



COWBOY COOKIN' WITH COOKIE

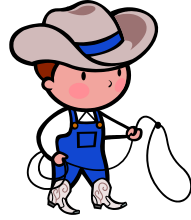
Cowboys are usually a hungry bunch, so camp cooks like me are usually a busy bunch. I follow three rules when cookin' for cowboys:

- 1. Make it quick.**
- 2. Make it easy.**
- 3. Make it good.**

Below are some favorite cowboy recipes. I'll be addin' more, so keep a look out!

WARNING:

Young cowpokes should never cook alone. Always have an adult work with ya and always be safe.



Cowboy Bedrolls

Things you'll be needin':

1 can refrigerated crescent rolls

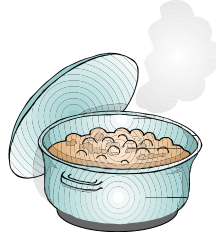
1 package hotdogs (8 count)

4 slices of American cheese

Barbecue sauce (optional)

Here's how ya do it:

1. Fire up your cookin' stove to 375° and lightly grease a bakin' sheet.
2. Open them crescent rolls, separate 'em, and roll 'em out.
3. Put a half a slice of cheese on each roll then add a hotdog on top of the cheese.
4. Roll the whole thing up and place it on the bakin' sheet.
5. Bake for 15 minutes or until golden brown.
6. Drizzle some barbeque sauce over the top if you want to be like a real cowboy.
7. Makes up to 8 servings (dependin' on how hungry the cowboys are).



Meaty Cowboy Chili

Things you'll be needin':

2 15 oz. cans of your favorite chili

1 pound of hamburger

1 cup of spicy barbeque sauce

Here's how ya do it:

1. Fry up that hamburger meat in a skillet. Then drain it and set aside for later.
2. Dump both cans of chili in a cooking pot and add in the barbeque sauce.
3. When the chili starts to boil, stir in the cooked hamburger.
4. Makes enough chili for a herd of cowboys. Serve it up piping hot with some biscuits and lemonade.



Piggy Cornbread

Things you'll be needin':

- 1 8 ½ ounce package of cornbread mix
- 1 egg
- 1/3 cup milk
- 8 slices of bacon

Here's how ya do it:

1. Preheat your cookin' stove to 400°.
2. Line the bottom of a nine-inch square pan with waxed paper and lightly grease the paper and the sides of the pan.
3. Fry up the bacon until cooked—but not browned.
4. Lay the bacon slices side-by-side in the bottom of the pan.
5. In a bowl, mix together the cornbread mix, egg, and milk. Then pour the batter over the bacon.
6. Bake until golden brown.
7. Remove from the oven, cool slightly before turnin' the bread out of the pan onto a plate. Remove the wax paper.
8. Cut into squares and serve warm. This is usually enough for 8-10 servings, though I know some cowboys who could eat the whole, entire thing.