

Recipes from [www.covered-wagon-train.com](http://www.covered-wagon-train.com) Ass't Cooks

## **BAKED BEANS**

Submitted by Cook: Donna Wanzek

Make the batch as big as you want. For each 1 pound of dry Northern beans (or your favorite beans) add:

1 big onion, diced

1 can tomato soup

1 C. brown sugar

Salt and pepper to taste

Bacon, ham or sausage as desired

Soak dry beans over night in water. Drain in morning and cover with fresh water. Boil until soft skins, about 20 to 30 minutes. Drain water off but save it.

(Con't)

## Baked Beans Con't:

Mix in onions, brown sugar, soup, salt, pepper and meat. Add about 1/2 C. of bean water saved for each pound of dry beans used. Bake at 250 to 300 degrees for 6 to 8 hours. Add more fluid as needed. Can also cook in slow cooker at medium setting for same amount of time.

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## **BARBECUE SAUCE**

Submitted by Cook: Mary Faith Young

- |                                   |                      |
|-----------------------------------|----------------------|
| 4 C. (2 lbs.) brown sugar         | 1/3 C. dry mustard   |
| 1 C. (8 oz.) paprika              | 1/3 C. ground cloves |
| 2 C. (1 pt.) Worcestershire sauce | 3 T. garlic powder   |
| 4 C. (1 qt.) vinegar              | 4 tsp. chili powder  |
| 4 C. (1 qt) catsup                | 2 tsp. red pepper    |
| 16 C. (1 gal.) tomato juice       | 1/3 C. salt          |
| 12 medium onions, grated          |                      |

Mix all ingredients in a large kettle. Bring mixture slowly to a boil, then simmer for 1 hour. Stirring often. Yields about 2 gallons.

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## **BEANS AND SAUSAGE**

Submitted by Cook: Mavis Presser  
(family size serving)

1 can Bushes Baked beans

1 can chili beans

1 can kidney beans, drained

1 can buttered beans, drained

2 pounds smoked flavored Wrangler Sausage wieners (cut into  
2 inch lengths)

1/2 C. catsup

(Con't)

### Beans and Sausage Con't:

1 C. Thick & Spicy Barbecue sauce	1 tsp. horse radish
1/4 C. brown sugar	1 tsp. garlic powder
4 T. prepared mustard	1 tsp. seasoned salt
2 T. A-1 Sauce	1/2 tsp. pepper
2 T. Worcestershire sauce	1 tsp. Mrs. Dash
2 T. Heinz 57 sauce	
1 medium chopped onion	

Mix all ingredients together in order given. Pour into a large greased baking dish. Bake 1 hour at 350 degrees.

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## **BROWNIE FROSTING**

Submitted by Cook: Mavis Presser

Pour 1-12 oz. bag of milk chocolate or semi-sweet chocolate chips on top of HOT fresh from the oven brownies. When melted, spread evenly over brownies!

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## **BROWNIES DELECTABLE**

Submitted by Cooks: Irene Bradley and Mercedith Trzpuc

(Makes about 50)

1 1/2 C. butter

1 1/2 C. flour

3 C. sugar

1 C. cocoa

1 T. vanilla

1/2 tsp. salt

5 beaten eggs

1 1/2 C. chopped nuts

Cream the butter thoroughly. Add sugar and mix well.  
Add vanilla and blend in the eggs. (con't)

Con't:

Sift flour, cocoa and salt together. Slowly add the dry ingredients to creamed mixture. Mix well.

Add nuts and pour into an 11 x 17 inch pan to bake at 350 degrees for 25 minutes.

Cool and frost with your favorite chocolate frosting, or use frosting recipe below. Sprinkle lightly with chopped nuts. Cut into squares.



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## **CAMPERS PANCAKE MIX**

Submitted by Cooks: Irene Bradley and Mercedith Trzpuc

(store this mix and use as needed)

12 C. sifted flour

3/4 C. sugar

4 C. instant dry powdered milk

2 T. salt

3/4 C. baking powder

Mix all together well and store in air tight container in a dry place. To use, follow directions following.

(con't)

## **Con't TO MAKE CAMPERS PANCAKES**

(makes 8-4 inch size)

1 1/2 C. Campers Pancake Mix	1 egg
1 C. water	2 T. cooking oil

Mix and pour on greased hot griddle. When bottom is brown flip over and brown otherside.

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## **CARROT JELLY**

Submitted by Cook: Phyllis Kramlich

Boil 1 pound of carrots until soft, remove carrots and measure 3 1/2 cups juice to make jelly. Boil juice for 1 minute.

**ADD:**

1 package Sure Gel

1 package orange Kool-aid

5 C. sugar

Boil 5 minutes. Pour into jars and seal.

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## **CHICKEN AND STRUDELS**

Submitted by Cook: Ella Kleinknecht:

For Chicken:

1 whole chicken, cut-up	1/2 C. water
3 small onion, diced	1/4 C. oil

Bring to boil and boil until well cooked, about 1 hour. Top with strudels or dumplings. See “For Strudels” (con’t)

For Strudels:

4 C. sifted flour

1 egg

1 tsp. salt

1/2 tsp. baking powder

1 1/4 C. warm water

Shortening, melted, as needed

Mix all the ingredients, except shortening, in a large bowl. Knead dough very well, then cover. Let dough rest 15 minutes in the bowl. Place dough on cutting board. Divide it into 4 parts; shape into small balls. Keep dough covered while you have it on the board. Roll dough out into thin sheets, lay aside and cover with cloth. Let sheets rest about 15 minutes.

(Con't)

## Strudels Con't:

In pan melt shortening, spread melted shortening on one thin sheet, then stretch until paper thin. Roll up like a jelly roll, and cut into 3 inch pieces. Continue with other sheets of dough as the first, until all are rolled up. Put the 3-inch rolls up on top of your cooked chicken and steam for 25 minutes at medium heat, and be sure you hear the cooking sounds, **DO NOT PEAK!** You may also add small diced up potatoes if desired.

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## **COWBOY POTATOES**

Submitted by Cook: Sharilyn Beem

(family size serving)

6 slices bacon	1/2 chopped green pepper
8 baked potatoes, cubed	1/2 C. chopped onions
Seasoned salt and pepper to taste	

Fry bacon and remove from pan. In bacon grease fry potatoes, onion, and green pepper till tender. Dice bacon and add to mixture. Add salt and pepper.

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## **FUDGE NUT BARS**

Submitted by Cook: Judith Atkinson

1 C. butter	2 1/2 C. flour
2 C. light brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 C. rolled oats, uncooked

Filling:

1 pkg. chocolate chips	1/2 tsp. salt		
1 C. eagle brand sweetened condensed milk			
2 T. butter	1 C. chopped nuts	2 tsp. vanilla	(con't)



## Fudge Nut Bars Con't:

Cream butter and sugar, add eggs, vanilla, and dry ingredients. Mix well.

In saucepan, melt chips and mix in milk, butter, salt. Stir in nuts and vanilla.

Spread 2/3 oatmeal mixture in cookie sheet. Cover with chocolate mixture. Dot with remainder of oatmeal mixture. Bake in moderate 350 degree oven for 25-30 min.



## Ham and Scalloped Potatoes Con't:

Put a layer of about 1/4 of the dried potatoes on bottom of roasters, cut a butter stick for each in slices and lay scattered on top, scatter about 1/4 of the onions on each, and add a layer of flour. Add salt and pepper. Repeat layers above again in each roaster. Add hot water until layers are covered. Simmer over medium fire, stirring occasionally, until water is low and potatoes are almost tender.

Add 6 cans evaporated milk to each roaster and divide ham chunks equally between each and mix in carefully so as to not break up potatoes. Simmer until thick, stirring carefully to keep from scorching.

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## **HOT CHOCOLATE MIX**

Submitted by Cook: Judith Atkinson

Mix the following dry ingredients together:

8 quart box of instant milk (Carnation)

2 pound can Nestles Quick

1 small jar Cremora (6-8 oz.)

1/2 C. powdered sugar

Place 1/4 C. of mix in a mug, add hot water and mix.

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## **MEATBALLS AND GRAVY**

Submitted by Cook: Joanne Lorenz

(serves about 150 persons)

40 pounds hamburger	4 tsp. pepper
20 C. bread crumbs	40 eggs
6 T. Worstershire Sauce	20 C. milk
6 T. salt	

Mix together. Use ice cream scoop to form meatballs. Place on cookie sheet close together. Bake at 350 degrees for about 1 hour. Can freeze for later use. (Gravy con't)

### **Con't Gravy for Meatballs:**

5 pounds margarine

1/4 C. salt

4 pounds flour

3/4 pound beef base

5 gallons milk

1/2 C. dry onions (optional)

2 T. pepper

Melt butter, blend in flour, add beef base and mix well. Add milk and seasonings, stir until slightly thickened then add meatballs. You can serve over potatoes, noodles, rice or biscuits if you wish.

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## **RHUBARB BREAD**

Submitted by Cook: Phyllis Kramlich

Mix together the following:

1 1/2 C. brown sugar

2/3 C. salad oil

1 cup buttermilk

1 egg

1 tsp. salt

1 tsp. baking soda

1 tsp. vanilla flavoring

2 1/2 C. sifted flour

1 1/2 cups diced rhubarb

Pour into a greased bread pan. Mix together 1/2 C. sugar and 1 T. butter and sprinkle on top of mixture. Bake 1 hour at 325 degrees.

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## **RHUBARB CREAM CAKE**

Submitted by Cook: Joanne Lorenz

- 1 French vanilla cake mix
- 4 C. rhubarb cut into bite size pieces
- 1 C. sugar
- 2 C. sweet cream

Lightly grease a 9" x 13" cake pan. Mix cake mix as per package instructions and pour into pan. Top with rhubarb pieces. Mix sugar and cream and pour evenly over the rhubarb. Bake in a 350 degree oven for one hour.



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## **ROAST BUFFALO MEAT**

Submitted by Cook: Mary Faith Young

Comment: Meat prepared this way is worth all the effort--the taste is out of this world!

Dig a pit 5 1/2 feet deep, 6 feet long and 3 feet wide. Place 3 1/2 feet of coals in the bottom (it takes about 8 to 9 hours of burning to get the coals needed to line the bottom of the pit) and cover with about 1 inch of dry sand.

Cut meat into 10 to 15 pound roasts. Salt each roast and wrap with a bay leaf and 1 cup barbecue sauce (recipe below) in heavy aluminum foil.

Place packets of meat in the pit. Cover pit with tin, then cover with 6 to 8 inches of dirt to seal in the heat. Meat should be sealed in the pit at least 12 hours; a few more hours for larger roasts. Allow about 1/4 pound meat per person.

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## **SWEET POTATO CASSEROLE**

Submitted by Cook: Sharilyn Beem (serves 4)

4 sweet potatoes	1 C. brown sugar
2 C. orange juice	3 tsp. cornstarch
1/4 C. butter	1/2 tsp. salt
3 T. grated orange rind	

Boil and peel sweet potatoes; slice into buttered casserole baking dish. In a sauce pan combine remaining ingredients and cook until thickened. Pour over sweet potatoes and bake at 350 degrees for thirty minutes.

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## **TUNA SALAD**

Submitted by Cook: Pat Rode

(Serves about 220 persons)

2 large 47 oz. cans tuna, drained

2 quart jars Miracle Whip, as needed

A little milk

Salt and pepper to taste

Optional:

Cheese Cubed

Diced Pickles

Mix tuna fish and Miracle Whip, add salt and pepper and desired options. Serve on hand sliced homemade bread.