

Tip-Top Tuna

- 4 to 6 servings
- 2 10½-ounce cans condensed cream of celery soup (undiluted)
- 1 pound noodles or macaroni
- ¼ stick margarine
- 2 7-ounce cans chunk tuna (drained)
- 1½-ounce can peas (drained)
- Cook noodles or macaroni as directed on package. Drain and add margarine in coat pasta.
- Heat soup and add peas.
- Spread tuna over noodles in kettle in which they were cooked. Pour heated soup and peas over tuna. Cover kettle and heat on low heat until bubbly.

Fish Chowder

- 4 servings
- 4 strips bacon
- 1 cup chopped onions
- 3 medium potatoes, sliced
- 1 pound fish filets
- ½ cup diced celery
- 1 tomato cut into wedges
- ½ can canned milk
- Cook bacon until crisp. Remove from pan, crumble, and save for later.
- Put bacon grease in soup kettle.
- Add chopped onions and brown in bacon grease. Add 3 cups water and diced potatoes. Cook until tender. Cut fish filets into small squares. Add to mixture along with remaining ingredients.
- Heat below boiling point until very hot. Season to taste.

Clam Chowder Potato Scallop

- 4 servings
- 7½-ounce can minced clams
- 1 package scalloped potato mix
- Liquids to make potatoes according to box directions
- Drain clams, saving liquid. Empty potato mix into skillet and mix according to box directions, adding clam juice liquid. Heat to boiling.
- Cover and simmer for 30 to 35 minutes.
- Stir in clams and heat through.

Chicken Breasts With Rice

- 4 servings
- 4 chicken breasts, preferably boned
- 10½-ounce can condensed cream of mushroom soup (undiluted)
- ½ cup instant rice
- 8 14-inch squares heavy-duty aluminum foil
- Put each piece of chicken on a separate piece of double-thickness foil
- Mix soup with instant rice. Spoon over chicken breasts
- Seal packages using the drugstore wrap, and put them on a grill about 5 inches above hot coals. Turn once during cooking. Cook for about 20 minutes on each side. Check one packet for doneness before removing all four. Baste and put back on grill if not done
- Salt and pepper to taste.
- Serve with a vegetable.

Brunswick Stew

- 4 servings
- 1 small chopped onion or 1 tablespoon instant chopped onion
- 8-ounce can whole kernel corn (drained)
- 8-ounce can lima beans (drained)
- 8-ounce can chunked and ground chicken with broth (drained)
- 8-ounce can tomato sauce
- ¼ teaspoon salt
- 8 squares heavy-duty aluminum foil (about 18 inches square)
- Combine all ingredients and spoon equal parts into center of two thicknesses of foil.

Seal with the bundle wrap.

Cook over medium hot coals until very hot. Since all ingredients were previously cooked, heating is all that's needed.

Macaroni and Cheese

- 4 servings
- ¼ pound uncooked macaroni
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- ¾ cup milk

