

The Essential Skottle Grill Cookbook

Recipies by Skottle Users



The
Essential
Skottle Grill
Cookbook

By:
Jerry L'Ecuyer
Along with
A Gathering of
Overlanders
Everywhere

PicCOLLAGE

**A special thank you for those who were instrumental
in both the TemboTusk Skottle Grill and the Skottle Grill Cook Book.**

My wife Nohline L'Ecuyer

Who puts up with much none sense, questionable food and provided inspiration to go forward!

Nohline is a goldsmith and gourmet cook.

www.Nohline.com

Instagram: [@nohlinejewelry](https://www.instagram.com/nohlinejewelry)

Facebook: [Nohline](https://www.facebook.com/Nohline)

My friend Paul Thomas

The secret TemboTusk Test Kitchen cook! Paul was there from the very beginning of the Skottle development and has the very first prototype Skottle made.

Instagram: [@paulfj40](https://www.instagram.com/paulfj40)

Facebook: Paul Thomas

Jennifer Ruzicka

A true Skottle Grill Lover!

Jennifer is a Pastry Chef

and with her kids and husband Jeremy

have taken overlanding to a whole new level! Jennifer not only helped in supplying the most recipes, she was instrumental in helping find the eBook platform for the TemboTusk Skottle Cook Book.

YouTube: [Family_Adventures_Overlanding](https://www.youtube.com/channel/UCFamilyAdventuresOverlanding)

Instagram: [@family_adventures_overlanding](https://www.instagram.com/family_adventures_overlanding)

Facebook: [Family_adventures_overlanding](https://www.facebook.com/FamilyAdventuresOverlanding)

TemboTusk Skottle Grill

What is a Skottle?

A Skottle is a South African outdoor cooking contraption.

Pronunciation: **Skō Tēl** or **Skaw Tel**

The history of the Skottle comes from the South African farmer and his need to finding a secondary use for old harrow discs. This was accomplished by turning them into an outdoor cooking utensil they could use while out in the fields.

The **TemboTusk Skottle** comes pre-seasoned and can be used immediately. Like a Dutch oven or cast iron pan, the more the Skottle is used the better the non-stick cooking surface becomes.

The **TemboTusk Skottle** is designed to be used with an inexpensive Coleman style single burner and a gas bottle. The burner hangs in the frame welded to the bottom of the Skottle pan & is secured by two eye bolts. Typically a Coleman burner uses a disposable 16oz gas bottle for fuel. With a proper adapter, a larger propane bottle can be used. The burner produces 10,000 BTUs of heat energy which is more than adequate for use with the Skottle. While cooking the burner valve is open from quarter flame to half flame for the best results.

How to use a TemboTusk Skottle:

After attaching the legs with the supplied short eye bolts; install the Coleman style single burner into the pan's burner rack. Gently tighten the two eye bolts until the burner is snug to the bottom of the Skottle pan. (Don't over tighten.)

Lightly coat the pan with olive or cooking oil and wipe off any excess oil. Light the burner and start cooking! Adjust the heat to suit and treat the TemboTusk Skottle like any other cast iron pan.

The actual cooking area is the center 8" or 9" of the pan. The outer edge section is used to keep food warm. For example: When cooking several items, push the cooked food up along the edge of the pan and push the uncooked food into the center. When all the food is cooked; plate the food and serve while everything is still hot.

Care and feeding of a TemboTusk Skottle:

Cleaning the Skottle after cooking:

Wood or silicon tools are best for protecting the surface of the pan and they should easily scrape off any food stuck on the cooking surface. To clean the pan pour oil into the pan with a generous amount of rock or sea salt and vigorously scrub the pan with a paper or cloth towel. For very stubborn cleanups, heat water to a boil in the pan and let soak to help loosen any food particles then scrape the surface. As an alternate method: heat the empty pan until very hot and pour

water on the hot pan. This will “steam clean” the pan. (Be aware that the steam is hot and can burn.) Lightly oil the pan top and bottom after cleaning.

How to re-seasoning a Skottle from scratch:

Clean and scrape the skottle pan top and bottom. Remove any burned on cooking residue using a wire brush, scraper or floppy sander. Lightly coat both the top and bottom of the skottle pan. Place the pan in a gas or charcoal bbq or an oven. Bring the temperature up to 450 degrees for 40 minutes or until all the oil has burned off and the pan has stopped smoking. Repeat for additional layers of seasoning or until the pan is a nice brown color.

We hope you enjoy your TemboTusk Skottle for many years to come.

www.TemboTusk.com

Appetizers

Artichoke Parmesan Bites

Makes: 15 Bites
Prep time: 5 minutes
Cook time: 8-10 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

7.5 Ounce jar marinated artichoke hearts, drained
3/4 Cup grated parmesan cheese
1/2 Teaspoon garlic powder
4 Ounces cream cheese, softened
15 Count package mini phyllo shells, still frozen is fine

Directions:

- Place artichokes, cream cheese in a bowl and mix together with a hand mixer.
- Add parmesan cheese and garlic powder to artichokes, mix again until it's all combined.
- Put a piece of foil on you grate and put the phyllo cups on it. Spoon the artichoke mixture into each cup.
- Heat the Skottle on medium high heat and put the grate with the phyllo cups on it on the Skottle.
- Cover the Skottle with the Skottle lid, cook for 8-10 minutes or until warmed.

Note: A Skottle lid will be needed to cover the bites.



Brussel Sprouts and Bacon

Makes: 4 Servings
Prep time: 5-10 minutes
Cook time: 20-25 minutes
Difficulty: Easy

Source:

Nick LeFort Knives, Tools, & Equipment
www.gearinstitute.com

Ingredients

15-20 Large Brussel Spouts, cut in half
1 Bag of pecans
1 Pound pre-cooked bacon (pre-cooked keeps the grease down and lets the other flavors have their fair share of time in your tastebuds)
1 Bottle of grade A amber maple syrup
1 Bottle of EVOO (you won't use it all, but you never know)

Directions:

- Heat the Skottle up as normal, keeping the dial on the burner around 1/4 turn.
- Once the pan heats up run a couple of tins of EVOO (extra virgin olive oil) around the higher edges of the pan. Once the oil trickles down to the center of the pan add the bag of pecans
- Spread the pecans out and let them cook until the oil seems to have evaporated, turning then occasionally.
- With the pecans browned add an other ring of oil, the bacon, and Brussels. Cover the mix with an additional ring of oil. Stir to mix thoroughly. Cover
- Once the Brussels begin to steam, coat the mix with an ample amount of Maple syrup (to your liking). Stir and flip the mix and cover.
 - Timing is a bit tricky depending on your outside conditions but after about 15 minutes the Brussels should start to soften up. When they reach your preferred softness add more Maple syrup, stir-reduce the heat- and leave uncovered.
- You'll notice the steam will really start to subside and at that point, fill your bowl and enjoy.



Cheesy Stuffed Jalapeños

Makes: 24 Jalapeños

Prep time: 15 minutes

Cook time: 10 minutes for bacon cooked on top

20 minutes for bacon wrapped

Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

12 Fresh jalapeños

8 Ounces cream cheese, softened, room temperature

1 Cup shredded cheddar cheese

1/2 teaspoon smoked paprika

12 Slices of bacon, precooked if you want the top picture or cut in half if you will wrap the bacon

24 Toothpicks

Directions:

- Cut jalapeños in half lengthwise; remove seeds and membranes. Set aside.....I keep half of the seeds to mix into the cheese mixture to give the jalapeños a little more heat.
- Using a mixer beat the cream cheese, cheddar cheese, paprika, and jalapeño seeds if you kept any out.
- Stuff each half of the jalapeños with the cheese mixture and wrap with bacon. Secure with a toothpick. If you are putting cooked bacon on top then just stuff the jalapeños.
 - Place grate on the Skottle pour water on the Skottle but not touching the grate. Place the jalapeños directly on the grate. Have the Skottle on medium high heat. Place the Skottle lid over them and cook for 5 minutes if you are putting cooked bacon on top. If so take the lid off and out the cooked bacon on top of the jalapeños so the bacon will cook into the melted cheese. If you wrapped the bacon continue to check about every 5 minutes to make sure you still have water on the Skottle. The wrapped bacon won't brown but will firm up and get done.



Popcorn

Makes: 1 Servings
Prep time: 1-2 minutes
Cook time: 2-3 minutes
Difficulty: Easy

Source:

Facebook: Paul Thomas
Instagram: [@paulfj40](#)

Ingredients:

2-3 Ounces of cooking oil
3-4 Ounces of popping corn

Directions:

- Coat the Skottle pan in oil. Pour enough oil in the bottom of the pan to cover about 4” of the pan center
- Set to low heat and add two or three cornels of corn. When the test cornels pop, pour enough cornels to cover all the oil in the center of the pan.
- Using the lis, cover the corn and keep moving them id in a figure eight to keep the corn from sitting in one place.
- After about 1.5 minutes, the corn should start popping and be ready in another 1-2 minutes.



Prosciutto Wrapped Asparagus

Makes: 1 Bunch of asparagus

Prep time: 15 minutes

Cook time: 5 minutes

Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Bunch of fresh asparagus, washed

1 Package of prosciutto (or bacon if you'd like)

Garlic salt

Olive oil

Directions:

- Cut the ends off of the asparagus.
- Cut the prosciutto into two halves to make two long stripes.
 - Wrap the prosciutto around the asparagus.
- Heat the oil on the Skottle over medium to medium high heat.
- Place some wrapped asparagus on the Skottle and sprinkle with garlic salt.
- Turn the asparagus every couple of minutes and cook until golden brown on all sides. They will cook fast.
- You will need to cook this in batches so as once batch gets done move those to the outside and cook more.



Shrimp (Expo Shrimp)

Makes: 4 Servings
Prep time: 10 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:
Mike Perez

Ingredients:

1 Pound shrimp, 25 count to a pound
4 Large cloves of garlic, finely minced
1 Teaspoon sweet Spanish paprika
1 Teaspoon red pepper flakes
2-3 Ounces dry sherry
4 Ounces virgin olive oil
3 Teaspoon chopped fresh parsley
1 lemon for juice
1 fresh baguette, sliced

Directions:

- In a Skottle grill warm the olive oil over medium heat.
- Add the garlic and red pepper flakes and sauté for about one minute or until they just begin to brown. Be careful not to burn the garlic
 - Raise the heat to high and immediately add the shrimp, lemon juice, sherry, and paprika
 - Stir well, then sauté, stirring briskly until the shrimp turns pink and curls, about 3 minutes.
- Remove from heat and transfer shrimp with oil and sauce to a warm plate or serve right from the Skottle.
 - Sprinkle with parsley and serve with crusty fresh bread.



Skottle Biscuits

Makes: 1 tube
Prep time: 5 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Tube of Pillsbury biscuits—any flavor you'd like
1 Recipe of Cinnamon Apples if you'd like to make a breakfast or dessert
Olive oil

Directions:

- Place the biscuits on a 12 inch nonstick pizza pan.
- Fold up 2 pieces of foil to put under the pizza pan near the edges to lift the pan off the Skottle.
I tried to make them with the pan directly on the Skottle but there was too much heat even on low. I also tried to place the pan on a rack but there was then too little heat to cook the biscuits so I found the foil to work best.
- Heat the Skottle on low-medium heat....Place the pan on the Skottle making sure the foil pieces are under the pan. If the biscuits are cooking too fast turn the heat down. Cover with the Skottle lid and bake for 10 minutes.
- Once the bottoms are brown turn the biscuits over so the top sides will brown. Cover again and bake for 8-10 more minutes or until the bottoms are brown and biscuit is cooked.

*****You may need to adjust your heat as needed to not burn the biscuits.

*****Once you are done baking you may notice a gray area in the center of your Skottle if you do have it add some oil to re-season that area.



Breakfast

Apple Butter Rolls

Makes: 8 rolls

Prep time: 10 minutes

Cook time: 15-20 minutes

Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

- 1 Pillsbury dough sheet (if you can't find the sheet get crescent rolls and push the seams together)
- 1/3-1/4 Cup apple butter (depending on how much you want)
- 1-2 Tablespoons brown sugar
- 1-2 Tablespoons white sugar
- 1 Tablespoon cinnamon (or more or less if you'd like)
- 8 inch pie pan
- 1 Batch of Cinnamon frosting (recipe separate)

Directions:

- Roll out dough sheet with the longest side towards you and spread the apple butter evenly over the dough.
 - Sprinkle the sugars and cinnamon over the butter.
- With the longest side still towards you roll up the dough as tight as you can. This will be very messy because of the apple butter.
- Cut the rolled dough into 8 even pieces and place in the greased pie pan. Then slightly push the individual rolls down so they aren't tall and more rounded. I like to sprinkle additional cinnamon on top before cooking.
 - Place a grate on the Skottle and pour water on the Skottle but not above the grate.
 - Place the pie pan on the grate and with the Skottle on medium to medium high heat cook the rolls covered with your Skottle lid.
- Check about every 5 minutes to make sure all the water didn't boil away. If it did just pour on more water. The steam will help cook the rolls and keep them moist and tender.
 - Cook for 15-20 minutes or until done depending on your heat level.
 - Cool slightly and frost with the Cinnamon frosting.



Banana Pancakes

Makes: 6-8 Servings
Prep time: 10 minutes
Cook time: 5 minutes
Difficulty: Easy

Source:

Greg Friesen

Instagram: [@bananasoverland](#)

Ingredients:

1 Container of Bisquick shake-n-pour container
Banana slices
Cooking spray

Directions:

- Mix the pancake mix as the instructions on the container.
- Over low/medium heat, spray with cooking spray then pour the desired amount of pancake batter on the Skottle.
- Add banana slices and cover with additional pancake batter. By this time it's almost time to flip because they cook fast!
- Once done just add your favorite syrup, for us it's Aunt Jamima Original. Pair this with a fresh cup of fresh pressed coffee!!! Not a bad way to wake up on the trail!

Blueberry Muffins

Makes: 2 Dozen mini muffins—top picture
1 Dozen regular muffins—bottom picture
Prep time: 10 minutes
Cook time: 5 minutes for mini
8 minutes for regular
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 3/4 Cup all-purpose flour
1/3 Cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 beaten egg
3/4 Cup milk
1/4 Cup vegetable oil
3/4 Cup fresh or frozen blueberries (washed)
1-2 teaspoons finely chopped lemon peel (optional)
Foil cupcake liners where no pan is needed

Directions:

- In a bowl mix flour, sugar, baking powder, and salt. Make a well in the center. Set aside.
- In another bowl mix egg, milk, oil, and lemon peel. Add all at once to the well in the flour. Stir just until the flour mixture is moistened. Gently fold in the blueberries.
 - Spoon batter equally in to muffin liners.
- Place grate on Skottle pour water on the Skottle but not touching the grate. Place the muffins directly on the grate. Place the Skottle lid over muffins and cook for 5 minutes for mini muffins and 8 minutes for regular muffins.



Breakfast Hash

Makes: 3 Servings
Prep time: 10 minutes
Cook time: 20 minutes
Difficulty: Medium

Source:

Instagram: [@lisalove421](#)
[@i_am_dan88](#)

Ingredients:

1/2 Pack of turkey bacon, cut into 1/4 inch stripes
1 Pound of baby red potatoes, cut into 1/2 inch cubes
6 Eggs (or eggbeaters)
1/2 Pack of pre-sliced mushrooms
1/2 Small Onion
Dried rosemary
Garlic powder
Salt and pepper to taste
Shredded cheddar cheese
Hot sauce
1/2 cup of Olive oil

Directions:

- Add olive oil to Skottle and heat until shimmery.
- Add potatoes with rosemary, garlic, powder, salt and pepper
- When potatoes are mostly soft add bacon, mushrooms, onion and continue to stir until bacon is crispy and onions are translucent.
- Move all ingredients to the sides of the Skottle and add eggs to the center.
- When eggs are mostly cooked move all food back into the center and combine.
- Remove from Skottle and serve topped with cheese and hot sauce.



Brussel Sprouts Hash on the Skottle

Makes: 4 Servings
Prep time: 10 minutes
Cook time: 30 minutes
Difficulty: Easy

Source:
Prevention

Ingredients:

8 Slices turkey bacon, chopped
1 Large shallot, halved and thinly sliced
3 Cups shredded Brussel sprouts (about 12 ounces untrimmed sprouts)
1 Tablespoon cider vinegar
4 Large eggs
Olive oil
Salt and pepper to taste

Directions:

- Cook bacon on Skottle over medium heat. Stir as it cooks.
- Move bacon up to the sides of the Skottle to cook the remaining ingredients so the bacon doesn't get burned. Leave the bacon fat on the Skottle.
- Add 1 teaspoon of olive oil and the shallots to the Skottle. Season with salt and pepper to taste and cook on medium heat until lightly browned.
- Add the Brussel sprouts, vinegar, and more salt and pepper. Cook, sitting occasionally until the sprouts are lightly browned but still have bit of a crunch. About 8 minutes.
 - Add the bacon back in and taste for seasoning. Adjust as needed.
- Crack the eggs into the Brussel sprout mixture on the Skottle, spacing them apart and sprinkle with salt and pepper.
- Cover with lid and turn heat to low and cook until whites are cooked through but yolks are still runny, about 5 minutes.



Cinnamon Frosting

Makes: Enough to frost 1 batch of rolls plus a little extra

Prep time: 5 minutes

Cook time: 5 minutes

Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

2 ounces of cream cheese, softened

2 Tablespoons of butter, softened

1 Cup of confectioners sugar

1/2 Tablespoon of cinnamon (more or less if you'd like)

1 teaspoon of vanilla

Milk, optional

Directions:

- Cream the cream cheese and butter together with a hand mixer.
 - Add in the sugar, cinnamon, and vanilla.
- If the frosting is too thick add some milk to thin it out, if it isn't thick enough add more sugar until you reach the thickness you want.



See Next Recipe for Cinnamon Rolls

Cinnamon Rolls

Makes: 8 rolls
Prep time: 10 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

- 1 Pillsbury dough sheet (if you can't find the sheet get crescent rolls and push the seams together)
- 1-2 Tablespoons soften butter
- 2-3 Tablespoons brown sugar
- 2-3 Tablespoons white sugar
- 1-2 Tablespoon cinnamon (or more or less if you'd like)
- 8 inch pie pan
- 1 Batch of Cinnamon frosting (recipe separate)

Directions:

- Roll out dough sheet with the longest side towards you and spread the softened butter evenly over the dough.
 - Sprinkle the sugars and cinnamon over the butter.
 - With the longest side still towards you roll up the dough as tight as you can.
- Cut the rolled dough into 8 even pieces and place in the greased pie pan. Then slightly push the individual rolls down so they aren't tall and more rounded. I like to sprinkle additional cinnamon on top before cooking.

Place a grate on the Skottle and pour water under the grate onto the Skottle but not above the grate.

Place the pie pan on the grate and with the Skottle on medium to medium high heat cook the rolls covered with your Skottle lid. About 15-20 minutes and add more water to Skottle if it all cooks away.

- Once done, cool slightly and frost with cinnamon frosting.

****Add any other ingredients that you would like such as raisins or nuts.



[See Previous Recipe for Cinnamon Frosting](#)

Egg Tacos on the Skottle

Makes: 2 Servings
Prep time: 5 minutes
Cook time: 5-10 minutes
Difficulty: Easy

Source:
Prevention

Ingredients:

1/4 Small red onion, thinly sliced
4 Large eggs plus 2 large egg whites
2 Corn tortillas
Grated cheddar cheese
Green salsa
Olive oil
Salt and pepper to taste

Directions:

- Whisk together eggs and egg whites with salt and pepper.
 - Heat olive oil on Skottle on medium low heat.
 - Add egg mixture and cook eggs until done.
- Place eggs in warmed tortillas and sprinkle with cheese, spoon on salsa, and top with onion.



Egg, Potatoes, & Sausage

Makes: 3-4 Servings
Prep time: 10 minutes
Cook time: 20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Package of sausage links, patties, or bacon
8 Eggs
1 Large baking potato or 2 medium potatoes, pre-cooked but still firm
1/2 Onion, chopped
Salt and pepper to taste
Olive oil

Directions:

- Heat the Skottle and a little olive oil over medium heat. Then add the sausage and cook. Once the sausage is done, remove, and chop up. Once it's chopped place it back on the edges of the Skottle to keep warm.
 - If there is a lot of grease on the Skottle remove it and add some Olive oil and heat over medium heat. Add the pre-cooked potatoes and onion to oil. Cook until potatoes are brown and onions are caramelized. Season with salt and pepper. About 5-10 minutes depending on the heat level. Once done move them up the edge with the sausage.
- Heat more olive oil over medium heat and add the eggs. Whisk them up as you would for scrambled eggs and season with salt and pepper. Once they start to get firm add the sausage and potatoes to eggs. Mix together, season again if needed, and cook until eggs are done.



Fig and Brie Omelet on the Skottle

Makes: 1 Serving
Prep time: 5 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:
Prevention

Ingredients:

2 Large egg + 1 egg white
1 Teaspoon unsalted butter
2 Ounces brie, thinly sliced
1 Tablespoon fig jam
1 Cup arugula lightly packed
Salt and pepper to taste

Directions:

- Lightly beat eggs, egg white, salt and pepper in a small bowl.
 - Place arugula on a plate
 - Melt the butter on the Skottle over medium heat.
 - Add eggs to Skottle and cook until egg is mostly firm.
- Dollop the jam in the center of the omelet and spread it over to one side. Arrange the cheese over jam. Flip one-half of the omelet over the half.
 - Once done place on top of arugula on plate.



French Toast

Makes: 12 Slices
Prep time: 5 minutes
Cook time: 15 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures-overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

6 Eggs
1/4 Cup of milk
2 Teaspoons of cinnamon
1/2 Tablespoon of vanilla
Loaf of Texas toast bread
Olive oil spray
Your favorite French toast topping

Directions:

- Whisk eggs, milk, cinnamon, and vanilla together in a bowl to dip the bread in.
 - Heat the Skottle on the lowest temperature setting you can, spray with olive oil.
 - Dip one piece of bread at a time and cook in the center of the Skottle. It only takes a few minutes on each side depending on the heat.
 - Once each piece is done move it to the side of the Skottle to stay warm until you're ready to serve all the pieces.
- Enjoy!



Fried eggs, homestyle sausage, & potatoes

Makes: 4 Servings
Prep time: 10 minutes
Cook time: 20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 package of Johnsonville sausage links (any flavor)
3 medium russet potatoes, peeled, cubed, and pre-cooked but still firm on the inside
1/2 yellow onion, chopped
eggs (as many as you need per person)
Salt and pepper to taste
Olive oil spray
Olive oil

Directions:

- Spray your Skottle with the olive oil spray and heat over medium heat. Once heated cook the sausages first. Make sure to turn and rotate them so they don't burn. Once cooked move them out to the sides but turn them sideways otherwise they will roll back down.
 - No need to clean the sausage grease off of your Skottle unless there is more then about 2 Tablespoons on it. If there isn't about 2 Tablespoons then add some olive oil and heat over medium heat. Cook the pre-cooked potatoes and onions next. You want the sausage grease to help flavor the potato mixture. Add salt and pepper to taste. Once done move the potato mixed up the Skottle to keep warm.
 - Add a good amount of olive oil to the center of the Skottle to fry your eggs to whatever doneness you like. Once done move up the Skottle to allow any remaining grease to drain off your egg.
- Enjoy!!!



Homemade Hot Pocket

Makes: 1 serving
Prep time: 5 minutes
Cook time: 20-25 minutes
Difficulty: Easy

Source:

Instagram: [@tembotusk](#)
Facebook: [Tembo-Tusk](#)

Ingredients:

1 Tortilla
Ham
Cheese
1 egg
Seasoning to taste
Foil
Olive oil
Water
Steam grate

Directions:

- Lay the foil out and place the tortilla down on foil, then add ham, cheese on top of the ham, but leave a hole in the middle on the cheese to put the egg. Add seasoning and crack your egg into the middle of the cheese. Finally season egg
- Wrap tortilla up to make it into a pocket. Then wrap the foil around the tortilla. This will help the tortilla keep its shape
- Place the foil pocket on the grate, set the Skottle to low with a small pool of oil and water on the pan for moist air.
- Cover and cook for 10 minutes. Then flip the foil over, cook for another 10 minutes. Add more oil and water to Skottle if needed.
- For a non runny egg add another 5 minutes to the cooking time.

***** Visit Tembotusk IG page for additional pictures of how to make this hot pocket!!



Mountain Man Breakfast

Makes: 4-6 Servings
Prep time: 10 minutes
Cook time: 20 minutes
Difficulty: Medium

Source:

Facebook: Paul Thomas
Instagram: [@paulfj40](#)

Ingredients:

Freeze fried hash browns carton
Sausage or bacon...what the heck, use both
12 Eggs
Medium onion, chopped
Shredded cheese of your liking (no Brie, we're camping)
Salsa
Tortillas

Directions:

- Fire up the Skottle grill.
 - Make Coffee
- Boil some water and soak the freeze dried hash brown as per package directions or use frozen hash browns.
- While the hash browns are soaking, cook your meats and onion. When done push out to the warming area of the Skottle.
 - Cook your hash browns until done.
- Turn the heat to low, have your assistant crack the dozen eggs into a bowl (or use one ostrich egg).
 - Put the sausage, bacon, and onion on top of the hash browns
- Pour the eggs on top of the mixture, put the TemboTusk lid over everything.
 - Let it cook until the eggs are set.
- Sprinkle cheese over eggs, cover until melted.
Flame off, scoop into tortilla and add salsa.



Omelette Bar Pg 1

Makes: 4 Servings
Prep time: 15 minutes
Cook time: 15 minutes
Difficulty: Medium

Source:

Facebook: [Blue Ridge Overland Gear](#)
Instagram: [@blueridgeoverlandgear](#)

Ingredients:

Diced bell peppers
Diced tomatoes
Shredded carrots
Diced onions
Sliced olives
Diced green chiles
Diced jalapenos
Diced potatoes
Chopped raw spinach leaves, or minced garlic
Shredded cheese of your choice (Sharp cheeses lend a stronger flavor)
Diced steak, ground beef, turkey sausage, crumbled bacon or sausage, cubed ham or kielbasa, or diced
grilled chicken
Diced portobello, shiitake, or button mushrooms
Sour cream, pico de gallo, or fresh salsa, or even diced avocado (for topping)
Olive oil
Salt and pepper to taste

Directions:

- Add olive oil to the middle of the Skottle and heat.
- Sauté all mushrooms and “crunchy” veggies such as onion or peppers together, cooking until they are soft. Push to the outer rim of the Skottle to keep warm.
Cook all meat add-ins thoroughly and push to the outer rim of Skottle to keep warm.
Crack eggs in to a large bowl and scramble with a whisk or fork. Here’s a pro-tip: For extra fluffy omelettes, stir in a couple spoonfuls of half and half. If you're using shredded cheese, also add to the scramble before cooking.
- Pour eggs in to the middle of the Skottle. Add diced ingredients to one hand of the cooking egg. When the egg cooks enough to be lifted with a spatula, fold the second half over the filling. Brown the egg, flipping with a spatula if necessary to brown top side.

Continue Part 2 on Next Page

Omelette Bar Pg 2

Notes: An omelette bar is a great meal option if you are on the trail with a lot of different people who eat a lot of different things. With an omelette bar the breakfast possibilities are nearly endless. We've compiled a list of our favorite omelette fixings but ultimately— ome-let-you-decide. You see what we did there?? :-p

Pro-tip: Dice all the ingredients before your road trip. Store in a gallon freezer bags in your cooler. It'll save you a lot time, chopping and clean up effort at your campsite.



Pancake One Eyed Jacks

Makes: 2 Servings
Prep time: 10 minutes
Cook time: 5-10 minutes
Difficulty: Easy

Source:

Instagram: [@lostworldluis](#)

Ingredients:

2 Cups all purpose flour
2 Teaspoons baking powder
1/4 Teaspoon salt
1 Tablespoon maple syrup
2 Eggs for batter
2 Eggs for fried eggs
1 1/2 cups of milk or a tad more
2 Tablespoons melted butter (more for Skottle)

Directions:

- Heat the Skottle to medium heat.
- In a bowl, mix dry ingredients. Crack eggs into milk. Gently stir this mixture into dry ingredients, then stir in 2 Tablespoons of melted butter. Mix all just enough to moisten flour. Lumps are ok.
- Add a pat of butter to the SKottle and spread around the heated area. Crack both eggs into the middle and immediately pour a ring of batter around the eggs. When small bubbles start showing on the batter gently (and carefully) flip the “Pancake One Eyed Jack” after a minute or two lift the edges and when the batter seems cooked you're good to go.
- You may have to experiment with the heat setting depending n how you like your eggs. I like mine over easy of I start with medium high heat and lower it right down before I flip them.

Pumpkin Spice Rolls

Makes: 8 rolls
Prep time: 10 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

- 1 Pillsbury dough sheet (if you can't find the sheet get crescent rolls and push the seams together)
- 1/3 Cup pumpkin puree or pumpkin butter
- 1-2 Tablespoons brown sugar
- 1-2 Tablespoons white sugar
- 1/2 Tablespoon cinnamon (or more or less if you'd like)
- Ground cloves-Sprinkle a little for taste
- Nutmeg-Sprinkle a little for taste
- All-spice-Sprinkle a little for taste
- Pumpkin spice-Sprinkle a little for taste
- 8 inch pie pan
- 1 Batch of Cinnamon frosting (recipe separate)

Directions:

- Roll out dough sheet with the longest side towards you and spread the pumpkin puree evenly on sheet.
 - Sprinkle the remaining spices over the pumpkin puree.
 - With the longest side still towards you roll up the dough as tight as you can.
- Cut the rolled dough into 8 even pieces and place in the greased pie pan. Then slightly push the individual rolls down so they aren't tall and more rounded.
 - Place a grate on the Skottle and pour water under the Skottle but not above the grate.
- Place the pie pan on the grate and with the Skottle on medium to medium high heat cook the rolls covered with your Skottle lid.
- Check about every 5 minutes to make sure all the water didn't boil away. If it did just pour on more water. The steam will help cook the rolls and keep them moist and tender.
 - Cook for 15-20 minutes or until done depending on your heat level.
 - Cool slightly and frost with the Cinnamon frosting.



Schooner Breakfast

Makes: 3-4 Servings
Prep time: 10 minutes
Cook time: 15 minutes
Difficulty: Medium

Source:

Instagram: [@fozmonster2012](#)

Facebook: Mark Foster

Ingredients:

5 Strips of bacon, chopped
1 Chopped onion
1 Pint size dehydrated (rehydrated) hash brown
1 Can of chili or Carroll Shelby mix if you have time or inclination to make it
5 Eggs
Coconut oil

Directions:

- Dump a can of chili on the Skottle and heat up. You may also create Chili on the Skottle by following the Carroll Shelby mix directions. When the chili is hot move to the edge of the pan to stay warm.
- Use coconut oil and combine with bacon, onion and hash browns. Carefully brown the mixture in the center of the pan.
- Once the hash brown picture is cooked drizzle 5 eggs over the hash browns and turn over several times to cook eggs.
- Once the eggs are cooked dish up the eggs and cover with chili.
- Garnish with hot pepper sauce and consume!
Yum!!!



Skakshuka

Makes: 6 Servings
Prep time: 15 minutes
Cook time: 20 minutes
Difficulty: Hard

Source:

Adrienne Lubbe—South Africa

Ingredients:

2 Tablespoons olive oil
1 Onion, chopped
3 Cloves of garlic, chopped
1 Red pepper, chopped
1 Yellow pepper, chopped
1 Green pepper, chopped
1 or 2 Chorizo sausages (spicy sausage), sliced
1/2 Teaspoon cumin
1 Teaspoon smoked paprika
Salt and pepper to taste
2 Cans chopped tomatoes
6 Eggs
3 Green onions, sliced
Chopped parsley
Feta cheese
Sour dough bread

Directions:

- Heat the oil on the Skottle and fry onions, garlic, and the three chopped peppers until soft and glossy.
 - Add the chorizo sausage and fry for a few minutes.
 - Add the cumin, smoked paprika, salt and pepper together with the chopped tomatoes.
 - Simmer for 5 minutes to blend the flavors.
 - Make hollows in the tomato mixture and crack eggs into each hollow.
 - Cover with lid and cook until the eggs are done to your liking.
 - Sprinkle feta cheese, green onion, and parsley over top before serving.
- Serve with sliced sour dough bread.



Main Meals

Badass Butter Burgers

Makes: 4 burgers
Prep time: 10 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:
Scott Hunt
Instagram: [@Forgeoverland](#)

Ingredients:
1 Pound 80/20 ground beef
4 Slices of cheese
Butter
Hamburger buns
Salt and pepper
Toppings of choice:
Lettuce, tomato, red onion, pickle, ketchup, mustard, etc.

- Directions:
- What you will need: Skottle grill, a cast-iron grill press and a spatula (we like the wood ones, NO METAL).
 - Take one pound of 80/20 hamburger meat (leaner will not hold together well or be as good) and create four equal balls of meat. 1/4 pound each.
 - Heat the Skottle until it is very warm, drop a dollop of butter then place a ball of meat directly onto the butter, then smash it with the grill press. Be sure to smash it good so it is not too thick, remove the smasher, and then salt and pepper the meat, now don't touch it!!!
 - Once the burger is cooked on one side (don't flip it until you see that it is starting to get a nice crisp look...you want to fully cooked on that one side) flip the burger then top with cheese. A cheese that will melt fairly quickly is best (cheddar, swiss, Velveeta, American for example). Meanwhile place the buns on the edges of the SKottle to warm them (no need to butter them). Once the cheese is melted remove the burgers add your topping and enjoy.



Balsamic Chicken, Vegetables, & Rice

Makes: 6 Servings
Prep time: 15 minutes
Cook time: 15-20 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

1/2 Cup of bottled Italian salad dressing
4 Tablespoons balsamic vinegar
2 Tablespoons honey
1/4-1/2 Teaspoon crushed red peppers (depending on how hot you want it)
3 Tablespoons olive oil
1 Pound chicken breast tenderloins
1 Bunch of asparagus, cut into 2 inch pieces
1/2 Small bag of baby carrots, quartered
2 Cups cooked white rice
2 Roma tomatoes, diced
Salt, pepper, garlic salt to taste
Olive oil

Directions:

- In a small bowl stir together salad dressing, balsamic vinegar, honey, and crushed red peppers. Set aside.
- Heat about 2-3 tablespoons of oil on Skottle over medium heat. Add chicken and cook until almost all the pink is gone. Add about 1/4 of the sauce and cook until chicken is no longer pink. Move the chicken off to the sides of the Skottle to keep warm.
- Add a little more oil to the Skottle and add asparagus and carrots. Sauté until asparagus and carrots are crisp-tender. Add another 1/4 of the sauce and cook for about 2-3 minutes for the sauce to cook onto the vegetables.
- Once the vegetable are done add the pre-cooked rice and chicken to the middle of the Skottle to heat everything together. Add the remaining sauce. Mix and heat until done.

Note: You can cook the rice on the Skottle before starting your chicken as you do in the Chicken fried rice recipe.



Brown Sugar Ham

Makes: 4 Servings
Prep time: 5 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:

Facebook: [Blue Ridge Overland Gear](#)
Instagram: [@blueridgeoverlandgear](#)

Ingredients:

2 Pounds thick sliced, precooked ham, cut into 2" pieces
Dark brown sugar
1 Stick of butter
Cheesy hash browns or biscuits (optional)

Directions:

- This part is pretty easy. Put Skottle on a low heat setting.
- Place a couple of slices of stick butter in the middle. When the butter is melted and bubbling drop the ham slices on.
 - Cover each piece of ham with a dusting go brown sugar.
 - Sizzle ham in brown sugar and butter until browned.
- The meal can be served with Cheesy hash browns and biscuits.



Bourbon Steak Stir-fry

Makes: 6 Servings
Prep time: 10 minutes
Cook time: 20-25 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

1-1 1/2 Pounds of steak, sliced or cubed
2 Cups white rice
1 Bag of frozen stir-fry vegetables
1 Jar of Bourbon glaze
Salt and pepper to taste
Olive Oil

Directions:

- Cook rice on the Skottle by heating 2 cups of water to a boil then turn the Skottle off, add rice, stir, cover with lid for about 5 minutes or until done. Once done move the rice to the sides of the Skottle to keep warm.
- Heat a couple of tablespoons of oil on Skottle over medium heat and add steak and cook until your liking. Season with salt and pepper if you'd like.
- Add oil if needed and frozen vegetables to the steak and continue cooking until the vegetables are warm. You may need to add oil if the food starts to stick. Season with salt pepper if you'd like.
- Add the rice over the cooking heat with steak and vegetables. Pour the bourbon glaze and stir it all up to coat everything. Let it cook until everything is heated.

***** If you have a lid use that to speed up the cooking process for the steak and vegetables.



Chicken Alfredo

Makes: 6 Servings
Prep time: 10 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 1/2 Pound of chicken tenderloins, cubed
1 Bunch of asparagus
1 Jar of Alfredo sauce (any flavor you'd like)
2 Bags of already cooked Brillo pasta
Salt, pepper, garlic powder, and onion powder to taste
Butter

Directions:

- Heat Skottle over medium heat with a little butter.
- Once butter is almost melted add the chicken and cook until slightly pink in the middle.
Season with seasonings to taste.
- Add the asparagus and continue cooking until asparagus is cooked and chicken is no longer pink. If you have a lid use it to speed up the cooking process.
- Once the chicken and asparagus are done move them to the sides of the Skottle to keep warm and warm the pasta per instructions on bag.
- Once the pasta is warmed add everything back to the center. Turn off the Skottle and add the Alfredo sauce. Season with seasonings, stir everything together to combine
- Turn the heat back on to low/medium and heat all ingredients together. Watch so the sauce doesn't burn.

*****Add butter as needed while cooking and if there is a lot of juices from the chicken/asparagus you may need to remove some before warming up the pasta.



Chicken Fajita

Makes: 4 Servings
Prep time: 10-15 minutes
Cook time: 10-15 minutes
Difficulty: Easy

Source:

Dustin Miller
Instagram: [@jaws82](#)

Ingredients:

3 Chicken breast, cut into stripes
3 Bell peppers (green, red, and yellow), sliced
1 Onion, sliced
Fajita seasoning
Oil
Salt and pepper
All the fajita fixings you like

Directions:

- Heat oil on Skottle and cook chicken with salt and pepper. Once done remove or move up to the edges to keep warm on the Skottle.
- Add more oil if needed and cook onion slices until translucent then add the bell peppers. Cook until bell peppers are soft.
- Add the chicken to the bell peppers/onions. Mix fajita seasoning and mix over medium heat.
 - Assemble your fajitas as you'd like!



Chicken Fried Rice

Makes: 6 Servings
Prep time: 10 minutes
Cook time: 20-25 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Pound of chicken, cubed
2 Cups white rice
1 Onion, chopped
1 Bag of mixed vegetables, frozen
1 Package of fried rice seasoning
6 Eggs, whisked
Soy sauce
Salt and pepper to taste
Olive Oil

Directions:

- Cook rice on the Skottle by heating 2 cups of water to a boil then turn the Skottle off, add rice, stir, cover with lid for about 5 minutes or until done. Once done move the rice to the sides of the Skottle to keep warm.
- Heat a couple of tablespoons of oil on Skottle over medium heat and add chicken and cook until no longer pink. Season with salt and pepper if you'd like.
- Add onion and frozen vegetables to the chicken and continue cooking until the vegetables are warm. You may need to add oil if the food starts to stick. Season with salt pepper if you'd like.
- Add the rice over the cooking heat with chicken and vegetables. Put the fried rice seasoning and as much soy sauce as you'd like to flavor with, stir it all up to coat everything. Let it cook until everything is heated.
- Move the fried rice off to the sides of the Skottle and cook the eggs in the middle over the heat. Add oil before cooking the eggs to prevent sticking.
 - Once the eggs are scrambled mix the fried rice back to the middle and heat everything together. Add more soy sauce, salt, and pepper if needed.



Chuck Wagon Beef & Pasta

Makes: 4 Servings
Prep time: 10 minutes
Cook time: 20-25 minutes
Difficulty: Easy

Source:
KD7WCD

Ingredients:

- 1 Pound ground beef
- 1 Small green nelli pepper, chopped
- 1/2 Cup chopped onion
- 1 Can ready to serve beef broth
- 1 1/2 Cups of uncooked wacky pasta (Original called for Wagon Wheel Pasta so just pick something on hand or something fun)
- 1 Cup prepared Hickory-flavored barbecue sauce
- 1/2 Cup finely shredded cheddar cheese
- Sour dough bread (optional)

Directions:

- Have your Skottle on medium heat and add ground beef, bell peppers, and onions. Cook 8-10 minutes breaking beef into 1/4" crumbles and stirring occasionally. Pour off what drippings you can.
- Stir in broth, pasta, barbecue sauce, 1/4 cup of water. Bring it to a boil and reduce heat to medium low. Cover and let simmer for about 10-15 minutes or until pasta is almost tender. Cooking time here may depend what type of pasta you chose and keep checking on it and stirring it so nothing burns to the bottom of the Skottle. Uncover, cook and occasionally stir for a few more minutes until pasta is tender and sauce is thickened. Sprinkle with cheese.

*****This makes a good cold weather meal as it is kind of heavy for summer time. It has a lot of room for adding in, experimenting, and improvising. This with a nice chunk of sour dough bread and you are ready to sit down and spend the evening around the camp fire telling tall tales and poking at the embers.



Cilantro-Lime, Black Bean, Rice, & Shrimp

Makes: 4 Servings
Prep time: 10 minutes
Cook time: 20-25 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

2 Tablespoons olive oil
1 Pound fresh or frozen shrimp, peeled and deveined
4 Garlic cloves, minced
1/4 Teaspoon red pepper flakes or more for hotness
2 Cups chicken broth
1/2 Cup water
1 Cup uncooked Jasmine rice (or any rice that takes 15 minutes to cook)
2 Limes
1 Can black beans, drained and rinsed
1/2 Cup fresh cilantro or more if you like cilantro, chopped
Salt and pepper to taste

Directions:

- Heat olive oil on the Skottle over low medium heat.
- Cook shrimp and garlic, season with the crushed red peppers. Once cooked, about 3-5 minutes move the shrimp to the outside of the Skottle to keep warm.
 - Over medium heat bring the broth, water, rice, salt and pepper to a boil.
- Once it boils turn the burner down as low as you can or off depending on how hot the Skottle is. Cover the rice. Stir every 5 minutes to avoid sticking. Rice should take about 15-20 minutes to cook depending on your heat.
- Once the rice is cooked mix the shrimp back in along with the black beans and cilantro. Squeeze 2 limes over the mixture and stir together. Add additional red pepper, salt, and pepper as needed.



Cinnamon Apple Pork Chops

Makes: 3-4 Pork chops
Prep time: 10 minutes
Cook time: 30-40 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)
Facebook: [Family_adventures_overlanding](#)

Ingredients:

3-4 Thick cut pork chops
2 Apples—Peeled, cored, and thinly sliced (apple of your choice. I used Gala apples)
1 Small onion, thinly sliced
8 Tablespoons butter
1/2-1 Cup apple juice
2-3 Tablespoons dried cranberries
1 1/2 Tablespoons brown sugar
1 Tablespoon white sugar
1-2 Teaspoons cinnamon....or more if you'd like
1/8 Teaspoon nutmeg
Salt and pepper

Directions:

- Heat Skottle on medium heat and melt 4 tablespoons of butter.
- Season pork chops with salt and pepper on both sides and place on Skottle.
- Cook pork chops about 5-7 minutes on each side or until you have a nice golden brown color to them. Cover the pork chops to brown them faster and you may need to adjust the heat as needed. Then move them up to the outside of the Skottle to keep warm.
- With the Skottle still on medium heat add the remaining 4 tablespoons of butter, apples, onion, cranberries, both sugars, cinnamon, and nutmeg.
- Cover and cook about 3-5 minutes or until the apple/onions start to soften. You may need to stir the apples so the sauce doesn't burn.
- Add 1/2 apple juice and stir into the apples. Turn the Skottle to low/medium heat. Then add the pork chops back into the center of the Skottle. Place the apples around and on top of the pork chops. Cover but stir often and cook for 10-15 minutes or until apples and pork chops are done. Add additional apple juice if needed for liquid as it all finishes cooking together.



Egg Roll in a Bowl

Makes: 3 Servings
Prep time: 10 minutes
Cook time: 15 minutes
Difficulty: Easy

Source:
ab1985Explorer

Ingredients:

1 Pound pork in olive oil
1/2 Head of chopped cabbage
1/2 Bag of pre-chopped carrots
1/3 Cup of liquid mains
1 Tablespoon of sesame oil

Directions:

- Heat Skottle to medium heat and toss all ingredients together on the Skottle. Cook cabbage to the consistency of your liking.
- It cooked down a lot and seriously, tastes just like an egg roll in a bowl.

***Use Aminos and sesame to taste.



Fried Fish Fillets & Beer

Makes: 2 Fillets
Prep time: 10 minutes
Cook time: 5-10 minutes
Difficulty: Medium

Source:
Eurekal for life outdoors

Ingredients:
1 Pound fish fillets, 1/2 pound per person
1 Cup buttermilk pancake mix
1 Cup beer
1 Cup flour
1/4 Cup cooking oil

- Directions:
- Open beer and take a sip. You want the oil to be nice and hot right when have finished preparing the fish fillets so you should heat the oil up now on the Skottle on medium heat. Take another sip of beer.
 - Make sure the fillets are clean and dried. Dredge the fillet in the flour. You want just and even coating go the flour over the fish. Take another sip of beer.
 - Mix the pancake mix and about 3/4 cup of the beer together. The rest of the beer is for you. Mix it with a fork until smooth. Now take the floured fish fillet and dip it into the batter. Again you want and even coating.
 - Put the fillets in the oil carefully and cook until the outside is a golden brown. Once the outside is done the inside should be nice, moist, and shiny. Only cook two at a time so you don't crown the Skottle.
 - Once they are done let them drain a little on a paper towel. After that sprinkle with dill, pepper, or lemon.



Fish Tacos Pg 1

Makes: 4 Servings
Prep time: 10-15 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:

Julie of Mommie Cooks via KD7WCD

Ingredients:

For the fish tacos

1/4 Cup olive oil
1 Tablespoon honey
2 Teaspoons of cilantro, chopped
2 Teaspoons of garlic (2 cloves), minced
1/2 Lime, juiced
A few good shakes of salt and pepper
(Approx. 1/8 tsp of pepper and 1/4 tsp salt)
1 Pound of white fish (I used Albacore)
Tortillas
Salsa

Slaw:

6 Ounces of shredded cabbage
1 Carrot, julienned
1/4 Cup of rice vinegar
1 Tablespoon of sugar
2 Tablespoons of Olive Oil
4 Teaspoons of cilantro (1 Small bunch chopped)

Directions:

- For the fish tacos mix all ingredients into a ziplock bag minus the fish, tortillas and salsa. Then add the fish and allow it to marinate 2 hours or longer. I figure for a camping trip to add the fish frozen and throw into the cooler. When you take it out later in the evening it will be thawed cold and marinated, ready to grill. If you are marinating at home marinate thawed fish in fridge.
- When ready to cook heat Skottle with some olive oil and cook up the fish until done.
- To mix the slaw together mix vinegar, stage, olive oil, and cilantro. Add in carrots and cabbage.

Continue Part 2 on Next Page

Fish Tacos Pg 2

- If you're serving this camping pack the slaw marinade separate and add to the veggies before serving. Next time I my try adding some grilled corn.
- Assemble tacos on tortilla with slaw and salsa or with your favorite taco fixings.



Ground Venison with Squash & Onions

Makes: 4 Servings
Prep time: 10-15 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Instagram: [@lisalove421](#)
[@i_am_dan88](#)

Ingredients:

1 Pound of ground venison (or other ground meat)
1 Large yellow squash, cubed
1 Large zucchini, cubed
1 Large onion, diced
3 Cloves of garlic, diced
Salt and pepper to taste
Cooking spray
Parmesan cheese (optional)

Directions:

- Add zucchini and squash to Skottle with cooking spray over medium heat.
- When zucchini and squash become soft add the venison, onions, garlic, salt, and pepper to taste.
- Cook until meat is no longer pink and onions are translucent.

Optional: Serve topped with shredded Parmesan cheese.



Kielbasa & Potatoes

Makes: 4 Servings
Prep time: 15 minutes
Cook time: 20 minutes
Difficulty: Easy

Source:

BROG Blog via Chris Boyd
Facebook: [Blue Ridge Overland Gear](#)
Instagram: [@blueridgeoverlandgear](#)

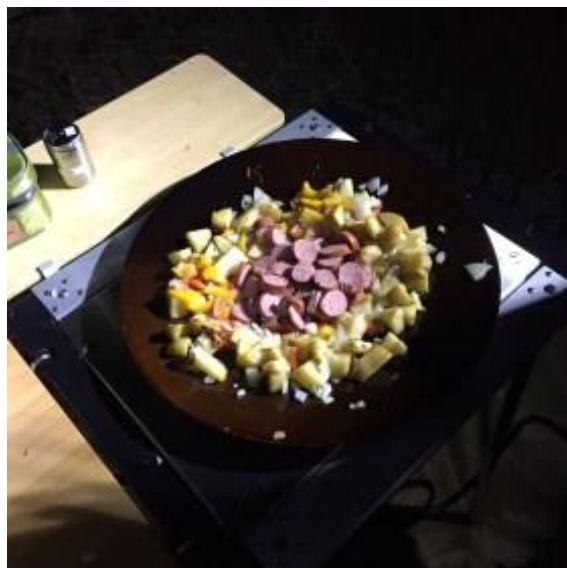
Ingredients:

1-2 Polish Kielbasa sausages, depending on the number of people, cut into 1/4" rounds
5-6 Potatoes, cut into 1/4 cubes
1 Large sweet Vidalia onion, sliced
Assorted green, yellow, and red sweet bell peppers, sliced
Cooking oil as needed

Directions:

- Heat cooking oil in middle of the Skottle, adjust heat to low setting.
- This recipe is pretty straight forward. Once all the ingredients have been cut, start with potatoes because they take the longest to cook. Add cooking oil if the potatoes start to stick. When the potatoes are about half done add onions and peppers. Lastly add the kielbasa as it comes precooked and really only needs a good browning to be table ready.

Note: This recipe was contributed by production and shipping tech, Jennifer Maxfield. Before her introduction to the Skottle, Maxfield made this meal in foil bags over an open fire when camping. She jokingly calls it "bear bait" because it's everything you shouldn't cook in the woods to invite bears to dinner.....Oily meat and strong onion scents. But the taste is truly amazing. Smoked polish sausage, sweet vidalia onions, potatoes, and sweet bell peppers. "Cooking on the Skottle has made dinner so much easier," Maxfield said. "Everything cooks faster and more evenly than wrestling with aluminum foil pouches!"



Marinade Stir Fry with Noodles

Makes: 4 Servings
Prep time: 15 minutes
Cook time: 15 minutes
Difficulty: Medium

Source:

Lawrence Arnett
Instagram: [@l_arnett](#)
[@oneearthoverlanders](#)
Facebook: [One Earth Overlanders](#)

Ingredients:

2 Pounds cubed beef, pork, or chicken
1 Cup soy sauce
1-2 Whole garlic, finely chopped
2 Teaspoon garlic powder
1 Small onion, chopped
2 Lemons, squeezed
1/2 Cup 7UP
1 Teaspoon ground black pepper
5 Tablespoons brown sugar
1 Cup ketchup
1 Container of mushrooms, Sliced
1 Onion, Sliced
Olive oil

Directions:

- Mix all ingredients together except the mushrooms, onions, and meat. Once combined add the meat and marinade overnight.
- Pre heat the Skottle on medium/low heat. Add olive oil and the marinated meat. Cook thoroughly.
- Push meat to edge of Skottle to keep warm, add more olive oil, then add some sliced mushrooms and onions. Cook to desired tenderness.
- Add some pre-cooked egg noodles or rice and mix all of it together heating to desired temperature.



No Boil Pasta

Makes: 4 Servings
Prep time: 5 minutes
Cook time: 10-20 minutes
Difficulty: Easy

Source:
Justin

Ingredients:
1 Box Barilla Pronto pasta
3 Cups cold water
Sauce of choice
Meat of choice

- Directions:
- Pour the whole box of pasta onto the Skettle and pour 3 cups of cold water onto the pan to ensure that the water covers the pasta.
 - Turn the burner to medium/high and cook for about 10 minutes or until the water is absorbed. Salt to taste while cooking.
 - Add sauce and meat and continue cooking until the desired sauce consistency and pasta texture are reached.

Note: One box makes a lot of pasta
Barilla Pronto Pasta can be found in most large grocery stores
Cones in a variety of styles: Elbow, Spaghetti, Penne, Linguine, Rotini



Paella Pg 1

Makes: 8-10 Servings

Prep time: 15 minutes

Cook time: 60 minutes

Difficulty: Hard

Source:

Adrienne Lubbe, South Africa

Ingredients:

- 3-4 Tablespoons olive oil
- 2 Onions, chopped
- 2 Cloves of garlic, crushed with salt
- 1 Large red pepper, cut into stripes
- 3 Medium tomatoes, peeled and chopped
- 2 Cups of frozen peas
- 2 Cups of rice
- 2 Chicken stock cubes
- 2 Cups boiling water (plus more as needed)
- 1 Teaspoon turmeric
- Salt and pepper
- 8 Chicken legs, roasted with spices
- 1 Large packet shelled, cleaned prawns (prawns in shell optional)
- 1 Large packet mussels in half shells
- 1 Packet calamari rings
- 1 Small packet marinara mix
- 1 Chorizo sausage, sliced
- 1 Lemon, sliced into wedges
- Lid or tinfoil
- Green salad
- Crispy bread

Continue Part 2 on Next Page

Paella Pg 2

- Heat olive oil on Skottle and fry onions, garlic, and red peppers till soft.
 - Add rice and cook for 1 minute.
- Dissolve chicken stock cube and numeric in boiling water. Add liquid to Skottle and cover with lid or foil. Allow to cook for about 15 minutes. Check frequently to make sure the rice isn't sticking to the pan. Add more liquid through out if required.
- Add chopped tomatoes, then frozen peas. Season with salt and pepper.
 - Add chicken legs and allow to heat through.
 - Then add prawns, mussels, marinara mix and chorizo.
- Allow everything to heat through and cook for 5-10 minutes.
- Let excess moisture cook off without lid or foil covering it.
 - Lastly add lemon wedges to the top.
 - Serve with green salad and crispy bread.



Seared Chicken with Vegetables

Makes: 8-10 Servings
Prep time: 10 minutes
Cook time: 20-25 minutes
Difficulty: Easy

Source:

Greg Friesen
Instagram: [@bananasoverland](#)

Ingredients:

1-1.5 Chicken breast cut down or chicken tenders
Southern seasoning
Tony's bold creole seasoning
Cayenne pepper (as much as you want for heat)
1 Bunch fresh asparagus
1 Bunch whole cooked carrots.
Olive oil

Directions:

- I pre-season the chicken with the southern seasoning, Tony's seasoning, and cayenne pepper, mixed in a ziplock bag and then placed inside a hard container so it'll last for a few days in the cooler. I also store the vegetables in a separate ziplock bag.
- Over medium heat I heat some olive oil and cook the chicken a few minutes on each side on the Skottle.
- Then I make room for the vegetables by moving the chicken to the side. After the vegetables are on I add a little water and cover to get a good steam going.
 - After the vegetables are getting tender I add the chicken back into the middle and finish cooking altogether.
- Serve with a nice cold beverage and it makes for a very good meal to end a day on the trail and real easy if you do a little pre-trip preparation.

Peri Peri Chicken Pg 1

Makes: 6-8 Servings
Prep time: 15 minutes
Cook time: 25-40 minutes
Difficulty: Easy

Source:
Mozambique

Ingredients:

- 1 Whole chicken cut into pieces (skin on)
- 6 Drum sticks (skin on)
- 6 Tablespoons of freshly squeezed lemon juice (2 lemons)
- 1 Tablespoons vinegar
- 1/4 Cup olive oil
- 1/2 Onion, finely chopped
- 4-5 Cloves of garlic (grated on a microplane)
- 2 Teaspoons salt
- 1 Teaspoon black pepper
- 1 Teaspoon cayenne pepper
- 1 Tablespoon chili powder
- 1 Tablespoon paprika
- 1 Teaspoon dried oregano
- 1/2 Teaspoon ginger
- 1 Bottle peri-peri sauce (hot) available from Cost Plus, Walmart, and other specialty markets
- Side rice or salad (optional)

Continue Part 2 on Next Page

Peri Peri Chicken Pg 2

Directions:

- Cut a few slits into the chicken and place into a large ziplock bag or a bowl.
 - Combine the rest of the ingredients in a bowl and whisk to combine.
- Pour the marinade over the chicken making sure all the chicken is coated. Seal the bag and place on a tray to make sure nothing leaks.
 - Refrigerate for at least 3 hours or longer if possible.
- Preheat the Skottle. Remove the chicken from marinade but do not discard the marinade.
- Cook chicken on both sides until nicely browned on both sides. You may need to add a little oil if the chicken is sticking.
- Once browned pour the remaining marinade over the chicken and simmer, covered, for about 30-40 minutes or until the internal temp reached 160°F. Remove chicken, cover with foil and let it rest for 5-10 minutes. When resting the internal temp will come up to 165°F which is the perfect temp for moist juicy chicken.



Pho with Ramen Noodles

Makes: 2 Servings
Prep time: 5 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:
CheatSheet

Ingredients:

- 1 Package of beef flavored ramen noodles
- 2 Ounces flank steak, thinly sliced
- Juice of 1/2 lime
- 1 Tablespoon sugar
- 1 Teaspoon fish sauce
- Red pepper flakes
- Handful bean sprouts
- Basil, for garnish
- Cilantro, for garnish

Directions:

- Cook ramen noodles according to package on Skottle over medium/low heat and using about half of the season packet.
 - Add the sliced steak and cook a few minutes in the hot broth.
 - Once the steak reached the desired doneness put soup in a bowl.
- Stir in sugar, fish sauce, pepper flakes, bean sprouts and add lime juice. Stir together.
 - Top with cilantro and basil.



Pizza Biscuits Pg 1

Makes: 8 individual pizzas

Prep time: 10 minutes

Cook time: 20-25 minutes

Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

- 1 Tube of Pillsbury biscuits—we use the flaky biscuits
 - 1 Packet of pizza sauce—we use Boboli because in the box it has 3 individual packets
 - 1/2 Pound of hamburger meat
 - 1 Package of mini pepperonis
 - 1/2 Onion, chopped
 - 1 Green pepper, chopped
 - 1 Small can of sliced black olives, drained
 - 1 Small jar or can of sliced mushrooms, drained
 - 1 Bag of pizza cheese—2 cup bag
 - Italian seasoning
 - Salt
 - Pepper
 - Olive oil
- *****any pizza toppings you'd like!

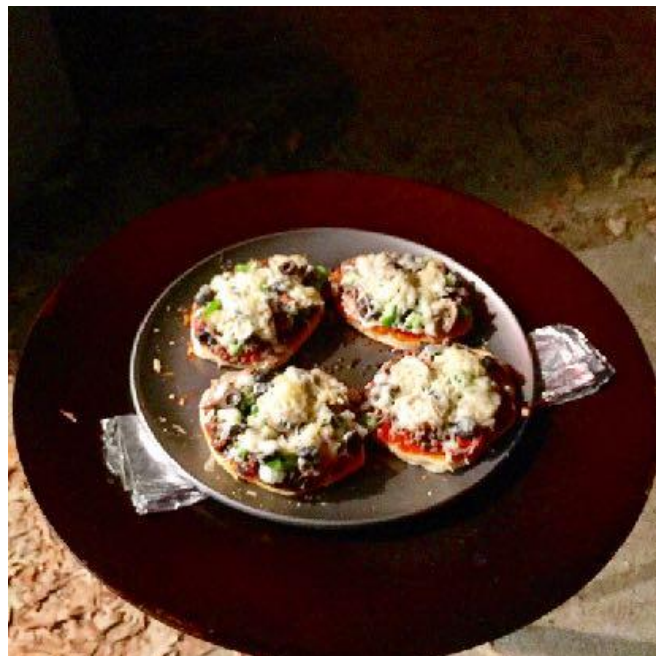
Pizza Biscuits Pg 2

Directions:

- Cook the hamburger meat on the Skottle and season with the Italian seasoning, salt, and pepper to taste.
 - Clean the Skottle before baking the pizza.
- Take 4 of the biscuits and flatten to the thickness you'd like, remember they will still rise a little when cooked. Place them on a 12 inch pizza pan.
- Fold up 2 pieces of foil to put under the pizza pan near the edges to lift the pan off the Skottle. I tried to make them with the pan directly on the Skottle but there was too much heat even on low. I also tried to place the pan on a rack but there was then too little heat to cook the biscuits so I found the foil to work best.
 - Heat the Skottle on low-medium heat...Place the pan on the Skottle making sure the foil pieces are under the pan. If the biscuits are cooking too fast turn the heat down. Cover with the Skottle lid and bake for 10 minutes or until bottoms are brown. You may need to rotate the biscuits if one area is getting brown before the other side.
- Once the bottoms are brown turn the biscuits over. Then on the new top side that is browned make your pizza. Sauce, and any toppings you'd like. Once done place the pizza pan back on the Skottle cover and bake again for 8-10 more minutes or until the bottoms are brown, biscuits are cooked, and cheese is melted.
 - Repeat cooking for another 4 pizzas if you'd like!

*****You may need to adjust your heat as needed to not burn the biscuits.

*****Once you are done baking you may notice a gray area in the center of your Skottle if you do have it add some oil to re-season that area.



Plantains and Sausage

Makes: 4 Servings
Prep time: 15 minutes
Cook time: 20 minutes
Difficulty: Medium

Source:
CheatSheet

Ingredients:
2 Plantains, sliced
4 Chicken apple sausages
16 Ounces cut pineapple chunks
1 Beer

Directions:

- Cook up the sausage on the Skottle with a mixture of 50/50 beer and water. Cook until the sausages have firmed up a bit and remove to let cool enough to handle.
 - Cut the sausages into slices and place back on the edge of the Skottle to keep warm.
- With a touch of oil cook the plantains on the Skottle until they start to caramelize. Push the slices to the edge to keep warm. Dump the pineapple chunks onto the Skottle and cook in the oil left on the Skottle until they start to brown. Then push to the edges to keep warm.
- Push the sausage slices back to the middle of the Skottle and finish cooking them until done.
- As the sausage finishes cooking add the plantains and pineapple back to the middle and mix all together.

For a bit of a flair, place the sliced plantains back into the skin with the pineapple and sausage on the plate next to them.



Sausage, Pirogies, & Vegetables

Makes: 4 servings
Prep time: 15 minutes
Cook time: 15 minutes
Difficulty: Easy

Source

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Hillshire Farm Polska Kielbasa, sliced
10-12 Pirogies (Frozen, any flavor, we like baked potato)
Fresh snapped green beans (as many as you'd like)
1/2 Red bell pepper, cut into strips
1/2 Red onion, chopped, divided
1 Small jar of mushrooms, drained
Salt, pepper, and garlic salt to taste
Olive oil

Directions:

- Heat Skottle with olive oil over medium heat. Once warm fry the pirogies and half of the chopped onion until light to medium brown. Season with some garlic salt as they cook. Make sure and turn them frequently so that they don't burn. Once done move them out to the sides of the Skittle to keep warm.
- Add a little more olive oil to sauté the vegetables. Start by adding the red pepper and green beans. Sauté for about 3 minutes and add the mushrooms and remaining onion. Season with salt, pepper, and more garlic salt if you'd like. Continue to sauté the vegetables until they are almost done.
- Add the sliced sausage to the vegetables and cook until the vegetables are done and the sausage is brown and warmed. If needed season again with salt, pepper, and garlic salt



Scrabble Dogs on the Skottle

Makes: 4-8 servings
Prep time: 5 minutes
Cook time: 5-10 minutes
Difficulty: Easy

Source

Eureka! for life outdoors

Ingredients:

8 Hot dogs, chopped
1 Small onion, chopped
8 Ounces of chili
3 Tablespoons barbecue sauce
8 Hot dog buns
Any topping you prefer

Directions:

- Mix all ingredients together (except hot dog buns) on the Skottle.
- Cook the mixture on the Skottle over medium/low heat until the hot dogs are cooked.
 - Warm the buns on the edges of the Skottle.
- Fill each bun with the cooked mixture, top with your desired topping and enjoy!



Shrimp Scampi

Makes: 2 servings
Prep time: 10 minutes
Cook time: 10 minutes
Difficulty: Easy

Source

Lawrence Arnett
Instagram: [@l_arnett](#)
[@onceearthoverlanders](#)
Facebook: [One Earth Overlanders](#)

Ingredients:

1 Pound medium shrimp, peeled and deveined
1 Tablespoon pure olive oil
2 Tablespoons garlic, finely chopped
1 1/2 Cups white wine (Chardonnay)
1/2 Lemon, squeezed
1 Teaspoon Italian seasoning
1/2 Cup softened butter
1 Tablespoon parsley
1/2 Cup grated parmesan cheese

Directions:

- Preheat the Skottle on medium heat and add olive oil.
- Add shrimp and cook until tender and no longer translucent, reduce heat and push shrimp to edge of Skottle to keep warm.
 - Add white wine, lemon juice, and garlic. Cook until reduced by half and add the Italian seasoning. Then reduce heat to low. Let cool for a couple of minutes then add butter (if too hot butter will separate).
- Mix shrimp back into sauce, add parsley and sprinkle with parmesan cheese (let it melt a little) and serve.



Shrimp Stir-Fry Pg 1

Makes: 2-4 servings
Prep time: 5-10 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source

Thomas Reyes

Ingredients:

1 Pound shrimp fresh or frozen (can use other meats if desired)
1 Pack of ramen noodles (flavor does not matter since you're not using the spice packet)
1 Bag of frozen stir-fry veggie mix or fresh if you have it
1 Jar of La Choy sweet and sour sauce
Olive oil
Salt and pepper to taste

Directions:

- Heat 1 tablespoon of oil on Skottle over medium heat. Add shrimp and cook.
- While shrimp is cooking boil water for the ramen or cook the ramen first on the Skottle, drain and save the ramen for later.
- Once shrimp is not transparent anymore push to the side of the Skottle and add stir-fry vegetable mix. (Steam with the lid if you have one)
 - Add the cooked ramen to the mix and stir it all together.
- Add 3/4 of the bottle of sweet and sour sauce and mix all ingredients together.
- Once sauce has warmed up enough turn off heat and serve from Skottle or have everyone pull up a chair and eat directly from it (my favorite way to do it).

Enjoy!!!

Pictures on next page showing the steps.

Shrimp Stir-Fry Pg 2



Shrimp Tacos

Makes: 4 tacos
Prep time: 15 minutes
Cook time: 10 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

15-20 Shrimp, no tails, deveined, fresh or frozen (we use pre-cooked frozen that thaw in the cooler before we use them)

1/2 Red onion, sliced

1/2 Red bell pepper, sliced

1-2 Limes

1 Tablespoon or more of taco seasoning

Olive oil

Any toppings you'd like...we use sour cream, guacamole, red cabbage, and cheese.

These tacos have a lot of flavor!

Directions:

- Heat the olive oil on the Skottle. Add the onion and peppers. Sauté until the onions are caramelized, about 3-5 minutes. Then move the vegetables out to the sides of the Skottle to stay warm.
- Add a little more oil to the Skottle if needed. Add the shrimp and cook until done. They will cook fast so it'll only be 2-3 minutes.
- Move the vegetables back down with the shrimp and sprinkle the taco seasoning all over the shrimp and vegetables.
- Then squeeze the fresh limes over the shrimp and vegetables so that the taco seasoning will start to dissolve. Stir the seasoning into the shrimp and vegetables and add more seasoning or lime juice as needed to get a good flavor. Cook until all the liquid is gone.

Enjoy!



Sirloin, Potatoes, Vegetables and Mixed

Makes: 4-6 servings
Prep time: 20 minutes
Cook time: 20 minutes
Difficulty: Medium

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1-2 Pounds of beef tips (stew meat will work)
1 Bottle of Stubbs sweet black pepper anytime sauce
6 Red potatoes, cleaned, quartered, pre-cooked but still slightly firm
1/2 Red pepper, sliced
1/2 Red onion, sliced
2-3 Carrots, peeled, cut in to slices like red pepper
Olive oil

Directions:

- Before we leave for our trip we place the beef tips in a ziploc bag with the marinade until we are ready to cook them. We also pre cut all our vegetables if we have time.
- Heat 1-2 Tablespoons of olive oil on the Skottle over medium heat. Take the meat out of the marinade and cook on the Skottle until the doneness you like. When taking the meat out of the bag I usually make sure the meat has a good amount of the marinade on it when I place it on the Skottle. This will help when cooking the vegetables and not needing any additional seasoning. Once the meat is done move it off the the edge to keep warm.
- Add all the vegetables to the middle of the Skottle. You should have leftover juices from the marinade so you shouldn't have to add oil. Cook vegetables until the doneness you like and covering with the Skottle lid to help cook them.
 - Once done add the meat to the vegetables and cook until all heated.



Skottle Ratatouille

Makes: 4 servings
Prep time: 15 minutes
Cook time: 20 minutes
Difficulty: Medium

Source:

Instagram: [@lisalove421](#)
[@i_am_dan88](#)

Ingredients:

1/4 Cup olive oil, plus more as needed
1 Small diced onion
2 Cups medium diced eggplant, skin on
1 Cup diced green bell peppers
1 Cup diced zucchini
1 Cup diced yellow squash
1 1/2 Cups peeled, seeded and chopped tomatoes
Salt and freshly ground pepper
1 Tablespoon Italian seasoning

Directions:

- Add the olive oil to the Skottle over medium heat and once the oil shimmers add the onion. Cook the onions until they are translucent and lightly caramelized, about 5 minutes.
 - Add the eggplant and cook another 5 minutes.
 - Add the green peppers, zucchini, and squash and cook for an additional 5 minutes.
- Add tomatoes, Italian seasoning, salt, and pepper to taste and cook for another final 5 minutes.



Smoked Ribs

Makes: 2 servings
Prep time: 5 minutes
Cook time: 60 minutes
Difficulty: Easy

Source:

Facebook: Paul Thomas
Instagram: [@paulfj40](#)

Ingredients:

1 Pound of pork ribs
Seasoning of choice
BBQ sauce
Wood chips

Directions:

- Soak wood chips (mesquite, cherry, apple, etc) in water overnight if possible. Put the wood chips and some water in the center of the Skottle.
- Put a 12" steam tray on the Skottle over the wood chips. Prepare the ribs with your favorite rub, or shake on seasoning. Put the ribs on the grate.
 - Set the flame to medium low, don't burn the chips! Keep adding water as necessary.
- Cover with the Skottle lid. NO peeking, watch the steam escaping from under the lid. If you smell burning chips or the steam stops add more water.
- At the 1/2 hour mark, lift the lid and turn the ribs. They only need to be turned one time. Add more water if needed and replace the lid.
- After another 1/2 hour lift the lid and slather on the BBQ sauce (optional) look for doneness. The meat should separate from the bone easily.
This will cure you of vegetarianism!!!!



Speedy Tune Noodle

Makes: 2 servings
Prep time: 5 minutes
Cook time: 5 minutes
Difficulty: Easy

Source:
Hungry Girl

Ingredients:
Fettuccine shaped noodles
3/4 Cup 98% fat-free cream of mushroom condensed soup
2 (5-ounce) cans of albacore tuna packed in water, drained and flaked
Salt and pepper to taste
Garlic powder
Chopped scallions, for optional garnish

Directions:

- Cook noodles on Skottle until they are al dente. Use 6 ounces of No Boil pasta. If using regular pasta, cover pasta with water and boil till pasta is done. Poor out any excess water.
- Use a strainer to rinse and drain noodles well. Dry as thoroughly as possible, using paper towels. Cut noodles up a bit with kitchen shears (if you've got them) and set aside.
 - Add soup to Skottle and warm over low medium heat.
 - Add noodles and toss to coat.
 - Stir in tuna and season with spices to taste. Cook until hot, about 1 to 2 minutes.
 - If you like garnish with scallions.



Spicy Sausage Dish

Makes: 4-6 servings
Prep time: 5 minutes
Cook time: 10-15 minutes
Difficulty: Easy

Source:

Instagram: @[badlandexpeditions](#)

Ingredients:

1 Package of hot Italian sausage
1 Red onion, cut up
1 Package of mushrooms, sliced
Couple of zucchini or squash, sliced
1 Can of diced tomatoes
2 Cups of Cabernet Sauvignon
Italian Seasoning
Olive oil
Parmesan cheese, optional
Pasta, optional

Directions:

- Over medium heat add a little oil to the Skottle and sauté sausage, onion, and mushrooms until softened and brown.
- Then add zucchini, Italian season, diced tomatoes, and Cabernet Sauvignon, stir to combine.
 - Cover and cook until liquid is reduced.

***** Can serve with pasta or top with parmesan cheese.

***** Visit [Badlandsexpeditions](#) IG page for additional pictures of this dish being made!



Steak and Crispy Brussel Sprouts

Makes: 2 servings
Prep time: 8 minutes
Cook time: 10-15 minutes
Difficulty: Easy

Source:

Instagram: [@lisalove421](#)
[@i_am_dan88](#)

Ingredients:

2 Steak cuts of your choice
1 Pound of whole Brussel sprouts
2 Tablespoons balsamic glaze
1/4 Cup vegetable oil

Directions:

- Cut ends off of Brussel sprouts and cut in half.
 - Add oil to Skottle and heat until shimmers.
- Add Brussel sprouts with salt and pepper to taste. Stir minimally to allow them to get crispy. Once soft move to outer rim of Skottle to keep warm.
- Add steaks to center of Skottle and season with salt and pepper. Cook to preferred temperature.
 - Remove steaks and Brussel sprouts from Skottle and plate.
 - Drizzle Brussel sprouts with balsamic glaze.



Taco Boats

Makes: 4 taco boats
Prep time: 10 minutes
Cook time: 10-15 minutes
Difficulty: Easy

Source:

Instagram: [@coreytando](#)

Ingredients:

1 Pound of Lightlife Smart ground Mexican crumbles
1 Can of white beans
2 Sliced Roma tomatos
1/2 Sliced sweet white onion
1 Each red and orange bell peppers, sliced
1 Package pre sliced white mushrooms
Slap Ya Mama white pepper blend Cajun seasoning
Old El Paso flour tortilla taco boats
Tillimook sour cream
Tillimook sliced Mexican cheese
One package of Knorr Mexican rice as a side if you'd like
Olive Oil

Directions:

- Heat some olive oil and all ingredients except the beans over medium heat on the Skottle.
 - Season with the Cajun seasoning using as much as you'd like.
- Heat and cook until the vegetables are almost done, then add beans and continue to cook until everything is warm. .
 - Once everything is warmed place in taco boats and top with cheese and sour cream.

*****This meal is all vegan with the exception of the sour cream and cheese.

***** Visit Coreytando IG page for additional pictures and short videos of how this dish along with others are made!



Desserts

Apple Pie

Makes: 4 pies
Prep time: 10 minutes
Cook time: 25-30 minutes
Difficulty: Medium/hard

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Recipe of pie dough or 1 box of pre-made pie dough
1 Recipe of cinnamon apples from the Skottle cookbook or a can of pre-made pie filling
4 Mini pie tins
Whip Cream—optional
Olive oil

Directions:

- Roll out pie dough and place in pie tins.
- Fill the pie shells with the cinnamon apples or pre-made pie filling of your choice.
- Either cover the top of the pie with pie dough (make sure to make cuts in the top) or make a lattice design.
- Heat Skottle on low-medium heat, place backing rack on the Skottle, place all 4 pies on the rack and cover with the Skottle lid.
- Check every 10 minutes and bake for 25-30 minutes until crust is done and lightly brown around the edges.

*****In the picture I used homemade pie dough and the cinnamon apple recipe in the Skottle cookbook. You can also buy the packaged pie tins with graham cracker crust with no top crust on the pie and use that instead of the traditional crust. That option would cut down the cooking time to around 10 minutes just to heat the pie up.

*****Once you are done baking you may notice a gray area in the center of your Skottle if you do have it add some oil to re-season that area.



Baked Cookies

Makes: Many
Prep time: 5-10 minutes
Cook time: 15-20 minutes
Difficulty: Easy

Source:

Facebook: Paul Thomas
Instagram: [@paulfj40](#)

Ingredients:

1 Bag of cookie mix or rolled cookie dough (if you are a “make it myself” cook, use your favorite recipe)
12” pizza pan
Steam grate

Directions:

- Prepare your cookie dough as per package direction.
 - Put water and a small amount of oil on the Skottle.
 - Put the steam grate over the water on the Skottle center and the pizza pan on the grate.
 - Put cookie dough on the pizza pan and cover with the lid.
 - Set the flame to medium low.
 - Let them cook for about 15 minutes. Check the bottom of the cookies and when the bottoms look golden brown they are almost done. If they look to chewy or lose cook for another 5 minutes.
 - Remove the cookie with a spatula and let them stand to cool down for 5-10 minutes.
- Note: It is very easy to burn the cookies. A bit of moisture helps. Practice with the heat settings and types of dough. We found the second set of cookies was always better than the first. Trial and error!!!

Warm cookies around the campfire will make you “Camp Chef of the Week!”



Cinnamon Apples

Makes: 3 Apples
Prep time: 5 minutes
Cook time: 8-10 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

3 Apples—Peeled, cored, and chopped....apple of your choice. I used Gala apples
1/4 Cup brown sugar
1 1/2 Tablespoons flour
2 Tablespoons maple syrup
1 Tablespoon lemon juice
1-2 Teaspoons cinnamon....or more if you'd like
2-3 Tablespoons nuts....optional and any kind you'd like

Directions:

- Place all ingredients in a bowl and mix together (except the nuts if you are using them).
 - Heat Skottle on low heat.
 - Add the apples and liquid from the bowl.
- Cover but stir often and cook for 8-10 minutes or until apples are done to your likeness. Add the nuts once the apples are done cooking. Stir the apples often so that the glaze this makes doesn't burn to the Skottle or burn the apples.

*****You can have this as breakfast over biscuits, a dessert with whipped cream, or use it as the filling for Skottle pie!

*****To clean the leftover glaze that this makes pour water on the Skottle and as it heats up the glaze can easily be wiped off with the water.



Chocolate Cupcakes

Makes: 6 Cupcakes
Prep time: 5 minutes
Cook time: 10-15 minutes
Difficulty: Easy

Source:

Instagram: [@family_adventures_overlanding](#)

Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 Package of Duncan Hines perfect size cake (Any flavor you'd like)
6 Free standing cupcake liners where the pan isn't needed
Ingredients listed on back of cake package
Water for Skottle

Directions:

- Mix cake mix according to package.
 - Place cupcake liners on grate.
- Even spoon cupcake mix into cupcake liners.
- Poor enough water onto Skottle but not touching the grate.
 - Heat Skottle over medium heat.
- Place Skittle lid over cupcakes and bake for 10-15 or until done.
- Mix icing packet that is included in packaged mix, or bring any other flavor of icing you'd like.
 - Frost cupcakes once they are cooled.

*****There is a single baking pan that comes with this package and I'm sure you can use it however, I was looking for something that would cook quick.

*****If all your water boils away on the Skottle just add more as needed.

