

High Adventure Macaroni

Servings: 10-12 | Challenge Level: Easy



Preparation at Camp:

1. Brown ground beef and sausage in Dutch oven over 25 briquettes. Drain grease
2. Stir in garlic and continue to cook until it becomes golden.
3. Add oregano, spaghetti sauce, water, and uncooked macaroni. Stir, making sure all noodles are saturated.
4. Cover Dutch oven and redistribute briquettes, placing 13 coals on the lid and leaving 12 briquettes under the oven.
5. Bake until the pasta is fully cooked, about 45 minutes.
6. Add mozzarella cheese. Once melted, sprinkle with grated parmesan cheese, then serve.

Required Equipment:

12- inch Dutch oven

Ingredients

2 pounds lean ground beef

1 pound ground Italian sausage

2 tablespoons crushed or minced garlic

1 tablespoon dried oregano

1 (26 ounce) can spaghetti sauce

2 (26 ounce) cans water (use empty spaghetti sauce can for measuring)

2 pounds uncooked elbow macaroni

2 cups shredded mozzarella cheese (or your choice)

2/4 cup grated Parmesan cheese

NOTE: Can be cooked in Dutch oven on top of stove. If using this method, check and stir frequently to prevent pasta from sticking to the bottom.