

Coffee Can Cookery

Ingredients:

- 2 Strips bacon
- 1 Med. potato, sliced
- 1 Med. onion, sliced
- 1 Med. tomato, sliced
- 2 Stalks celery
- 1/3 lb Ground beef
- 1 Carrot
- Salt and pepper to taste
- Coffee can and lid

Directions:

Cut carrot in half lengthwise. Cut celery and carrot into 2" lengths. Cut bacon in half. Mold 2 meat patties. Place 2 pieces of bacon on bottom of can. Place layers of all ingredients. Repeat. Place closed coffee can on top of glowing coals for 25 min. Open lid and check after 10 minutes, if browning too rapidly, pour 2 Tb. of water in can.

Coffee Can Ice Cream

Ingredients:

- 1 cup whole milk
- 1 cup heavy whipping cream
- 1/2 cup sugar
- 1/2 tsp. vanilla
- pinch of salt
- rock salt
- crushed ice cubes
- coffee cans (1--12 oz. and 1-- 39 oz. each with a tight fitting lid)

Optional ingredients:

- 1/2 cup chopped fresh fruit or whole berries
- 1/4 cup chopped nuts
- crushed candy bars

Directions:

Pour whole milk and cream into a large bowl. Stir. Sprinkle sugar into mixture. Add salt and vanilla and stir. Add fruit, nuts or crushed candy. Pour batter into the small coffee can, leaving 2 inches or more between batter and top of can. Snap lid on can. You may wish to wrap tape around it for a tight seal. Place small can inside large can and sprinkle about 1 1/2 cups

chopped ice around the small can. Add a couple of handfuls of rock salt. Fill with alternating layers of ice and rock salt. Place the lid on the large can and tell the kids to roll away. Pushing the can to each other along a sidewalk or patio for about 20 minutes.. Homemade ice cream is best when eaten immediately. or put in the freezer.

Coffee Can Salad

Ingredients:

- 1/4 cup fruit cocktail juice
- 24 large marshmallows
- 2-3 ounce packages of cream cheese
- 1/2 cup mayonnaise
- 3 cups fruit cocktail, drained
- 1/2 cup cherries, chopped
- 1 cup whipping cream, whipped
- 3 drops red food coloring

Directions:

Combine juice and marshmallows in a sauce pan over low setting until marshmallows melt. Add cream cheese and mayonnaise and blend well. Add cocktail and cherries. Fold in whipped cream. Add coloring and pour into a one pound coffee can and seal with the lid. Freeze 24 hours.

Hobo Dinner-in-a-Can

Ingredients:

- 1 lb. ground beef
- 4 tomatoes (sliced)
- 1 - 17 oz. can whole kernel corn or green beans (drained)
- Salt, Pepper and Margarine to taste
- 1 cup Bisquick baking mix
- 1/3 cup milk

Directions:

Divide meat into 4 patties. Place meat patty in each of 4 lightly greased 1-pound coffee cans. Top each patty with 3 tomato slices, 1/4 of the corn, salt, pepper and dot of margarine. Cover each tightly with heavy-duty foil. Place cans 3 - 4 inches from hot coals. Cook 20-30 minutes. Stir baking mix and

milk to a soft dough. Drop dough by spoonfuls into each can. Cook uncovered 10 minutes, cover, cook 10 minutes longer.

Hot Dogs & Baked Beans

Ingredients:

- 1 lb. hot dogs
- 1 institutional-size can baked beans
- 10 hot dog rolls (optional)

Directions:

Open bean can and remove 2 cups beans. Put remaining beans in coffee can. Push hot dogs into beans and place can on fire. Heat to boiling. After serving, return extra beans to can for seconds.

Recipe Contributed By: Sandy Garrett, Master Trainer
Girl Scouts of Southeastern Pennsylvania

Ice Cream in a Can

Ingredients:

- 2 - 1 pound coffee cans
- 2 - 3 pound coffee cans
- Crushed Ice
- Rock Salt
- Duct Tape
- 1 package Junket ice cream mix
- 3/4 cup heavy whipping cream
- 1 1/4 c. Whole milk (or chocolate milk)

Directions:

Mix Junket, whipping cream and milk. Place 2 cups of mixture in each 1 pound can. Secure with duct tape around the lid to seal, and over top to hold in place. This prevents salt from getting into the ice cream. Place the 1 pound can into the 3 pound can. Surround the 1 pound can with crushed ice. Pour 3/4 cup of rock salt over the ice. Seal the 3 pound can in the same manner as the 1 pound can. Roll the can back and forth continually for about 10 - 15 minutes. Remove the 1 pound can. Dry the outside of the can. Remove the lid and scrape the ice cream off the sides of the can with a butter knife. Yields 1 quart.

Peach Cobbler

Ingredients:

- Large can of sliced peaches in heavy syrup
- Handfull of bisquick flour
- Some hot burning embers

Instructions:

Drain off syrup, save approximately 1/4 cup, drink the rest. Add bisquick flour to consistency of pancake mix. Pour over sliced peaches in the coffee can and place top of can lid over mix. Set can in the hot coals. (preferably little flames). Cook until flour has formed hard dumplings. Enjoy because it tastes better than anything you will make at home provided you do not get too many ashes in your food.