

Mix remaining 2 cups biscuit mix, dry milk, granulated sugar, cinnamon, and one-half cup water into a stiff batter.

Drop batter by tablespoonfuls onto simmering chocolate mixture. Cook 10 minutes uncovered. Cover and cook 10 minutes more. To serve, put dumplings on a plate and spoon hot chocolate mixture over them.

Trail Mixes

These mixes probably won't do for a noon hike, but are great for quick energy when hiking and to fill that mid-morning and mid-afternoon stomach void.

Honey Bars

Make at home and store for later use.

- 6 pound seedless raisins
- 4 pound dry figs
- 4 pound dry apricots
- 4 pound roasted and chopped peanuts or almonds
- 1 cup lemon juice

Honey to give proper consistency

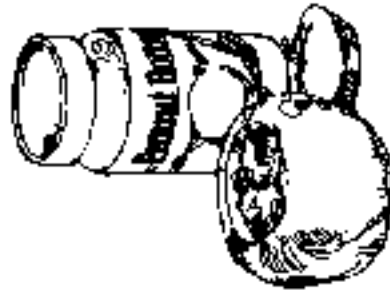
Put fruit through a grinder or food processor. Mix in chopped nuts and lemon juice. Add honey to make a stiff dough, well mixed. Form into candy bar-size chunks. Wrap each chunk in aluminum foil. No ingredients need refrigeration, so bars can be stored for future use.

Walking Salad

For *person servings*

- 1 large eating apple
- Chunky peanut butter
- Seedless raisins

Cut off top of apple. Core out center. Slice bottom one-quarter inch off core and replace on bottom of apple to seal. Fill hole in apple with mixture of peanut butter and raisins. Replace top of apple. Put in self-sealing plastic bag.



Birdseed

Make as much as you want.

- 1 part sugar-coated cereal
- 1 part candy-coated chocolate
- 1 part roasted peanuts

Put all ingredients in self-sealing plastic bag. Mix and mix well when needed.

Death Valley Special

Make a lot. Store extra. Use on later trips.

- 6 cups rolled oats
- 2 cups chopped walnuts
- 2 cups seedless raisins
- 1/2 cup chopped pitted dates

Package of candy-coated chocolates

Toast rolled oats in oven preheated to 250°. Spread out nuts and walnuts in a roasting pan. Bake 1 hour, mixing from time to time. Cook, and mix with raisins, chopped dates, and chocolates. Spoon quantity needed in self-sealing plastic bags and store remainder in covered containers for future use.

Nuts and Bolts

Number served depends on appetite.

- 1/2 pound raisins
- 3/4 pound peanuts
- 1/4 pound chocolate bits
- Broken up graham crackers

Mix all ingredients and put in self-sealing plastic bags to carry.



Additional Outdoor Recipes

The recipes shown in this chapter are just a small sample of the many fine outdoor recipes to be found in appropriate cookbooks.

Check the bibliography in this pamphlet for names of outdoor cookbooks.