

Garlic Chicken Wild Rice

- ✓ 2 Chicken Breasts
- ✓ 1 Box Long Grain Wild Rice
- ✓ 1 Box Long Grain Herb Wild Rice
- ✓ McCormick Montreal Steak Seasoning
- ✓ 1 Can Cream of Mushroom Soup
- ✓ 2 Cans Cream of Celery Soup
- ✓ 1 Onion, Chopped (optional)

Marinate chicken per recipe on back of Montreal steak seasoning, 30 minutes. Do not drain. Cook rice per instructions on box, then add chicken. Add soups and other ingredients, cook in 12" Dutch oven.



Mountain Man Breakfast

- ✓ 2 lbs. Breakfast Sausage
- ✓ 1 Bag Frozen Cube Hash Browns
- ✓ 8 Eggs, mixed with ¼ Cup Water
- ✓ 2 Cups Shredded Cheese

Heat 12" Dutch oven over coals. Brown sausage, drain. Brown potatoes, spread evenly in bottom of oven. Add sausage layer over potatoes. Pour in eggs, top with cheese. Cook until eggs are done.



Lazy Cobbler

- ✓ 2 Cans (29 oz.) Sliced Peaches, in Syrup
- ✓ 1 Box White or Yellow Cake Mix
- ✓ Ground Cinnamon
- ✓ ½ Stick Butter or Margarine

Pour contents of peach cans into 12" Dutch oven.
Spread dry cake mix evenly over peaches. Cut butter into equal slices, and arrange on top of mix. Sprinkle cinnamon on top to taste. Cook about 45 minutes, until done.

