

BOY SCOUT COOKBOOK

TROOP 360

KEARNEY, MO

**ALL RECIPES SUBMITTED BY MEMBERS
OF TROOP 360**

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BOY SCOUT SURPRISE

SERVES: 4-6

INGREDIENTS

1lb Sausage
1-28 oz hash browns
1dz eggs
2c. cheddar cheese

Brown sausage in large skillet. Add hash browns. Cook until hash browns are done. Blend in raw eggs, cover and cook until eggs are done. Turn mixture to keep from burning. Do not over mix or potatoes will turn to mush. Add cheese towards end of cook time.

BAGGED OMELETS

SERVES: 4-6

INGREDIENTS

1lb Sausage
1-28oz hash browns
1doz eggs
2c. cheddar cheese

Boil a pot of water. Brown sausage in large skillet. Scoop sausage into Zip-Lock bag. Add raw hash browns and cheese. Blend eggs into bag. Seal the bag and mix with hands. Place in pot of boiling water and cook until eggs are done.

BOY SCOUT DONUTS

SERVES: 3-4

INGREDIENTS

1-10 count tube biscuits
2c. oil

Heat oil in a skillet. Take each biscuit and poke a hole in the middle. Place biscuits in oil and let fry for a minute. If the bottoms are brown, flip the donuts over. Cook until golden brown.
*Optional- put donuts in sugar or frosting when finished for taste.

MOUNTAIN MAN BREAKFAST

Serves: 6

INGREDIENTS:

1/2 lb bacon (or pre-cooked sausage)
1 (2 lb) bag of hash browns
1 doz. Eggs
1 medium onion
1/2 lb grated Cheddar
1 small jar of salsa (optional)

Heat a 12 inch Dutch oven using 6 to 9 bottom coals and 12 to 15 top coals. Slice bacon and onion into small pieces and brown in bottom of the oven until onion is clear. Stir in the hash browns and cover; remove cover and stir occasionally to brown and heat potatoes (15 to 20 minutes). Scramble eggs in a separate container and pour the mixture over the hash browns. Cover and cook until eggs start to set (10 to 15 minutes). Sprinkle grated cheese over cooked eggs mixture; cover and continue heating until eggs are completely set and cheese is melted.

Optional: Cover cheese/eggs mixture with a small jar (1 cup) of salsa. Cover and cook for an additional 3 to 5 minutes. Slice and serve like quiche. Cooking times will vary with the weather.

BISCUITS AND GRAVY

SERVES: 4-6

INGREDIENTS

1 lb Sausage
2 tubes of 8 count biscuits
4c. milk
1c. flour

Brown sausage in large skillet. While sausage browns take and rap aluminum foil into balls about 2 inches in diameter. Then line a dutch oven with these balls and top with a sheet of aluminum foil. Place your biscuits in an even layer on top of this liner. Bake on coals for 30 min or until biscuits are golden brown. After the sausage is brown add the flour and stir until the sausage has absorbed the flour and is dry and crumbly. Then add the milk. Continue to stir until the gravy has thickened.

Alternatives

- To make Scorpion Spagravy™, use Spam instead of sausage and use an instant gravy mix. You can also use bread instead of biscuits. Great for eating on the trail.

STICKY BUNS

SERVES: 4-6

INGREDIENTS

1 pkg frozen Rhodes unbaked dinner rolls	4 Tbsp honey (or corn syrup)
1 cup brown sugar	1 stick butter
1 Tbsp cinnamon	

Let the rolls thaw in the top of your cooler overnight.

Next morning, line a Dutch oven with aluminum foil, and butter bottom and sides of foil by rubbing it with the stick of butter. Combine brown sugar and cinnamon in a gallon zip-lock bag. Cut each roll in half, put about 6 halves into bag, zip and shake to coat. Transfer the sugar coated rolls into bottom of Dutch oven drizzle honey and butter slices over each layer. Pour remaining sugar mixture over top and cover to let rise while coals are heating. Bake at 350 deg F for 30 min or until done. Invert onto sheet of aluminum foil and get your hands sticky!

CINNAMON ROLLS

SERVES: 4-6

INGREDIENTS

1 pkg frozen Rhodes unbaked sweet bread dough	1/2 cup raisins (optional)
1 stick butter, soft	1/2 cup chopped pecans (optional)
2 Tbsp cinnamon	1 cup powdered sugar
1 cup brown sugar	1 tsp vanilla
	1-2 Tbsp milk

Let the dough thaw in the top of your cooler overnight. Next morning, line a Dutch oven with aluminum foil, and butter bottom. Using a drinking cup, roll out the dough on some aluminum foil to form a rectangle about 1/2 inch thick, then butter it. Sprinkle cinnamon all over it, then spread it with brown sugar, raisins, and pecans. Roll the rectangle lengthwise jelly roll style, and cut it into 1 1/2 inch slices. Place the slices in the bottom of the Dutch oven so that they all touch and sprinkle any of the filling that fell out over the top. Cover and let stand while coals are heating. Bake at 325 deg F (about 13 coals with more on the top) for 30 min or until done. While they are baking, put the powdered sugar in a zip-lock freezer bag, add vanilla, and just enough of the milk to make icing by kneading it to mix. When the rolls are done, remove them by grasping the sides of the aluminum foil, cut a corner off the zip-lock bag, and squeeze the icing all over the hot rolls. Enjoy!

ORR BREAKFAST PIZZA

SERVES: 4-6

INGREDIENTS

1 bag potatoes O'Brien	2 tubes crescent rolls
1 tube of ground breakfast sausage	Disposable pie pan
1 cup grated cheese mix	Small Dutch oven
6 eggs	

Brown the ground sausage, drain, and let cool. Form a crust in the base of the pan with the crescents, and mix potatoes and sausage inside. Whip the eggs thoroughly until they foam and pour the beaten eggs over the top of the mixture. Bake until the eggs have solidified, remove, sprinkle with cheese, and bake for another minute, or until cheese has melted.

CORNBREAD IN AN ORANGE

Serves: 4

Ingredients

4 medium oranges	1 egg
1 box of Jiffy Corn Muffin Mix	1/3 cup Milk

Cut the oranges in half and remove the pulp. Don't cut through the skin. In a medium bowl mix the corn muffin mix the eggs, sugar and milk. Fill each orange half with the corn muffin mixture, dividing it equally among the 8 pieces. Realign the halves into 4 spheres and wrap them with heavy duty aluminum foil. Place on hot coals for 8 to 10 minutes until fully cooked.

CAMP HOMINY

Serves: 5 to 6

Ingredients:

2 cans yellow Hominy	½ cup chopped onion
3 to 5 strips of bacon cut up	
2 can of green chillies	1 cup jack cheese
Or 2 jalapenos	

Cook the bacon in a dutch oven and add the onions, chillies and or jalapenos and sauté until tender. Add the hominy and put the lid on. Heat until hot all the way through.

FRIED RICE

Serves: 4

Ingredients:

1 cup uncooked white rice	Chopped ham
Vegetable oil	Mixed Vegetables
Soy Sauce	

Directions:

Boil 1 cup of rice in 2 cups of water for 20 minutes or until rice is cooked. Place rice in cooler to cool. Have ham and vegetables ready by the stove. Coat a skillet with the oil then put the rice in. Add soy sauce to make it a light golden color. Add ham and vegetables and stir to cook.

FETTUCCINI ALFREDO

SERVES: 4-6

INGREDIENTS

8 oz packaged fettuccini	a bottle)
4 tbsp butter	4+ cloves of garlic
4 tbsp olive oil	2 diced mushrooms
½ cup light cream	24 broccoli pieces
½ cup grated parmesan (real cheese, not in	white pepper to taste
Large pot	Skillet or sauce pan
Spoon or noodle fork	Spatula

DIRECTIONS

Cook pasta in boiling water, and add broccoli for the last 5 minutes. In skillet sauté mushroom pieces and crushed garlic in olive oil, add cream, butter, and thicken. Strain pasta and broccoli and serve thickened mixture over the top. Add white pepper to taste.

- Optional: Add shrimp, chicken, crab, lobster, or other light meats.

CHICKEN SCAMPI

SERVES: 4-6

INGREDIENTS

1 lb angel hair pasta	Salt
2 boneless, skinless,	Black pepper
½ cup whipping cream	Grated Parmesan Cheese
1+ heads(s) garlic	chicken breasts
1 sprig rosemary	Cutting board
8 tbsp olive oil (divided)	Sharp knife
1 red bell pepper	Large pot
1 green bell pepper	2 skillets
1 yellow/orange bell pepper	Spatula
1 red onion	Serving spoon/fork

DIRECTIONS

Slice peppers and onions in to long thin strips. Cook chicken in garlic, rosemary, and olive oil. Cook pasta in boiling water (careful, angel hair cooks fast). Sauté peppers and onions in olive oil add cream, salt, and pepper and thicken. Slice chicken in to strips and serve together.

SHORT CHOPS WITH APPLE CHUTNEY

Serves: 4

Ingredients

4 center cut pork chops	1 tsp ground cinnamon
¼ tsp salt	¼ tsp ground red pepper
¼ tsp pepper	¼ cup sweetened dried cranberries
6 T brown sugar	(craisins work too)
2 T apple cider vinegar	2 medium apples, peeled and chopped
1 tsp ground ginger	

Salt and pepper the chops and put into a dutch oven. Mix all of the other ingredients except for the apples and spoon over the chops. Top with apples. Cook in the dutch oven until chops are done.

CHICKEN PANINIS

SERVES: 4-6

INGREDIENTS

1 loaf focaccia bread	1 jar mayonnaise
2 chicken breasts, grilled, and sliced in to strips	1 cup grated mozzarella cheese
1 jar roasted red peppers	1 head roasted garlic (preserved roasted garlic may be substituted)
1 handful of fresh spinach	

Marinate chicken before grilling for best taste. Slice focaccia lengthwise and mix half a cup of mayonnaise with the garlic. Splay chicken strips out on the bottom slice and coat with mozzarella cheese. Bake until the cheese is melted. Mix garlic with half a cup of mayonnaise and spread on top half. Array peppers and spinach over chicken, complete the sandwich, and enjoy.

CARNITAS FAJITAS

SERVES: 4-6

INGREDIENTS

3 pounds pork but or shoulder	1+ tsp black pepper
¾ cups shortening	1 can coke/pepsi
1 tbsp fuego spice mix	1 cup soy sauce
1 orange	2 cups pineapple juice
3+ cloves garlic	2 tbsp ground cumin
1 ½ tsp ground cumin	¼ cup lime juice

DIRECTIONS

Combined last 5 ingredients, orange quarters, garlic, cumin, salt, pepper, and pepsi in a gallon plastic bag, trim and cube the pork (~3 inch cubes) and start marinating well in advance(think hours to days, this is something to be done before you leave for the weekend). Remove meat from marinade (save the marinade though), melt shortening in a sauce pan and add meat when the shortening starts smoking. Brown for about 10 minutes, cover with marinade, turn down the heat and simmer for two hours.

TURKEY PANINIS

SERVES: 4-6

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INGREDIENTS

Loaf French or Italian bread –split in half lengthwise
2 red peppers for roasting on the coals or already prepared roasted red pepper
1 Red onion – sliced thin and separated into rings

1 lb sliced turkey breast
½ lb sliced Provolone cheese
½ lb spinach leaves without the stems
Dijionaise sandwich spread

DIRECTIONS

Find a flat heavy rock large as long as the loaf of bread you are using (or 2 smaller stones), brush off any loose dirt and bugs, and wrap them in aluminum foil and set them on the edge of the grill to heat up.

Prepare a good bed of hot coals under a steel grate.

If you are going to fresh roast the red pepper see instructions below

Spread Dijionaise on each slice of bread

Add turkey, Provolone cheese, roasted red pepper slices, red onion rings, and spinach to bottom bread slice

Place top slice of bread on, transfer entire sandwich to hot grill

Place stone(s) on top of sandwich and lightly press down to flatten sandwich

Grill for 1 – 2 minutes, remove rocks, turn sandwich over, put stone on top, and grill 1 – 2 min

Remove from grill to cutting board, cut on the diagonal into hand-size pieces and CALL IN THE TROOPS!
Serve with chips, fruit, and lemonade.

PIZZA ROLLS

SERVES: 4-6

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INGREDIENTS

1 tube pizza dough
1 Can Marinara Sauce
1pk Mozzarella Cheese
Your choice of meat or toppings

DIRECTIONS

Cook the meat. Then chop the meat up while it's cooking. When the meat is done, mix it with your toppings, marinara, and cheese. Roll the pizza dough into 8-10 balls of equal size. Then flatten the balls into circles about 5 cm in diameter. Scoop some of your meat, cheese, and sauce mixture onto the middle of your circle. Next take another circle, place it on top, and roll the edges towards the middle to make the crust. Lastly wrap the pizza roll in 2 layers of foil, and bake in a dutch oven for about an hour.

BRAMMEIER LASAGNA

SERVES: 4-6

INGREDIENTS

1 Tbs. Vegetable oil	1- 8oz can tomato sauce
1 1/2 lb ground chuck	1 lb. Lasagna noodles
1 can (1 lb, 12oz) whole tomatoes	8 oz. Mozzarella cheese, shredded
2 envelopes spaghetti sauce mix	1- 12oz carton cottage cheese
2-12oz. Cans vegetable cocktail juice	1/4 c. grated parmesan cheese-garnish when done

DIRECTIONS

Heat oil in skillet, add meat, cook, break it up. Stir in tomatoes, tomato sauce, sauce mix, and vegetable juice. Bring to a boil, lower heat and simmer 10 min. Oil a 12" dutch oven, cover with thin layer of meat sauce, add layers of noodles, cottage cheese, and mozzarella ending in meat sauce (about 6 layers). All should be uncooked except for the meat sauce. Cover tightly with heavy duty foil, set on jelly roll pan, bake at 350F for about an hour. (Coal temperature found in tips section of the cookbook.) Let stand for 15 min.

KYLE'S RIBS

SERVES: 4-6

INGREDIENTS

6 lbs ribs on bone
2 cans lemon-lime soda
40 oz. gates mild sauce
2 oz. Vegetable oil (enough to cover bottom of dutch oven)

Cut ribs into 3 rib sections so they can brown properly. Warm dutch oven, and put oil in bottom. When hot, add a few ribs at a time. When those are brown, take those out and put new ones in. When they are all cooked, empty the dutch oven and then add the soda. Put all the ribs in the oven along with the gates sauce. Stir them until all ribs are covered with sauce. Cook for 45 minutes, until ribs are tender. Stir occasionally to keep ribs from sticking.

POPPY SEED CHICKEN

Serves: 4

Ingredients

3 -4 Chicken Breast (boiled and chopped)	2 cans cream of chicken
2 tubes Ritz Crackers	8 oz sour cream
2 sticks butter	Salt and pepper to taste
2 Tbs. poppy seeds	

Directions

Mixed chopped chicken with soup, sour cream and salt and pepper. For the crust, mix the crushed crackers, melted butter and poppy seeds together. Leave out 1 cup of the crumbs to sprinkle on the top. Pour chicken mixture into dutch oven and sprinkle remaining crumbs on top. Bake 350 for 30 to 35 minutes.

JACKSON'S FAVORITE MEATLOAF

SERVES: 8

INGREDIANTS

1 egg, beaten	1/2 tsp. seasoned salt
1/4 cup dry bread crumbs	1/2 tsp pepper
3 bacon strips cut into pieces	1 1/2 lb ground beef
1 small chopped onion	1/2 lb bulk pork sausage
2 oz cubed cheddar cheese	

Directions

In a large bowl combine eggs, bread crumbs, bacon, onion, cheese, seasoned salt and pepper. Add beef and sausage; mix well. In a shallow baking pan, shape mixture into a 8 1/2 x 4 1/2 x 2 1/2 loaf. Bake at 350 for 1 1/4 hours or until no pink remains on the inside. Drain well and let stand a few minutes before serving.

PEPSI CHICKEN

SERVES: 10

INGREDIANTS

2 liter bottle of Pepsi	10 to 14 chicken legs
2 bottles of BBQ sauce	

Put chicken in a Dutch oven. Pour on the BBQ sauce. Add the Pepsi so that the chicken is almost covered. 8 coals on the bottom of the Dutch oven and 16 coals on the lid (360 degrees). Cook for 20 to 30 minutes.

WONTONS

SERVES: 3 to 4

INGREDIENTS

1 package of wontons	ginger
1 lb of ground pork	Garlic
Soy sauce	

Brown the pork and add 1 tsp of ground ginger, 1 clove of garlic and a dash or two of soy sauce. Spread water across four sides of the wonton wrapper, then add meat. Fold the corners over to form triangles so bring the corners farthest from each other together. Use dabs of water to make the tips stick to each other. To cook, boil in water or chicken broth for 3 to 4 minutes or steam for 5 to 6 minutes.

TACO SOUP

SERVES: 4

INGREDIANTS

2 lb ground beef	1 pkg taco seasoning
1 large onion	1 pkg dry Ranch mix
1 can pinto beans	Cheese
1 can whole corn	Sour cream
1 can stewed tomatoes	Tortilla chips
1 can Rotel	

DIRECTIONS

Brown ground beef and onion. Add remaining ingredients and simmer. Serve with cheese, sour cream and tortilla chip in bowls.

STUFFED CRESCENTS

Serves: 4 to 5

Ingredients

4 tubes Crescent rolls
1 lb hamburger
4 to 8 cloves minced garlic
1/4 cup minced onion

1/2 cup cheddar cheese
1 Tbs. Worcestershire sauce
1/4 tsp. salt
1/8 tsp. pepper

Directions

Start the charcoal chimney. Mince garlic and onion then brown hamburger in skillet with the onion. Add the garlic and cook for 1 minute longer. Remove from heat and add Worcestershire sauce, salt and pepper. Open and separate the rolls into four rectangles. Pinch the seams together. Put 2 to 3 Tbs. of meat on crescent rolls, cover with cheese. Fold rolls over meat and cheese to seal the edges. Bake in preheated dutch oven (5 to 6 coals on the bottom and 10 to 11 coals on the top) for 11 minutes. Serve while still hot with butter.

DANISHES

SERVES: 4-6

INGREDIENTS

2 tubes of large crescent rolls	1 tsp vanilla extract
1 can of your favorite pie filling	1 - 2 TBS milk
1 c. powdered sugar in a small zip-lock bag	

Start charcoals in chimney starter 15 - 20 min ahead of the start of baking. Open the crescent rolls, unroll and remove 2 of them (keeping the diagonal seam between them intact), and place them on your baking pan. Place a couple spoonfuls of filling in the middle of the 2 rolls. Fold one over the other along the diagonal seam and seal along the edges. Bake for the time listed on the crescent roll package. While baking, add vanilla, and just enough milk to the powdered sugar to make a medium-thin glaze. Mix by kneading the bag with your fingers. When Danishes come out of the oven, make a small cut in the bottom corner of the glaze bag, and gently squeeze glaze onto the Danishes. Serve hot

LAKE FIRE CINNAMON ROLLS

Serves 5 to 6 depending on the number of rolls

Ingredients

1 can (14-1/2 ounces) pitted tart cherries	1/2 cup sugar
1 to 2 tubes of cinnamon rolls	2 tablespoons cornstarch
1/2 cup water	3 tablespoons (or more) red-hot candies

Drain cherries, reserving juice; set cherries aside. In a small saucepan, combine the sugar, cornstarch, water and reserved juice until smooth. Stir in red-hots. Bring to a boil, stirring constantly; cook 1-2 minutes longer or until thick and bubbly and red-hots are melted. Stir in cherries; heat through. Transfer to a greased 8-in. square baking dish. In a large bowl, combine the flour, 3 tablespoons brown sugar, baking powder and salt. Cut in shortening until crumbly. Combine egg and milk; stir into crumb mixture just until blended. Turn onto a lightly floured surface; knead 3-4 times. Roll into a 14-in. x 10-in. rectangle. Spread with butter; sprinkle with pecans. Combine cinnamon and remaining brown sugar; sprinkle over top. Roll up, jelly-roll style, starting with a short side. Cut into eight slices; place cut side down over cherry filling. Bake at 400° for 25-30 minutes or until golden brown. Cool for 10 minutes. Combine glaze ingredients; drizzle over cobbler. Yield: 8 servings.

TOM'S PUMPKIN PIE

SERVES: 4-6

INGREDIENTS

1 Prepared Graham Cracker Crust	1/2 teaspoon ground ginger
1 15-ounce can pumpkin	1/2 teaspoon ground nutmeg
2/3 cup sugar	3 slightly beaten eggs
1/3 cup Brown Sugar	1 5-ounce can (2/3 cup) evaporated milk
1 teaspoon ground cinnamon	1/2 cup milk

Unwrap Pie Crust and bake @ 350 for 10 minutes. For filling, in a mixing bowl combine pumpkin, sugar, cinnamon, ginger, and nutmeg. Add eggs. Beat lightly with a rotary beater or fork just until combined. Gradually stir in evaporated milk and milk; mix well. Place the pastry-lined pie plate on the oven rack. Carefully pour filling into pastry shell. To prevent overbrowning, cover edge of the pie with foil. Bake in a 375 degree F oven for 25 minutes. Remove foil. Bake about 25 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate within 2 hours; cover for longer storage. Makes 8 servings.

Pastry for Single-Crust Pie: Stir together 1-1/4 cups all-purpose flour and 1/4 teaspoon salt. Using a pastry blender cut in 1/3 cup shortening until pieces are pea-size. Using 4 to 5 tablespoons cold water, sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push moistened dough to side of the bowl. Repeat moistening dough, using 1 tablespoon of the water at a time, until all the dough is moistened. Form dough into a ball. On a lightly floured surface, use your hands to slightly flatten dough. Roll dough from center to edge into a circle about 12 inches in diameter.

Make-Ahead Tip: Prepare, bake, and cool pie as above. Cover and refrigerate for up to 8 hours.

Test Kitchen Tip: You can use 1-1/2 teaspoons pumpkin pie spice for the spices in this pie.

BANANA BOAT

SERVES: 1

INGREDIENTS:

1 banana	Marshmallows
Hershey's Bars	Foil

Peel banana lengthwise and put marshmallows and pieces of the Hershey's bars in between the two halves. Use the peel to wrap it in and then wrap in foil. Place in hot coals until done.

TIN CAN COFFEE BREAD

Serves: 15

Ingredients:

1 box yellow cake mix
1/2 cup brown sugar
1 cup chopped nuts
1/2 stick butter

1/2 cup sugar
1 can sliced peaches
1/2 cup raisins
2 large cans

Place 1/2 can of peaches in each can. Mix sugar, dry cake mix, raisins and nuts. Pour on peaches. Dot the top with butter. Cover with foil and place on a glowing bed of embers with coals on the top. Cook approximately 20 minutes.

MEASUREMENTS

Measurements w/o Utensils

1 Open fistful	=	1/2 cup
5-finger pinch	=	1 Tbsp.
4-finger pinch	=	1 tsp.
1-finger pinch(w/ thumb)	=	1/8 tsp.
1-finger gob of shortening	=	1 Tbsp.
Palm of hand (center)	=	1 Tbsp.

Liquid Measures

3 tsp	=	1 Tbsp.	=	1/2oz.	=	29.57ml
16 Tbsp.	=	1 Cup	=	8oz.	=	.236L
2 Cups	=	1 Pint	=	16oz.	=	.473L
2 Pints	=	1 Qt.	=	32oz.	=	.946L
4 Quarts	=	1 Gal.	=	128oz.	=	3.785L
1 t	=	1 tsp	=	1 teaspoon		
1T	=	1 Tbsp.	=	1 Tablespoon		

Coal Temperature

Dutch Oven-	1 Coal	=	25F
Box Oven-	1 Coal	=	45F