

Los Osos Lasagna

Source – The Scout’s Outdoor Cookbook

Servings: 6-8 | Challenge Level: Moderate

“Coming to you from Los Osos, The Valley of the Bears, this yummy meal will fill up a whole patrol of hungry scouts on a cool evening.”

Preparation at Camp:

1. Brown meat in a Dutch oven over 23 briquettes. Drain excess grease.
2. Add spaghetti sauce, hot water and oregano to ground beef. Stir and set aside in a medium-size bowl.
3. In a second bowl medium size, mix mozzarella cheese, cottage cheese, Parmesan cheese and egg.
4. With a goal of creating several layers of lasagna, place a band of uncooked noodles on the bottom of the oven. Cover the noodles with a layer of meat blend, then cover meat blend with a layer of cheese-egg mix.
5. Repeat the process, layering each item in the same order until all ingredients are expended.
6. Cook for about 45 minutes, leaving 10 briquettes under the oven and 13 coals to the lid. The lasagna is ready to server once noodles are soft.

Required Equipment: 12-inch Dutch oven & 2 medium-size mixing bowls

Ingredients:

1 lb lean ground beef
1 (26 oz) jar of spaghetti sauce
¾ cup hot water
¼ teaspoon ground oregano
3 cups shredded mozzarella cheese
1 (16oz) container cottage cheese
1/3 cup grated Parmesan cheese
1 egg
8 oz lasagna noodles

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Troop 200 Leader Gary Kuhn’s Comments:

For the most part a heat and serve meal. I recommend that you brown the hamburger at home, clean up is a lot easier than at camp. The no boil lasagna noodles work great and can also be used in other Dutch oven dishes. Fellow Troop Leader Neal Stewart suggests an easy addition to this meal would be French bread warmed in melted garlic butter in a fry pan or bottom of a Dutch oven.