

GOURMET CHEESBURGER PIE

FOR LUNCH OR DINNER

SERVES 8

Equipment

#12 Dutch oven

Dutch oven handle and tongs for charcoal.

40 charcoal briquets

A small pot from patrol cook set

Serving spoon

Ingredients

2 lb lean ground beef

1 15 oz can whole kernel corn (drain off water)

1 10 oz can rotel green chilis in tomatoes (drain off water)

1 lb (16 oz) shredded cheddar cheese

1 large onion

1 tomato

1 1/2 cup Bisquick

4 eggs

2 cups milk

1 teaspoon salt

Instructions (read TWICE before beginning)

- 1. Light Charcoal briquets*
- 2. Wash hands*
- 3. Place ground beef in bottom of Dutch oven. Add salt.*
- 4. Peel and chop the onion and add it to the beef*
- 5. When the coals are half white, place the dutch oven on top of them and fry beef and onion until beef is brown.*
- 6. While beef is frying, mix the bisquick, milk, eggs and salt in a medium pot. stir until mixture is smooth.*
- 7. When beef is brown, stir in corn and chilies. Spread out evenly in Dutch oven.*
- 8. Sprinkle cheese on top then pour batter in over everything*
- 9. Cover Dutch oven and place 25 coals on lid*
- 10. Cook 25 minutes, or until the top is brown*
- 11. Serve with a slice of tomato on top.*