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

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Spicy Peanut Noodles
Recipe by Chefs Chris Hall, Todd Mussman and Ryan Turner of the Unsukay 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
- 1 can chunk chicken pieces
- 1 can (10 ¾ oz.) condensed cream of broccoli soup
- 1 can (10 ½ oz.) chicken broth
- ¾ cup water
- 1 tablespoon garlic powder
- 2 teaspoons dried parsley
- 3 tablespoons Dijon mustard
- 1 small carrot, diced (about ¼ cup)
- 1 small yellow onion, diced (about ¼ cup)
- 1 tablespoon grated Parmesan cheese
- 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
- 15 oz. Canned Asparagus Spears
- 12 oz. Canned Corn - Whole Kernel
- 2 ½ oz. Capers
- ½ tsp. Crushed Red Pepper Flakes
- 5 tsp. Extra Virgin Olive Oil
- 7 oz. Canned Pimientos
- 2 cans (6 oz.) Canned Salmon
- 1 ½ tsp. Garlic Powder
- ½ tsp. Dry Basil
- Salt & Pepper (to taste)

• In a medium size pot, add water ¾ 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, pimentos and asparagus). Next slice asparagus into ½ inch pieces, then set all ingredients aside.
• In a saucepan add 3 tablespoons extra virgin olive oil, garlic powder, crushed red pepper and pimentos. 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!