

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



"Dirt Garden"

(and other yummy variations)

Chocolate pudding cups

Chocolate graham crackers (or other chocolate cookie)

Gummy flowers

Pretzel sticks

- 1) Open pudding. Lick lid (optional).
- 2) Put the graham cracker in a plastic bag, seal it, and CRUSH the cracker (use your fingers or pound it with the side of your fist).
- 3) Pour the graham cracker crumbs on top of the pudding. This is the dirt for your garden.
- 4) Gently wiggle a gummy flower onto a pretzel stick. Plant you flower in your garden. How many flowers you plant is completely up to you!
- 5) Once you've planted your garden, ENJOY!

Other Variations:

- Use the pretzel sticks as trees. Substitute gummy dinosaurs for gummy flowers. Stick them in the pudding, on top of the pretzel trees, or bury them as fossils in the pudding to make...DINOSAURS ROAMING THE EARTH!
- Substitute vanilla pudding for chocolate pudding. Use a regular graham cracker rather than chocolate. Substitute gummy sharks for gummy flowers to create...SHARKS ON THE BEACH!



Campers enjoyed making and eating this tasty treat! This recipe left them asking for more (please!).

206 MT. HOREB ROAD • WARREN, NJ • 800.UGA.BUGA • CAMPHARMONY.COM

family owned & operated since 1926

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Happy Apple Salsa with Cinnamon/Sugar Pita Chips

2 tsp sugar	1 apple, diced (any kind)
$\frac{1}{4}$ tsp cinnamon	1 T celery, diced
Pita bread	1 T carrots, diced
Nonstick cooking spray (PAM)	1 T raisins (regular or golden)
1 tablespoon strawberry jelly	1 tsp lemon juice

- 1) Preheat oven to 350 degrees.
- 2) Combine sugar and cinnamon in a cup or small bowl.
- 3) Cut pita bread into triangular wedges (like a pizza). Put the pita on a baking sheet and lightly spray them with the cooking spray. Sprinkle on the cinnamon sugar mix.
- 4) Bake the pita chips for 10 minutes or until brown.
- 5) While pita is baking, combine the apple, celery, carrots, raisins, and lemon juice.
- 6) Microwave the jelly on high for 10 seconds. Add to the fruit/veggie mixture and stir.
- 7) Serve the salsa with the pita chips. Ole!

Variations:

- Substitute mango and peaches for apples (or any other fruit of your choice).
- Use another flavor of jelly.



Campers were surprised at how ingredients they did not particularly care for can turn into a healthy and delicious treat! Nine out of 10 campers said, "I love it!" One camper's review: "I'm in heaven!"

206 MT. HOREB ROAD • WARREN, NJ • 800.UGA.BUGA • CAMPHARMONY.COM

family owned & operated since 1926

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Rockin' Fruit Smoothies

2 bananas, chilled
2/3 cup frozen strawberries
12 oz. orange drink, chilled
8 oz. fat-free vanilla yogurt
Rainbow sprinkles

- 1) Blend first four ingredients.
- 2) Shake some rainbow sprinkles on top for color.
- 3) Stick a straw in and enjoy!

Variations:

- Substitute strawberries with mango, peaches, mixed berries, or any other fruit you love!
- Substitute orange drink for mango, apricot, or other fruit nectar or combination juices such as orange/pineapple.



Campers agree, this smoothie is delicious, nutritious, refreshing, exquisite, delectable, awesome, fantastic, the best, two thumbs up, "better than my mom's" (we won't mention any names!).

206 MT. HOREB ROAD • WARREN, NJ • 800.UGA.BUGA • CAMPHARMONY.COM

family owned & operated since 1926

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



BLT Cucs

$\frac{1}{2}$ cup chopped lettuce
3 slices bacon, cooked, crispy, chopped
 $\frac{1}{4}$ cup diced tomatoes
Ranch dressing

salt and pepper
1 large cucumber

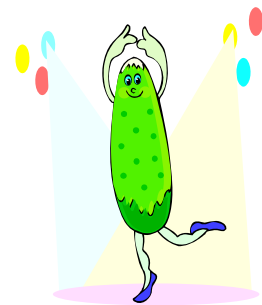
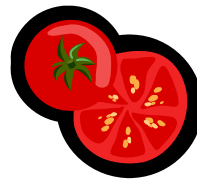
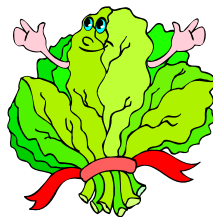
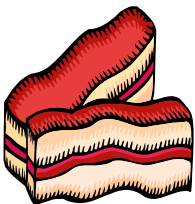
Optional:

$\frac{1}{4}$ cup chopped baby spinach
green onion

- 1) Peel the cucumber and cut in half lengthwise. Use a spoon to scoop out the seeds (You won't be needing them!).
- 2) Cook bacon. We used the microwave (follow package directions).
- 3) Combine bacon, lettuce, tomato, (spinach and green onions) ranch dressing (as much as you'd like), salt, and pepper.
- 4) Scoop the bacon mixture into the cucumber halves. Cut into two inch pieces.

These make a great after-school (or camp) snack or appetizers! Here's what our campers had to say:

- Justin, Pioneer 1: "Better than chocolate!"
- Akiera and Amanda, Shangri-La II Stars said this was the best thing they've had with a cuc!
- Kelly, also of SLII Stars had this to say: "I don't like lettuce, but this is really good!"



Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Savory Sugar Cookies with Delectable Cream Cheese Frosting

The campers did a fabulous job decorating (and eating) this sweet treats!

1 package refrigerated sugar cookie dough (or make your own!)
8 oz. cream cheese, slightly softened
2 cups powdered sugar
2 teaspoons vanilla
A "splash" of milk
Assorted food coloring
sprinkles

- 1) Bake cookies according to package directions; let cool.
- 2) Meanwhile, with an electric mixer, mix together the cream cheese, sugar, vanilla, and milk. You should have a creamy, frosting consistency.
- 3) Divide into individual cups. Add one drop of food coloring to each cup and stir completely. We used neon colors!
- 4) Go to town frosting and decorating your cookies!



We also made a glaze for those who preferred a cream cheese-less frosting!

1 c powdered sugar
3 $\frac{1}{2}$ tsp milk
 $\frac{1}{4}$ tsp vanilla
2 tsp light corn syrup
Food coloring

Combine all ingredients and spread on cookie!

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Mini Apple Pies

These hot and tasty treats were a big hit with those campers who came to cooking for choice time!

- 1 tube (12 oz.) refrigerated buttermilk biscuits
- 1 medium apple, peeled and finely chopped
- $\frac{1}{4}$ cup raisins
- 3 tablespoons sugar
- 1 tsp cinnamon
- 2 tablespoons butter

- 1) Combine the apple, raisins, sugar, and cinnamon.
- 2) Using a rolling pin, flatten each biscuit into a 3-4 inch circle.
- 3) Place a tablespoon of the apple mixture on each biscuit.
- 4) Dot with butter.
- 5) Bring up the side of the biscuit to enclose the filling and pinch to seal.
- 6) Place in ungreased muffin cups and bake on 375 degrees for 11-13 minutes or until brown.



Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Wonderful Semi-Homemade Waffles

Many of our campers had never tried waffles made in a waffle iron! Since making these, they won't want those toaster waffles anymore!

2 cups pancake mix
1 $\frac{1}{2}$ cups milk
1/3 cup oil
2 eggs
Splash of vanilla



- 1) Heat waffle iron.
- 2) Meanwhile, mix ingredients together.
- 3) Let the batter sit for about 4 minutes to thicken up.
- 4) Play "Hot Marshmallow" while you wait! (That's what we did!)
- 5) Pour $\frac{1}{4}$ of the batter into the waffle iron and cook until brown.
- 6) Repeat step 5 three more times.
- 7) Sprinkle waffles with powdered sugar.
- 8) Enjoy!

You can also add the following to the batter:

- Chocolate chips
- Strawberries
- Blueberries
- Cinnamon

Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Kickin' Quesadillas

The campers were very skeptical about this dish, but after building their own creations...the vote was unanimous - they loved them!

2 large flour tortillas
Mexican cheese blend (enough to cover the tortilla)
A bit of oil for frying

Optional:

Mushrooms

Peppers

Onions

Olives

Tomato

Anything else you can think of!

Kevin (Ranger II) said he would rather have these quesadillas than sports! He also said they were better than French fries!!!

Timmy (Ranger II) was overheard saying, "I'm in **Harmony Heaven** for the third time!"

- 1) Lay a flour tortilla on a plate
- 2) Sprinkle with cheese
- 3) Add any other ingredients you would like
- 4) Top with another quesadilla
- 5) In a skillet, heat a bit of oil
- 6) Cook quesadilla a few minutes, until it is slightly brown and cheese is melting. Flip.
- 7) Cook until the other side is brown and cheese is melted.
- 8) Cut into triangles and serve with a side of salsa, sour cream, or guacamole (see my recipe below).



Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Meryl Cooking's California Guacamole

Thank you to my Uncle Gil who taught me how to make this!

1 ripe avocado (skin should be dark, and the fruit should be slightly soft)

1 big tablespoon of mayonnaise

A shake or two of garlic powder

A dash of salt and pepper

A shot of hot sauce (or more if you'd like)

A squeeze of fresh lemon or lime

Blend all of the ingredients in a small food processor and taste the deliciousness!



Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



Dessert Quesadilla

If you chose cooking for choice time, boy, were you lucky!!!!!!

2 large flour tortillas
3 Hershey milk chocolate bars
Powdered sugar
A bit of oil for frying

- 1) Break up the chocolate bars and spread them onto the tortilla.
- 2) Top with second tortilla.
- 3) Heat up oil in a skillet and cook quesadilla until it turns golden brown on one side. Flip and cook the other side.
- 4) After cooking, sprinkle the quesadilla with powdered sugar.
- 5) As Rachel Ray would say - "YUM-O!"



Campers' Cooking Corner

a special feature by our Chef de Campsine Meryl Cooking



THE BIG FINALE: S'mores

Ooey, gooey, chocolaty, and sticky - what could be better?

Gourmet S'mores!

Basic S'more:

- 1 graham cracker square
- 2 Hershey chocolate kisses
- 1 marshmallow

- 1) Assemble the s'more in the order listed above.
- 2) Microwave (without the top cracker) for about 15 seconds or until the marshmallow puffs up.
- 3) Top with second graham cracker square.

To make our s'mores gourmet, here were some scrumptious options:

- Choice of regular or chocolate graham cracker (you can also use cinnamon)
- Hershey caramel kisses
- Hershey cherry cordial kisses
- Hershey hugs (with white chocolate)
- Strawberries and bananas
- Hershey's chocolate syrup
- Rainbow or chocolate sprinkles

Here are s'more additions and substitutions!

- Nutella hazelnut spread
- Andes Candies mint chocolates
- Hershey kisses with nuts
- Reese's peanut butter cups
- Butterscotch or peanut butter chips
- Heath Bar chips
- Other assorted fruits



206 MT. HOREB ROAD • WARREN, NJ • 800.UGA.BUGA • CAMPHARMONY.COM

family owned & operated since 1926