

Weber County 4-H

Outdoor Cooking Contest

July 21, 2011

Flaming Kabob's

Harley Brown

Hotdogs
Tomatoes
Pineapple
Zucchini
Potatoes
Green Peppers

Sauce:

¼ cup orange juice concentrate
2 tbsp. honey
1 tbsp. soy sauce
Dash of ground ginger

Yummy Campfire Biscuits

Tiffanie Ingram

1 can buttermilk biscuits (one biscuit per person)
Fresh fruit
Whipped Cream
Dish of cinnamon and sugar

Pop open biscuits, flatten until thin. Wrap biscuit around stick you are using starting at the top working your way down. Bake over fire until golden brown, remove from stick. Let cool. Place fruit in or on biscuit; add whipped cream and cinnamon and sugar. Enjoy

Campfire Cinnamon Kabobs

Karlee Baugh

1 can refrigerated biscuits
1 cup powdered sugar
Margarine to brush on biscuits
Cinnamon and sugar to sprinkle on biscuits

Cut biscuits into fourths and place on a hotdog stick. Bake over coals until golden brown and cooked throughout. Brush with margarine. Sprinkle with cinnamon and sugar. Mix powdered sugar with 1 teaspoon water in a plastic baggie and drizzle frosting over cinnamon kabobs.

Cheesie Pigs in a Blanket

Justin Baugh

1 package hotdogs
1 package cheese sticks
1 package refrigerated bread stick dough

Slice a lengthwise slit into hot dogs. Slice cheese sticks into fourths lengthwise. Place a cheese slice into slit on hotdog. Wrap hotdog with breadstick dough. Cook on hotdog stick over coals until breadstick is golden brown and hotdog is warm throughout.



Caramel Apples

Braylee Sorensen

1 bag caramels, unwrapped
3-4 apples, sliced

Make a cup shape with the foil to hold caramels. Place caramels in the foil and place foil on a hot dog stick and melt caramel over coals until soft. Dip sliced apples in caramel sauce.



Campfire Pizza Bites

Maureen Baugh

1 tube refrigerated biscuits, flattened
Pepperoni
Grated mozzarella cheese
Pizza sauce

Place a small dab of pizza sauce on biscuit, top with pepperoni and grated cheese. Fold biscuit over toppings to make pizza pocket. Bake on a hotdog stick over coals until biscuit is done. Dip in pizza sauce to serve.