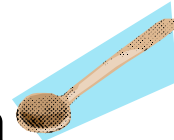




Recipe of the Month



February 2007

Your Roundtable Staff is getting geared up to implement a new program at your Eagle District Roundtable, it is called 'Recipe of the Month'. 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.

The first recipe we will share with you is a favorite of Troop 346's for backpacking, we call it 'Santa Fe Stew'.

Backpacking SANTA FE STEW

2 pkgs Chicken	2 pkgs Pinto Beans
4 cups water	2 pkgs Whole Kernel Corn
4 T Onion flakes	2 pkg. Taco Mix
1 t garlic powder	2 pkgs chopped Tomatoes

Heat water in Large Pot add Bouillon Cubes and Noodles. Cook until tender add Chicken mixture.

Cook 1 minute then add other ingredients. Add more water if too thick.

Simmer on low heat for 30 minutes or longer. Serves 4

This is a great BACKPACKING meal, but can also be used for regular camping meals for those cold weather nights. All food for above recipe is dehydrated. (2 pkgs of Chicken equal 2 lg cans. Beans, Corn and Tomatoes equal 2 cans of each)