

## Camp Oven Corner



### Kabobs

- 1 lb of Sirloin steak, cut into 1" cubes
- Marinate seasonings ( Italian dressing, BBQ sauce etc)
- Assorted vegetables, sliced
- Ziplock bag

Place your marinate mixture in bag, add beef. Mix well. Refrigerate for a while for maximum flavor. Alternate beef and vegetables on metal or wooden skewers.\* Grill over hot coals for 10-15 minutes until cooked. Turn and rotate often.

\* Soak wooden skewers in water for 30 minutes prior to using.

### Baked Spaghetti

- 1 large onion, chopped
- 1 clove of garlic, minced
- 4 tablespoons shortening
- 1/2 lb ground beef
- 2 cups water
- 2 cans tomato soup
- 2 teaspoons chili powder
- 1/2 lb uncooked spaghetti
- 1 cup grated sharp cheese

Cook onion and garlic in shortening in Dutch Oven. Add beef and cook. Stir occasionally. Drain excess grease. Mix in the soup, water and chili powder and cook

a few minutes longer. Break spaghetti into inch pieces and stir into sauce until all covered. Bake for about 1 hour. Stir approximately every 15 minutes. Then add cheese to top. Bake another 15 minutes.

### **Campfire Stew**

- 1 lb Ground beef
- 1 small onion
- Garlic salt
- Other seasonings
- 1 can vegetable soup

In Dutch Oven, brown meat with onion, garlic and seasonings. When meat is thoroughly cooked add canned vegetable soup and simmer till heated through.

Serve with foil wrapped potatoes and biscuits.