

<p><u>Hobo Stew</u></p> <p>1 package Camp Traditions Beef Barley Soup Mix 1 can (drained), or 1 bag fresh sliced carrots 1 can of corn, drained 1 can whole potatoes, diced/drained Bread and Water</p> <p>Mix soup and water according to directions on package. Add carrots, corn and potatoes. Cook over a campfire about 30 minutes. Heat bread in heavy foil. To serve, tear warm bread into chunks, place in bowls, and ladle soup over bread.</p>	<p><u>Incredible Clam Chowder</u></p> <p>1 box Maggie & Mary's Roasted Garlic Soup 1 can diced clams, drained 1/2 cup diced carrots 2 tablespoons chopped fresh parsley</p> <p>Prepare soup according to box instructions. Add clams, diced carrots. Simmer for 45 minutes. When ready to serve, ladle into bowls, garnish with parsley. (Optional: add one can of drained, whole kernel corn)</p>
<p><u>Hontie's Heaven</u></p> <p>1 box Maggie & Mary's Hungarian Mushroom Soup mix 4 ribs of celery, diced 1/2 medium onion, chopped 1 1/2 pounds ground beef 1/3 cup sour cream</p> <p>Prepare soup according to instructions on box. As soup cooks, brown hamburger in skillet. Add celery and onion; cook until vegetables are soft. Add meat/vegetable mixture to soup. Continue simmering (with lid off) until soup is done. Before taking off the stove, stir in the sour cream until well blended. Serve over mashed potatoes or buttered noodles.</p>	<p><u>Slow Cooker Shepherd's Pie</u></p> <p>1 to 1 1/2 pounds round steak, cut in 1-inch pieces 1 package Maggie & Mary's Pot Roast Soup mix 8 to 12 ounces fresh sliced mushrooms Water 2-3 cups prepared (or left over) mashed potatoes 1 cup shredded cheese</p> <p>Combine raw meat, soup mix, 4 cups water, and mushrooms in slow cooker. Blend well. Cover and cook on low about 4 hours. Top with potatoes. Sprinkle cheese on top of potatoes. Cover and cook an additional hour.</p>
<p><u>Uncle Fran's Chili</u></p> <p>1 package Maggie & Mary's Chill Chasin' Chili 1 lb. ground beef 1/2 cup chopped onions 1 can sliced mushrooms, drained 12 oz. beer (1 can) 3 1/2 cups water 1 can corn, well drained Tabasco Sauce (optional)</p> <p>Brown ground beef in large pot. As meat browns, add onion and mushrooms. Cook until beef is done and onions are tender. Drain well and return meat mixture to pot. Add the chili mix, beer and 3 1/2 cups water. Mix well. Add packet of red beans and can of corn. Blend well with whisk. Add shot of Tabasco Sauce if you like. Simmer 20-30 minutes, stirring occasionally.</p>	<p><u>Wild Rice Casserole</u></p> <p>1 package Maggie & Mary's Creamy Wild Rice Soup 2 cans of mushrooms (drained) 1/3 cup chopped onions 3/4 cup chopped celery 1 tablespoon butter 1 to 2 cups instant rice</p> <p>1 pound lean ground beef 1 pound lean ground pork 1 tablespoon soy sauce 1/3 cup low fat sour cream</p> <p>Prepare soup according to package directions except reduce water by 1 cup. As soup simmers, sauté onions, celery, and mushrooms in butter, until onions are clear. Remove from pan. Brown meat. When soup is done simmering, add meat, onions, and mushrooms. Add soy sauce and blend. Remove from heat; add instant rice. (Add a bit of hot water if you like.) Cover pot and finish rice according to instructions on instant rice box. When rice is done, stir in sour cream. Pour mixture into casserole sprayed with non-stick spray. Bake at 325 degrees for about an hour until casserole reaches desired consistency. (Adjust water / rice amounts to suit your individual tastes.)</p>
<p><u>Campground Chili Cornbread Pie</u></p> <p>1 package Camp Traditions Cook-Off Chili 1 lb. ground beef OR 1 can Camp Traditions cooked beef 1 package add-water-only, instant cornbread mix Water Shredded cheese (optional)</p> <p>Brown meat and prepare chili according to package directions. Cook about 20 minutes. Follow mixing instructions for cornbread. Pour cornbread batter on top of chili; cover with lid. Cook about 30 minutes (or follow cornbread package instructions.) Pie is done when cornbread is fluffy and browned on top. Sprinkle with cheese and serve.</p>	<p><u>Up North Fresh Fish Soup</u></p> <p>1 package Camp Traditions Garlic Potato Soup Mix Fresh fish, skinned, boned, and cut into large pieces Water</p> <p>Mix soup and water according to instructions on package. Simmer, covered about 20 minutes. Add the fish to the soup and continue simmering until the fish is cooked through and the potatoes are tender, about 10 to 15 minutes.</p>
<p><u>Cheeseburger Soup</u></p> <p>1 box Maggie & Mary's Tavernhouse Cheese Soup 1 lb. lean ground beef, browned and drained 1/4 cup chopped onions</p> <p>Prepare soup according to instructions on box. Add browned ground beef and chopped onions during the last 15 minutes.</p>	<p><u>Kids Camp Cheesy Macaroni Soup</u></p> <p>1 package Camp Traditions 3 Cheese Soup mix About 1 1/2 cups elbow macaroni (Use more if you like it thicker) Water</p> <p>Cook soup according to package directions. About 8 minutes before soup is done, add elbow macaroni. Soup is ready when macaroni is done to your liking.</p>

<p><u>EASY Key Lime Refrigerator Pie</u></p> <p>1 box Key Lime Cheeseball Mix 8 oz. softened cream cheese 6 oz. thawed non-dairy topping 1 prepared graham crust</p> <p>Blend pack A of cheeseball mix with softened cream cheese. Fold in non-dairy topping. Pile mixture into crust. Chill for 2 hours. Just before serving garnish with contents of Pack B.</p>	<p><u>Party Roll Ups</u></p> <p>1 box Bell Pepper and Garlic Cheeseball Mix 4 - 5 large flour tortillas 8 ounces cream cheese, softened 1/4 cup sour cream 1 cup shredded cheddar cheese</p> <p>Combine contents of Pack A, cream cheese, sour cream, and Cheddar cheese. Mix thoroughly. Spread onto tortillas. Lightly “dust” each tortilla with a pinch of Pack B, roll up tightly and wrap in plastic wrap. Refrigerate at least 2 hours. Slice into 1/2-inch pieces. Serve with salsa or picante sauce.</p>
<p><u>Parmesan Grilled Mushrooms</u></p> <p>1 box Kitchen Dancer Parmesan Pesto Cheeseball Mix 8 oz. cream cheese, softened About 1 pound fresh cleaned mushrooms, stems removed Olive oil</p> <p>Place cleaned mushrooms and olive oil in re-sealable plastic bag. Coat mushrooms and marinate in refrigerator for 1 hour. While marinating, blend contents of Pack A with softened cream cheese, keeping it at room temperature. To grill, place mushrooms face down on hot grill for about 3 minutes. Remove to plate and fill with cream cheese filling. Return to grill and cook for about 3 more minutes. Garnish with contents of Pack B.</p>	<p><u>Spicy Cucumber Chicken Salad</u></p> <p>1 cup prepared Maggie & Mary’s Spicy Cucumber Dip, thinned with a bit of milk About 1 cup fresh cucumber, peeled and diced 1 cup diced Roma tomatoes 1 cup diced, cooked chicken 1 cup cooked ring macaroni 1/4 cup minced onion Salt and Pepper to taste Bacon crumbles</p> <p>Combine first 6 ingredients and chill. Add salt and pepper to taste just before serving. Garnish with bacon crumbles.</p>
<p><u>Sesame Macaroni Salad</u></p> <p>1 packet Maggie & Mary’s Sesame Parmesan Dip Mix 1/2 cup mayonnaise 1/2 cup diced celery 4 Tbsp. bacon bits 1 cup diced, cooked chicken</p> <p>1/2 cup sour cream 1/2 cup shredded Cheddar cheese 7 oz. box ring macaroni</p> <p>Prepare dip according to directions on box. Add celery, cheese, bacon, macaroni, and chicken. Mix well and chill. Makes about 5 servings.</p>	<p><u>Perfect Veggie Crostini</u></p> <p>1 packet Maggie & Mary’s Perfect Veggie Dip mix 8 oz. cream cheese spread Thin toasted baguette slices, or melba toasts Radishes, thinly sliced Chives</p> <p>Blend dip mix with cream cheese. Chill for 30 minutes. Spread on toast slices. Top with radish slices, and garnish with fresh chopped chives.</p>
<p><u>Big Pine Burgers</u></p> <p>1 pouch Maggie & Mary’s Caramelized Onion Dip Mix 1 ½ lb. 85% lean ground beef 3 tablespoons bacon bits American cheese slices</p> <p>Mix the dip mix with just enough water to combine and become moist. Add mixture and bacon bits to ground beef. Form into patties and grill. Add/melt cheese slices to burgers just before serving.</p>	<p><u>Lemon Raspberry “Cheesecake” Parfaits</u></p> <p>1 packet of Maggie & Mary’s Lemon Crème Dip Fresh Raspberries 8 oz. softened cream cheese 3 T milk</p> <p>Blend cream cheese with milk. Add dip mix and blend well. In pretty glasses place washed raspberries, then a dollop of the prepared dip then more raspberries, then a final dollop of Lemon Dip. Garnish with graham cracker crumbs or granola and serve.</p>
<p><u>Okie Dokie Meatloaf</u></p> <p>1 1/2 pounds ground beef 1 packet Smokey Dokey Dip Mix 1 cup dried bread crumbs 1 egg</p> <p>1 cup milk 2 T brown sugar 2 T prepared mustard 1/3 c. ketchup</p> <p>Preheat oven to 350 degrees. In large bowl, combine beef, egg, milk and bread OR cracker crumbs. Add dip mix, blend well. Place in lightly greased 5x9 inch loaf pan. In small bowl combine brown sugar, mustard and ketchup. Pour over meatloaf. Bake for 1 hour.</p>	<p><u>Company Chicken</u></p> <p>1 box Maggie & Mary’s Chicken Broccoli Soup 8-10 boneless, skinless chicken breasts ½ cup fresh grated Parmesan cheese 1 cup shredded medium cheddar cheese</p> <p>Make soup according to package directions. Brown chicken breasts in butter or olive oil. Place chicken in baking dish and sprinkle with parmesan cheese. Pour prepared soup over all. Sprinkle cheddar cheese over top. Bake at 375 degrees for 1 hour. Serve over noodles with broccoli spears. Optional: Substitute 1 cup water in soup with 1 cup of sour cream; add almonds.</p>
<p><u>Cucumber - Dill Appetizer</u></p> <p>Blend 1 packet of Dill Dip with 8 oz. whipped cream cheese. (Optional: Fold in 2 oz. diced salad shrimp.) Spread mixture on a slice of cocktail rye bread and cover with a thin slice of cucumber. Sprinkle with dill weed and chill.</p>	<p><u>Summer Sipper Cocktail</u></p> <p>1 package Ice Creamy Cocktail Mix ¼ cup skim milk 4 cups ice 3/4 c. Bailey’s Irish Cream*</p> <p>Pour milk into blender. Add mix and Bailey’s. Blend for 15 seconds. Add ice, a cup at a time. Pulse blender until smooth.</p>

JOIN US AT OUR NEXT SALE! NOVEMBER 10-13, 2016

www.delishfoodswaresale.com www.northairemarket.com www.camptraditionsfoods.com