



Recipe of the Month

April 2007



This is our third month of having the Recipe of the Month program at your Eagle District Roundtable. We hope you are enjoying it and will soon start sharing recipes of your own. If you wish to share your favorite or worst recipe with us please do so.

What we are asking is that you bring your recipe plus about 30 copies with you or email Jim Causey at jimbosa@juno.com a week before Roundtable and I will bring copies. We will try to display one recipe a month so do not despair if you send in a recipe and we hold it until next month but all recipes will be distributed.

Enjoy this great dessert on any camping trip or at home. Line Dutch oven with foil for easy clean-up.

HAWAIIAN CHICKEN

8 pieces of skinless chicken
1 can sliced Pineapples

12 oz jar of BBQ Sauce
Maraschino cherries

1. Place one layer of chicken on the bottom of Dutch oven.
2. Position sliced pineapple on top the chicken.
3. Pour all juice over the chicken.
4. Pour half the BBQ sauce on top of this.
5. Repeat steps 1-4 until all chicken is used.
6. Place a cherry in the center of each pineapple slice on top layer.
7. Place lid on oven and put on coals.
8. Cover top of oven with coals.
9. Cooking time is 30 to 45 minutes (check every 20 minutes)

Don't forget to share those recipes.

