

Quick Stew

- 4 servings
- 1 pound ground beef
 - 2 10½-ounce cans chunked vegetable soup (undiluted)
 - 4 stick margarine or butter, or 4 tablespoons vegetable oil
- Form the ground beef into golf ball-size balls. Brown meatballs in margarine, butter, or oil in a skillet. When well browned transfer to a kettle. Pour the soup over them. Heat thoroughly. Season to taste.

Sloppy Joes

- 4 servings
- 1 pound ground beef
 - 1 chopped green pepper
 - 1 chopped small onion or 1 tablespoon instant chopped onion
 - 1 stalk celery, chopped
 - Oil to sauté vegetables
 - 1 package sloppy joe mix
 - 4 sliced hamburger rolls
- Sauté the vegetables until tender. Break up the ground beef and brown in separate skillet until particles are thoroughly separated. Pour excess fat off meat. Add meat to the vegetables. Prepare sloppy joe mix according to package directions. Add mix to vegetables and meat and stir well. Simmer until ready to serve on open face rolls.

Corned Beef Hash

- 4 servings
- 15-ounce can corned beef hash
- Instant mashed potatoes to make 4 servings
- ¼ pound butter or margarine
- 1 cup milk
- 4 eggs
- Mix corned beef hash, well broken up with uncooked potatoes in large kettle. Melt butter or margarine and add with the milk, stirring well. Simmer for half an hour, stirring from time to time.
- Just before ready to take from fire, break in the eggs. Stir in and cook for another 4 minutes.

Belly Stretcher

- 4 servings
- 15-ounce can corned beef hash
- 10½-ounce can condensed cream of celery soup (undiluted)
- 1 cup milk
- ¾ pound elbow macaroni
- 4 ounces shredded process American cheese
- 2 tablespoons instant chopped onions
- Cook macaroni as directed on package. Drain. Break up corned beef hash into small chunks and add to macaroni along with other ingredients. Mix thoroughly. Heat over medium heat until bubbly. Stir occasionally while it's cooking.

Campfire Pizza

- 4 servings
- 2 cups biscuit mix
- 1 can or bottle pizza topping sauce
- 3-8-ounce package sliced pepperoni
- 8 ounces shredded mozzarella cheese
- 4-ounce can sliced ripe olives (drained)
- 4-ounce can sliced mushroom stems and pieces (drained)
- Heavy-duty foil to line and cover pie plates with three thicknesses top and bottom.
- Prepare biscuit dough for pizza crust recipe on package. Divide dough into four pieces. On waxed paper or foil, roll each part into a thin circle. Sprinkle with dry biscuit dough to keep roller from sticking. Roller can be on unopened can.
- Prepare four metal pie plates by lining each with heavy-duty foil. Lightly oil the foil. Put prepared pizza crust on foil in each plate. Pour pizza topping over crusts, spreading evenly out to edges. Top with chopped pepperoni, mushrooms, and olives, spreading evenly. Sprinkle shredded cheese over top of each pizza, covering well.
- Cover with the three layers of heavy-duty foil, crumpling around the edges of the pan so that it doesn't sag. Place on grill over coals. Lift a few coals from below with tongs, and gently put on the foil cover.

