

Peanut and Sweet Potato Stew
Recipe from Chef Ray Whitlock of The Georgia Club

2 tablespoons olive oil	1 tsp dried coriander
1 dried onion	2 cups Chicken broth
3 dried garlic	1 can sweet potato diced
1 dried Ginger	1 can kidney beans
½ tsp crushed red chili pepper	1 ½ cups canned corn
1 – 14.5 oz diced tomatoes	½ cup French's Onions
½ cup peanut butter	Salt and pepper

- Heat the oil in a large pot on camping stove.
- Add the garlic, ginger, onion and chili and cook for about 1 minute.
- Add the tomatoes, stir to combine then add the peanut butter (and coriander, if using), stirring it in until smooth.
- Stir in the broth add sweet potatoes, black beans, corn, and cook heated through.
- Season with salt and pepper, and add additional crushed chili flakes, as per your heat preference.
- Top with French's onions

Spicy Peanut Noodles

Recipe by Chefs Chris Hall, Todd Mussman and Ryan Turner of the Unsukey Community of Business

1 pound dry spaghetti	1 chicken bullion cube
1/4 cup creamy peanut butter	1 tsp garlic, granulated
3 tbs soy sauce	1/4 cup brown sugar
2 tbs dehydrated onions, rehydrated	1/4 cup sunflower seeds
1/2 tsp chili flakes	1/3 cup vinegar

- Break pasta and cook al dente in unsalted water, drain.
- In a skillet over a camping stove, fry the sunflower seeds in a couple tbs of oil adding the rehydrated onions, chili flakes and peanut butter, do not burn the sauce base!
- In a bowl mix the chicken base, sugar, garlic and 1 cup water, stir in the peanut mixture,
- Add the soy and vinegar to taste. Pour over the pasta and enjoy hot or cold.

Chicken Dijon Risotto
Recipe from Chef Jason Starnes of The Sun Dial Restaurant

1 tablespoon vegetable oil	2 teaspoons dried parsley
1 can chunk chicken pieces	3 tablespoons Dijon mustard
1 can (10 $\frac{3}{4}$ oz.) condensed cream of broccoli soup	1 small carrot, diced (about $\frac{1}{4}$ cup)
1 can (10 $\frac{1}{2}$ oz.) chicken broth	1 small yellow onion, diced (about $\frac{1}{4}$ cup)
$\frac{3}{4}$ cup water	1 tablespoon grated Parmesan cheese
1 tablespoon garlic powder	1 cup uncooked regular white rice

- Using a camping stove, sauté onions and carrot in the vegetable oil until soft on medium.
- Then add rice, garlic and dried parsley to the onion mixture. Stir until well mixed.
- Next add water and Dijon mustard. Continually stir until most of the liquid has absorbed.
- Add chicken broth and broccoli soup and stir until well mixed.
- Cover and cook until rice is tender.
- While the rice is still hot, fold in the chicken and parmesan cheese.
- Heat for several minutes and then serve immediately.

Leoci's Fra Diavolo
Recipe by Roberto Leoci of Leoci's Trattoria

16 oz.	Angel Hair Pasta	7 oz.	Canned Pimientos
15 oz.	Canned Asparagus Spears	2 cans (6 oz.)	Canned Salmon
12 oz.	Canned Corn - Whole Kernel	1 $\frac{1}{2}$ tsp.	Garlic Powder
2 $\frac{1}{2}$ oz.	Capers	$\frac{1}{2}$ tsp.	Dry Basil
$\frac{1}{2}$ tsp.	Crushed Red Pepper Flakes		Salt & Pepper (<i>to taste</i>)
5 tsp.	Extra Virgin Olive Oil		

- In a medium size pot, add water $\frac{3}{4}$ full, bring to a boil, add pasta and cook to desired tenderness. Drain, add two tablespoons of olive oil, toss together in a bowl then set aside. (*Oil is to prevent pasta sticking*)
- Proceed and drain liquids of all canned ingredients (*corn, capers, pimientos and asparagus*). Next slice asparagus into $\frac{1}{2}$ inch pieces, then set all ingredients aside.
- In a saucepan add 3 tablespoons extra virgin olive oil, garlic powder, crushed red pepper and pimientos. Simmer together for 2 minutes. Then add angel hair pasta, capers, corn, sliced asparagus, canned salmon, dry basil, salt and pepper to taste. Toss together and simmer for 2 more minutes. Then serve, Bellissimo!