

# Sisterhood in the Woods Recipes

## Dessert Dumplings (Serves 8)

Heat two No 2 cans of applesauce in a deep pan. Into one box of gingerbread mix, stir in the amount of water used for cookies. Spread over hot applesauce. Cook over a low fire for 10 minutes uncovered, then for 10 minutes covered or until gingerbread is done.

## Apple Crisp (serves 6)

8 medium apples, peeled and sliced.

1 cup Bisquick

¾ cup sugar

1 tsp cinnamon

Butter or margarine

Coat apples with sugar and cinnamon mixture and let stand 10 minutes. Divide into 6 greased foil squares; sprinkle with Bisquick and dabs of butter. Wrap, leaving sufficient space for steam. Cook in embers 20-30 min, turning frequently.



## Porcupine meat balls (24 servings)

4 cups uncooked minute rice

4 lb ground beef

4 eggs, slightly beaten

1 medium grated onion

2-2/3 T salt

2 T parsley flakes

1 tsp pepper

2 ½ quarts tomato juice (can also use 6 10 ½ oz cans condensed tomato soup and 6 cans water)

Combine first 6 ingredients and ~½ cup of tomato juice. Mix lightly and shape into balls (1 ½" diameter). Place meatballs in skillet. Pour in juice (or soup and water). Bring mixture to a boil, reduce heat and simmer, covered 20-30 min, basting occasionally.

## Hobo Packets

Wash and slice the vegetables (carrots, potatoes, onions, sweet potatoes, squash, etc.)

Place them on heavyweight aluminum foil and season them.

If using meat, put over onions.

Wrap packets tightly. Place on grill or on hot coals for 10-20 minutes.