

Backpack Turkey and Dressing

Serves 4

Ingredients:

- ___ 10 ounces of canned turkey or chicken
- ___ 1 box of instant stuffing mix for turkey ("Stove Top")
- ___ 1 cup dried cranberries ("Craisins")
- ___ $\frac{1}{2}$ cup chopped walnuts
- ___ Butter, margarine, or cooking oil
- ___ Individual servings of applesauce - One per person

Equipment:

- 1 qt cooking pot or tin can (Empty tomato juice can works well)
- measuring cup
- spoon
- backpack stove or fire

Directions: (read twice before starting)

At Home:

1. Read the directions on the box of stuffing mix.
2. Open the box and pour the stuffing into a ziplock bag. Put the unopened seasoning packet in the ziplock bag as well.
3. Add the dried cranberries and walnuts to the stuffing mix in the ziplock bag.
4. Write on the bag the amount of water and butter or margarine called for in the directions.
5. If you will not have a cooler, substitute an equal amount of cooking oil or squeeze margarine for the butter or margarine. Measure the oil into a small bottle that won't leak.
6. Place the bag of stuffing mix and cranberries, the bottle of oil, and the two cans of turkey together into a second ziplock bag.

On the Trail:

1. Start fire or light stove.
2. Wash hands or use hand sanitizer.
3. Open the cans of turkey/chicken.
4. Measure the water and oil or margarine for the stuffing into your cooking pot or tin can. Include the broth in the canned turkey as part of your cooking water.
5. Add the contents of the seasoning packet to the water and heat .
6. When the water boils, turn the stove off.
7. Add stuffing mix, meat, and cranberries. Stir a few times, cover, and let stand for 5 minutes
8. Serve with apple sauce as a side.