

## Dom's Camping Recipes

1. **Pesto Pasta** 1 lb pasta (bowties, spirals good), 5-6 packages Knorr pesto pasta sauce mix powder, 1 package sundried (SD) tomatoes cut into halves or thirds, ~5 oz. pine nuts, ~5 oz. parmesan cheese. Toast pine nuts, stirring in a dry pan and set aside (stir and watch to avoid burning nuts). Hydrate SD tomatoes in 1 1/2 cup boiling water, and set aside. Cook pasta until al dente in the rest of the boiling water. In a separate pan cook pesto mix with SD tomatoes and their water, stirring until it starts to thicken. Drain pasta and mix in sauce. serve with pine nuts and parmesan.
2. **Curried Cous Cous** 5 oz box cous cous ( you can use flavored cous cous, which comes in smaller portions), 1-2 TBS curry powder, ~6 oz toasted salted cashews ~6 oz white raisins, 1/2 lb (~3 foil pouches) chicken white meat, 1 or 2 jars Major Grey's Mango Chutney ( put into plastic squeeze tubes to save weight). Boil water required for cous cous plus about 3/4 cup extra. When water boils add the chicken, curry, raisins and cashews and bring again to a boil. Add cous cous and bring to a boil, and cook until liquid is absorbed. Cous cous box tells you not to cook it, but at high altitude cooking is needed. Let sit 5 minutes then fluff with a fork. Serve with a glob of chutney
3. **Smoked Salmon Alfredo** 1 lb pasta (bowties, spirals, etc.), 5 packs Knorr alfredo pasta powder, 1/3 lb (~4 foil pouches, if you can get them) smoked salmon. Cook pasta. Drain all but 1 cup of the water. Add alfredo mix and sr. Add salmon, broken into smaller bits and sr (while cooking if you dare).
4. **Cajun Beef and Rice** 2 boxes Zatarain's rice and beans Cajun style mix, a big container of French's toasted onions, 1/3 lb your favorite beef jerky (cut ahead of time into little bits). Bring water required for rice plus about 1/2 cup extra, plus the jerky bits to a boil. stir in rice and cook slowly until done. Serve with the crunchy onions.
5. **Sweet and Sour Quinoa** 2-3 boxes quinoa mix (enough for 6 servings), sweet and sour mix (raid Asian food section - may find powder or liquid), 1/3 lb pork jerky (pre cut into little bits). Put the jerky into the amount of water required by the quinoa box plus 1/2 cup and a bit more if the S&S sauce is a powder. Bring to a boil then add the quinoa. Cook slowly until done then add sweet and sour mix and cook a little more and serve.