, bell peppers, jalapenos, olives, a whole bunch of the cheese and fully cooked meats. Pour a bit of the enchilada sauce into the DO, fill the corn tortillas with the cheese mixture, roll up, & layer the DO with the enchiladas... adding sauce and more cheese to the top of each layer until you've used up all ingredients. Pierce through the conglomeration in several places & bake until done. (You'll find directions for cooking with a Dutch Oven in the Information chapter of your MenuPlan.) Serve with sour cream!

## Queso Dip with Tortilla Chips: Recipe

15 Servings

2 lb	Tortilla Chips
16 floz	Salsa
2 lb	Velveeta Cheese

Heat the salsa on the stove while you're cubing the velveeta. Mix in the cheese while stirring until the mixture is smooth, then serve with chips.

## Spanish Rice: Recipe

15 Servings

1/2 cup	Butter / Margarine
3 3/4 box	Rice, Spanish mix

Prepare according to package directions. OR

This is directions for one package. Multiply ingredients by the number of packages used.

Boil 2 1/4 cups water and 1 tbsp butter/magerine.

Stir in grains and season packet, cover and reduce to low heat.

Simmer 20-25 minutes, until liquid is absorbed.

Fluff before serving.

## Boatman's Cheesecake: Recipe

15 Servings

2 box	Cookies (iced oatmeal)
15 oz	Cream Cheese
2 can	† Blueberry Pie Filling (21oz)

Spread some cream cheese on your cookie. Top it off with a dollop of blueberry goo, and prepare to enter cheesecake heaven.

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 18 09/23 - 09/24 Eggs to Order**

Serves 15

**Breakfast****Eggs To Order: Recipe**

15 Servings

38

Eggs

Great morning to be on the river - you lucky dogs! Heat a griddle or skillet. Pour a little oil or spray a little cooking spray on and fry up your eggs any way you like!

**Toast: Recipe**

15 Servings

2 loaf

Bread, Assorted Wheat &amp;/or Rye

1

Margarine, Squeeze

8 oz

Jam/Jelly

Melt a little margarine in a heated skillet or griddle. Toast your choice of bread on both sides. Serve with jam or jelly.



**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 18 09/23 - 09/24 Egg Salad**

Serves 15

**Lunch****\*\*\*Egg Salad - Boil Eggs at Breakfast: Recipe**

15 Servings

4	Celery Stalks
30	Eggs
11 oz	Mayonnaise (16.5 oz)
1/2	Onions (red)
9 oz	Pickle Relish

Hard boil the eggs in the morning before you break down camp. Don't store hot eggs in the cooler because they'll melt the ice. Instead, immediately immerse the eggs in cold water, and allow them to cool completely. This will make them easier to peel, and if you'd like, they can go in the cooler now, or just some place cool and shady. When lunch rolls around, just chop the celery and onion. Peel and slice the eggs, mix in the mayonnaise and add the celery, onion, and pickle relish, (maybe some salt and pepper) and make your sandwich.

**Assorted Wheat and Rye Bread: Recipe**

15 Servings

2 1/2 loaf	Bread, Assorted Wheat &/or Rye
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**M&M's (peanut and plain): Recipe**

15 Servings

15	M & M's (peanut and plain)
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**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.****Camp 19 09/24 - 09/25 Late Trip Stir Fry**

Serves 15

**Dinner****Late Trip Stir-Fry: Recipe**

15 Servings

2	Onions (yellow)
15	Garlic Cloves (8 per bulb)
8	Carrots
4 floz	Peanut Oil
8 floz	Tamari
2 floz	Hot Pepper Sesame Oil
2 can	† Bean Sprouts
2 can	† Water Chestnuts (8oz)
2 can	† Bamboo Shoots (8oz)
2 can	† Peas (15oz)

Chop the carrots, onion and garlic. Open and drain all the canned veggies and meat. Stir fry the fresh veggies in hot pepper oil, peanut oil, and stir fry sauce of your choice. Add the canned veggies and meat. Serve over rice, with tamari, hot pepper oil, and the remaining stir fry sauce on the side.

**Stir Fry Sauce: Recipe**

15 Servings

23 floz	Stir Fry Sauce
2 oz	Sesame Seeds

Make your stir fry and add stir fry sauce last. Heat for one minute, top with sesame seeds.

**Canned Chicken: Recipe**

15 Servings

4 can	† Chicken (chunk, 13oz)
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**Basmati Rice: Recipe**

15 Servings

7 1/2 cup	Rice (basmati)
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Two parts water to one part rice, plus a dash of salt. Bring it to a boil, then cover and drop the temperature to a low simmer. When it has soaked up all the water, turn it off!

**Apple & Mandarin Orange Salad: Recipe**

15 Servings

2 can	† Mandarine Oranges
2	Lemons
1 cup	Raisins
1 cup	Walnuts
11 1/4	† Apples (red) each

This can be a side salad, or a healthy dessert! Chop the apples, open and drain the mandarin oranges (into a cup for someone's drink!). In a large bowl, mix these with raisins and lemon juice to taste. Add the walnuts last so they're crisp.

**S'Mores!: Recipe**

15 Servings

1 box	Crackers (Graham)
16 oz	Marshmallows
15	Candy Bars (Hershey)

Roast two marshmallows on a stick over a few coals or the stove till crispy brown. Have your graham crackers and chocolate ready to quickly assemble a gooey sandwich. The chocolate will melt before you can get your hands around it, so eat fast! and enjoy!

**Steigerwald PRO Classic Combo Pack****Professional River Outfitters, Inc.**

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**Camp 19 09/24 - 09/25 Granola**Serves 15**Breakfast**

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**Granola for Breakfast: Recipe**

15 Servings

4 1/2 lb

Granola, Assorted

3 qt

Milk (Fridge Free 2%)

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**Oatmeal (instant packets): Recipe**

15 Servings

22 1/2

† Oatmeal (instant packets)

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† Discard remaining portion after meal is complete