



Cheesy Chicken Tacos

Recipe from Chef Jason Starnes of The Sun Dial Restaurant, Bar & View

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| 1 teaspoon dried garlic powder | 1 can Rotel tomatoes |
| ½ teaspoon chili powder | 1 pack hard taco shells |
| ½ teaspoon cumin powder | 1 can chipotle chilies minced with juice from the can |
| 1 cup uncooked white rice | 15 mayonnaise packets |
| 2 cups chicken broth | 1 teaspoon dried cilantro |
| 2 can chicken chunks | Pickled red onions (canned) |
| 8 ounces Velveeta cheese | 1 small bag of pork rinds (crushed into a powder) |
| ¼ cup canned salsa | |
| 1 can black beans (drained and rinsed with cold water) | |

1. In a medium size sauce pot, heat chicken broth and spices (minus the dried cilantro) to a boil. Add rice and cook until rice is finished. Turn heat to low and add chicken, black beans, Rotel tomatoes, cheese, and salsa. Stir until cheese is melted.
2. In separate bowl, mix mayonnaise and chipotle chilies with dried cilantro to make a sauce for the tacos. Place in ziplock bag. This will work like a piping bag when you plate your dish.
3. To assemble:
4. Spoon rice mixture into taco shells. Drizzle with chipotle mayo, garnish with pickled onions and pork rind powder.

Curried Chicken and Rice

Recipe from Chef Doug Turbush of Seed Kitchen & Bar and Stem Wine Bar

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| 1½ cups water, divided | 3 tablespoons palm sugar (light brown sugar will also work) |
| 2 tablespoons dehydrated garlic | 1 ounce canned lime juice (optional) |
| 2 tablespoons dehydrated onion | 1 (8-ounce) can sliced carrots, drained |
| 1 (4-ounce) can red curry paste | 1 (12-ounce) can corn, drained |
| 2 (12-ounce) cans coconut milk | 1 (8-ounce) can okra, drained |
| 1 tablespoon tomato paste | 2 (12-ounce) cans cooked chicken meat |
| 1 tablespoon fish sauce | 3 packages boil-in-bag rice |

1. In a large sauce pot over camping burner or camp fire, combine 1 cup water, dehydrated garlic and onion; bring to a boil for 2 minutes to rehydrate the garlic and onion.
 2. Add curry paste, coconut milk, tomato paste, fish sauce, palm sugar, lime juice and remaining ½ cup water to the pot; simmer until flavors have incorporated, 15 to 20 minutes, stirring occasionally.
 3. Once the sauce comes together and flavors are incorporated, add the drained carrots, okra, corn and chicken to the sauce and stir. Toss in the boil-in-bag rice, and cook in the sauce until the rice has reached desired doneness. Remove the rice from the pot, open the bags and portion appropriately amongst your family.
 4. Spoon the sauce over the rice and enjoy.
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Truck Stop Noodles with Braised Beef Jerky
Recipe from Chef Lance Gummere of Bantam + Biddy and Chick-a-Biddy

1 (3 ¼-ounce) package beef jerky	1 (5-ounce) can Rotel diced tomatoes and green chilies, drained
1 tablespoon chopped dehydrated onions	2 tablespoons chopped salted peanuts
1 (3-ounce) package dried ramen noodles	1 (8-ounce) can cut green beans, drained
	¼ teaspoons Tabasco sauce

1. In a small pot containing 3 cups of water, add the beef jerky and dehydrated onions. Bring to a boil, and reduce to a simmer. Simmer for 3-hours. Look at the pot every hour; if it's almost dry, add more water. At the 3 hour mark, add the Tabasco sauce and cook the liquid until it's almost dry. As the liquid thickens and reduces, start shaking the pan's handle to gently toss together the thickened liquid and meat. Remove from heat.
 2. Boil the ramen noodles according to package directions, omitting the seasoning packet. There is enough salt in the other ingredients to properly season the dish without the packet. Once the noodles are cooked, drain the liquid. In a small saucepan, combine the green beans and drained tomatoes and chilies and heat until warmed through. Once warm, toss the vegetables with the cooked noodles.
 3. Put noodles and vegetables into a serving bowl. Garnish with the chopped peanuts, and spoon the braised jerky over the top.
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Salmon Pie

Recipe from Julie Murphy of Fayette County, winner of No Power? No Problem! Amateur recipe contest

1 tablespoon minced dried onion	2 teaspoons dried dill weed
2 tablespoons water	2 cups instant mashed potato flakes
2 cups water	2 (5-ounce) packages boneless skinless wild salmon (foil pouches)
1 teaspoon salt	1 (8 ½-ounce) can peas
1 teaspoon butterbuds sprinkles	1 (8-ounce) package hushpuppy mix
1 (12-ounce) can evaporated milk divided	1 tablespoon dried parsley

1. Preheat covered grill to about 375 degrees. Place the dried onion in the two tablespoons water and allow to soak for at least 10 minutes. Heat the 2 cups of water to boiling. Add the salt, butterbuds, and 1 cup of evaporated milk. Stir in the dill weed and potato flakes. Rinse and drain the salmon; add it to the potatoes.
2. In a small bowl mix the hushpuppy mix, parsley, and the rest of the evaporated milk. Add a tablespoon or more of water if necessary to make a soft dough. To assemble the pie, grease and preheat a grill-safe 12-inch skillet (such as a #9 iron skillet). Place the potato/salmon mixture in the skillet. Top with the drained peas. Place dollops of the hushpuppy mix over all. Cover with tented foil allowing room for the hushpuppy mix to rise slightly. Place over indirect coals on the grill.
3. Cook for 30-35 minutes watching and adjusting the temperature of the grill so it remains at 350-375 degrees. Scatter the coals or add more coals as necessary to keep an even temperature. Rotate the skillet on the grill several times during baking to ensure even cooking. Remove from grill when pie is heated through and hushpuppy topping is baked; about 30-35 minutes.

Split Pea Soup with Beef Jerky, Orange, and Capers

Recipe from Hugh Acheson of 5&10, The National, Empire State South and The Florence

1 tablespoon olive oil	1 tablespoon kosher salt
¾ cup dried onion	1 teaspoon dried orange zest
1 teaspoon garlic powder	½ cup beef jerky, chopped finely
1 pound dried yellow split peas	2 tablespoons capers, coarsely chopped
10 cups chicken stock or water	2 teaspoons dried parsley
2 bay leaves	1 tablespoon extra-virgin olive oil

1. Place a gallon-sized pot on a medium-high heat grill. When the pot is hot, add the olive oil and the onion. Cook for 3 minutes, then add the garlic powder. Cook 1 minute, then add the split peas, chicken stock and bay leaves. Cover the pot, bring the liquid to a boil,

then lower that heat to a simmer and uncover the pot. Cook for 1 hour, stirring often, until the peas are completely cooked. Season the soup with the salt, to taste.

2. In a medium-sized bowl, combine the orange zest, beef jerky, capers, parsley and extra virgin olive oil.
3. Serve the soup into individual bowls, garnishing each portion with a small amount of the orange and jerky mixture on each.

Chicken and Rice

Recipe from Kevin Gillespie of Gunshow and Revival

1 package Mahatma yellow rice	1 package dried mushrooms
1 can Campbell's low sodium cream of mushroom soup	A sprinkle of dried chives
1 can cooked chicken meat	Water

1. Put the rice in a pot and just cover with water. Bring to a boil (Kevin uses a JetBoil camp stove).
2. Cut flame to low and put a lid on the pot. Cook for 20 minutes. Add the soup (no water), chicken, mushrooms and chives.
3. Stir all and put lid back on (still on low). Cook for 10 minutes. Then let sit for 5 minutes. Stir and eat.

Lights Out Bouillabaisse

Recipe from Doug Sanneman of Dovetail

2 tablespoons olive oil	10 ounces can baby clams
3 (15-ounce) cans of canned potatoes (preferably yellow)	8 ounces can oysters
3 ¾ ounces can smoked oysters	10 ounces can artichoke hearts (halved)
5 ounces Albacore tuna	¼ teaspoon of garlic powder
14 ½ ounces can diced tomatoes in juice	4 ounces white wine
4 ounces can tiny shrimp	3 ounces Pernod
2 (8-ounce) bottles of clam juice	1 pinch saffron
	salt and cracked pepper to taste

1. Prepare charcoal grill to around 350 and place large dutch oven on grate over coals. Add oil and garlic. Cook but do not brown garlic.
2. Add Pernod with face away from pot as this will flame up. Reduce by one half. Add tomatoes and juice, clam juice, white wine and potatoes.
3. Move pot to cooler side of grill and simmer until potatoes are soft. Add the rest of ingredients. Cook for five minutes and serve.