

Wednesday, June 20, 2001



Dinner Menu

Menu - Meatloaf
Baked Potato
Apple cobbler – Fruit Lupey
Vegetable
Drink mix
Biscuits
Box & Aluminum Foil

Instructions:

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WASH YOUR HANDS.

Follow these instructions in order - - and your dinner will be ready on time.

Open the pre mixed meatloaf mix (sent in aluminum foil). One cook put on the food prep gloves, and form two meat loaves that will fit in the Dutch oven. Cover the Dutch oven and place it over 15 charcoal briquettes. Place an additional 10 briquettes on the lid.

Load up your large pot with the potatoes. Place enough water in the pot to cover the top of the potatoes with water and cover with the aluminum foil (it keeps the heat in, and the potatoes cook quicker).

Spray the bottom of a Dutch oven with 'no stick spray'. Place the loaves in the Dutch oven. Cover with the lid.

Place the Dutch oven on 10 charcoal briquettes – evenly distributed around the bottom of the oven. Place 12 briquettes on the lid. Check the progress after 30 minutes.

Put the apple pie filling in the bottom of a Dutch oven. Mix the cake mix according to the instructions in the dry box. Pour the batter over the top of the pie filling. Randomly place butter on the cake mix. Sprinkle the fruit loops over the cobbler. Place the lid on the Dutch oven. Stack the cobbler Dutch oven on top of the meatloaf Dutch oven. Place 10 briquettes on the lid.

Fashion a reflection oven out of the box and cover the inside with aluminum foil. Open biscuit tubes and place the dough in the oven. Place the oven near the Dutch ovens and place some charcoal near the front of the box. Watch them carefully, they will brown quickly. You may need to rotate them around in the oven if some are baking faster than others.

Check the cobbler when you remove the top Dutch oven to check the meatloaf.

The cobbler will be golden brown on top. A tooth pick (whittle one from a small twig if you don't have one) inserted into the center of the cobbler will NOT have cake dough on it.

The meatloaf will be done when you can cut through it with a knife, pry it apart, and not see any raw or pink meat.

Heat vegetables in pot.