

BOX OVEN

BROWNIES

GLUTEN FREE, DAIRY FREE OPTIONS

Ingredients:

- 2 Boxes brownie mix. (GF if needed)
- All ingredients needed to make according to box instructions

Equipment:

Mixing bowl
Mixing spatula
Measuring cups/spoons
Box oven
Tongs
Half sheet pans
9x13 aluminum pan
Aluminum foil
Concrete paver
4 tin cans or 4 soda cans
Rock
Charcoal briquettes
Charcoal chimney
Paper or fire starter
Pot holders

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Make brownie batter according to box instructions
4. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
5. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan filled with batter.
6. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
7. Bake for about 20 minutes or until you start to smell brownies. When you smell them they are mostly cooked.

BOX OVEN

NACHOS

GLUTEN FREE OPTIONS

Ingredients:

- Bag of Corn Tortilla Chips
- 1 lb shredded cheddar or Mexican cheese
- Salsa
- Optional: chopped onion, sliced olives, tomatoes, black beans, sour cream

Equipment:

- Box oven
- Tongs
- Half sheet pans
- 9x13 aluminum pan
- Aluminum foil
- Concrete paver
- 4 tin cans or 4 soda cans
- Rock
- Can opener if using canned beans, olives, etc.
- Charcoal briquettes
- Charcoal chimney
- Paper or fire starter
- Pot holders

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Place chips in pan and top with any optional ingredients (onion, olives, tomato, black beans). Sprinkle with cheese
4. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
5. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
6. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
7. Cook for 2-3 min, lift box to check for doneness. Watch for burning chips on bottom.
8. When cheese is melted, remove box and remove pan. Top nachos with sour cream if desired.

BOX OVEN

ENGLISH MUFFIN PIZZA

GLUTEN FREE, DAIRY FREE OPTIONS

Ingredients:

- 18 English muffins (GF if needed)
- 2 16oz jars pizza sauce
- 2 lbs shredded Mozzarella (omit for dairy free)
- Optional: chopped bell peppers, mushrooms, pepperoni, chopped onion, sliced olives, ham

Equipment:

Box oven
Tongs
Half sheet pans
9x13 aluminum pan
Aluminum foil
Concrete paver
4 tin cans or 4 soda cans
Rock
Can opener if using olives, etc.
Charcoal briquettes
Charcoal chimney
Paper or fire starter
Pot holders

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Halve English muffins and place in pan. Spoon sauce onto each half.
4. Add any extra ingredients and top with cheese
5. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
6. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
7. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
8. Cook for about 10 min or until cheese melts.
9. When cheese is melted, remove box and remove pan.

BOX OVEN

ENCHILADAS

GLUTEN FREE OPTIONS

Ingredients:

- 2 Tortillas per camper (Corn for GF)
- 2 lbs shredded cheddar or Mexican cheese
- Salsa and sour cream.
- Optional: chopped onion, sliced olives, tomatoes, black beans

Equipment:

Box oven
Tongs
Half sheet pans
9x13 aluminum pan
Aluminum foil
Concrete paver
4 tin cans or 4 soda cans
Rock
Can opener if using canned beans, olives
Charcoal briquettes
Charcoal chimney
Paper or fire starter
Pot holders

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Sprinkle cheese and any optional ingredients in middle third of tortilla.
4. Roll up tortilla and place seam side down in pan. Continue with each tortilla lining pan.
5. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
6. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
7. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
8. Cook for about 10 min or until cheese melts.
9. When cheese is melted, remove box and remove pan. Top with salsa and sour cream if desired.

BOX OVEN

BANANA BOATS

GLUTEN FREE, DAIRY FREE OPTIONS

Ingredients:

- 12 Bananas
- 12 oz package chocolate chips (Enjoy Life Dairy free if needed)
- ½ lb mini marshmallows

Equipment:

Box oven
Tongs
Half sheet pans
9x13 aluminum pan
Aluminum foil
Concrete paver
4 tin cans or 4 soda cans
Rock
Charcoal briquettes
Charcoal chimney
Paper or fire starter
Pot holders

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Peel back one section of banana peel. Hollow out a section of banana for filling.
4. Place chips and marshmallows into hollowed out section. Replace peel.
5. Place banana in pan. Continue lining pan with all other bananas.
6. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
7. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
8. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
9. Cook for about 10 min or until chocolate melts.
10. When melted, remove box and remove pan.

BOX OVEN

CHERRY OOH-LA-LA

GLUTEN FREE OPTIONS

Ingredients:

- 1 Angel food cake (GF Angel food or pound cake if needed)
- 1 large can Cherry pie filling (Comstock or Wilderness brand for GF)
- 2 x 8oz packages of cream cheese
- Milk

Equipment:

Box oven

Tongs

Half sheet pans

9x13 aluminum pan

Aluminum foil

Concrete paver

4 tin cans or 4 soda cans

Rock

Charcoal briquettes

Charcoal chimney

Paper or fire starter

Pot holders

Can opener

Mixing bowl

Mixing spoon

Sharp knife

cutting board

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Mix cream cheese and milk to soften and thin.
4. Slice cake and put each slice in pan. Spread cream cheese mixture onto cake and top with a spoonful of cherry pie filling.
5. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
6. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
7. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
8. Cook for about 15 min or until bubbly.
9. Remove box and remove pan.

BOX OVEN

DUMP CAKE

GLUTEN FREE, DAIRY FREE OPTIONS

Ingredients:

- 2 Cans Pie Filling (Comstock or Wilderness for GF)
- 1 Box Cake mix (GF if needed)
- 1 stick of butter (DF if needed)

- Choose cake (Chocolate, White, Spice).
- Choose pie filling (Cherry, peach, apple)

Equipment:

Box oven
Tongs

Half sheet pans
9x13 aluminum pan
Aluminum foil
Concrete paver
4 tin cans or 4 soda cans
Rock
Charcoal briquettes
Charcoal chimney
Paper or fire starter
Pot holders
Can opener
Cutting board
Sharp knife

1. Prep 10-15 briquettes in charcoal chimney (see first page instructions)
2. Line 9x13 pan with foil
3. Dump pie filling into pan, Sprinkle cake mix over top of filling.
4. Cut butter into pieces and lay on top of mixture. Do not stir!
5. Place Paver on ground. Place sheet pan on top of paver. Place hot coals on sheet pan.
6. According to picture and directions on first page, place cans filled with water on sheet pan next to charcoal then top cans with 9x13 pan with food.
7. Cover everything with box oven, then Lift one corner of box with rock for oxygen.
8. Cook for about 30-45 min or until bubbly. When you smell it, it is probably done.
9. Remove box and remove pan.