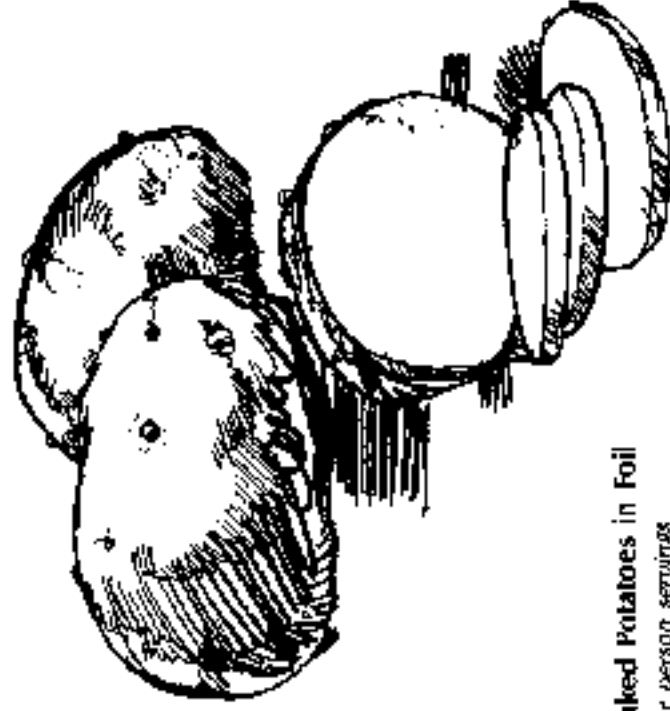
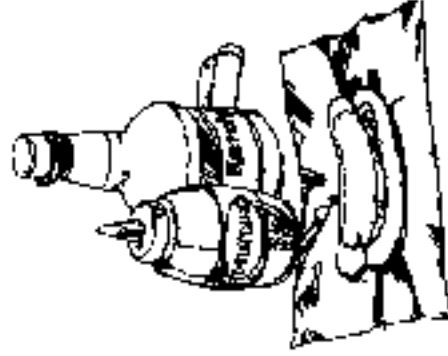


Grill over medium hot coals 25 minutes, adding fresh coals to top as needed. Check one. If crust is brown around edges and pizza sauce is bubbling lightly, the pizza is done.

### Barbecued Hot Dogs and Kraut

- 4 servings
  - 8 wieners
  - 16-ounce can sauerkraut
  - Prepared mustard
  - Catsup
  - 4 hot dog buns
  - 8 12 by 18-inch pieces of heavy-duty foil.
- Split hot dogs lengthwise. Spread mustard on four of the split hot dogs and catsup on the other four. Put each mustard-spread dog with cut side up on a double thickness of foil. Spoon one-fourth of the kraut on each mustard-spread dog. Top with the catsup dogs with cut side down.
- Seal each package with the drugstore wrap. Cook directly on hot coals for 3 minutes on each side.



### Baked Potatoes in Foil

- Per person servings
  - 1 large baking potato
  - Vegetable oil
  - 2 14-inch squares of heavy-duty aluminum foil
- Scrub potatoes and rub with oil. Poke a few holes in each with a fork to let steam escape. Seal in foil using the two-handled wrap.
- Roast on medium coals for about 50 minutes, turning frequently, or bury in coals with handles sticking out, and cook for 35 to 40 minutes. Check for doneness by spearing with a wood splinter. It should enter to the center easily and come out with messy crumbs sticking to it if potato is done.
- Serve with butter, margarine, or sour cream as accompaniment to meat or poultry main course.

### Boiled Potatoes

- Serve hot don't peel new potatoes (well baking potatoes) 1 1/2 in salted water in a covered pot for new potatoes, and 30 to 40 minutes for quartered baking potatoes.
- Serve with gravy, butter, or margarine as accompaniment to meat or poultry main course.

## Vegetables

Vegetables are an important part of every meal. They ensure a balanced diet. Here is some general information about making veggies a part of your camp meal.

**Canned.** It's only necessary to heat canned vegetables in their own juice. Simplest way is to open a can and set it on coals. Remove from fire when heated, drain, and add butter or margarine.

**Fried.** Canned potatoes, okra, onions, and zucchini are good buttered and pan fried. Cut potatoes into slices before frying.

**Boiled.** Clean, peel, or pare if needed. Boil in as little water as possible over a medium fire. Exceptions are onions, beets, greens, cabbage, and file greens. Cover these with water and boil. Check for doneness with a fork.