

Voyageur Fajitas

Ingredients: green peppers, onions, frozen pre-cooked fajita chicken strips, fajita seasoning packet, flour tortillas, Mexican rice, black beans, cheese, and salsa

Vegetables and Chicken

Heat 1-2 tablespoons of oil in a pan or griddle.

Add sliced onion and sliced green pepper, sauté, stirring frequently until vegetables are crisp-tender.

Add the chicken chunks and heat until they are warm.

Stir in fajita seasoning mix and 1/3 cup water.

Spice as desired

Serve with warm tortillas

Mexican Rice

Add rice to a pot of water at the ratio of 1 cup rice to 2 cups water.

Bring to a rolling boil.

Remove pot from heat and let stand for 15 minutes or until water is gone.

Spice as desired and serve

TRY

Cheese sauce

Ingredients: Cheese sticks, flour, oil or fat, milk

Cut cheese sticks into small cubes

In sauce pan make a roue base with flour and fat

Roue: Heat oil to frying temp. Sprinkle flour slowly coving the hot grease allow to brown but not blacken.

Add milk and cheese to pot and simmer on low heat

Once cheese is melted and thickened serve over meal

North Woods Spaghetti

Ingredients: rotini pasta, dried hamburger, tomato powder, spaghetti seasoning, fresh green pepper, fresh onion, bagels

Pasta

- Fill a large pot half full with water and bring to a boil
- Add rotini pasta and a small amount of vegetable oil to boiling water.
- Cook until firm and tasty.
- Serve with sauce.

Red Sauce

- Mix tomato powder and spaghetti seasoning in a pan. Add water until the sauce has a thick “paste-like” consistency. This typically takes 1 to 1 1/2 cups of water.
- Cut onion into slices and sauté in oil; add onions to sauce for flavor.
- Heat sauce in the pan. Avoid allowing the sauce to boil as this will eliminate some flavor from the sauce.
- Spice as desired and serve over rotini.

Hamburger

Add hamburger to hot water and allow to hydrate until it is not crunchy. Add hamburger to the red sauce or serve separately.

Kekakabic_Supreme

Ingredients: Dried potato, dried sausage crumbles, gravy, dried beans, dried corn

Potatoes and Vegetables

- Boil water, enough to rehydrate the sausage, corn and cook the potatoes.
- Add seasoning Packet
- Add sausage and corn. Simmer until hydrated.
- Add mashed potato mix, stir until all the powder is mixed in.

Poo Bah Burgoo

Ingredients: Dried Chicken, Wild Rice Soup Mix, Brown Rice, Dried Peas, Pita

Rice and Soup Mix

- Add rice to water at a ratio of 1 cup rice to 2 cups water.
- Bring water to a vigorous boil. Reduce heat and simmer until the water is gone and the rice is tender.
- Following the directions on the soup mix packet, add as much water is required and mix in the soup mix.
- Heat or boil water.
- Serve with pita.

Chicken

- Add chicken to hot water and allow to hydrate until it is not crunchy.
 - Serve on the side or with the soup.

Charlie's Kraft Walleye

Ingredients: Macaroni, Tuna, Cheese Sauce, Dried Peas, Dried Carrots, Croutons

Macaroni and Tuna

- Bring a pot of salted water to a boil.
- Add Macaroni.
- Cook until tender.
- Strain excess water.

Cheese Sauce

- Add 2 tbsp. of butter or squeeze butter, 1 tbsp. of bannock, salt, pepper, and 1 cup of liquid milk to a pan.
- Add the cheese sauce powder.
- Mix ingredients and add water as needed until the sauce has a desirable consistency.
- Heat the pan until warm. Avoid boiling the sauce as it will eliminate some flavor.
- Spice as desired and serve over macaroni and tuna.

Peas and Carrots

- Add peas and carrots to hot water and allow to hydrate until they are not crunchy.
- Serve on the side or in the macaroni.

TRY Fresh Fish

- Use freshly caught fish in place of the Tuna.

Chili Mac

Ingredients: Macaroni Pasta, Dried Chili Mix with Beans, Dried Hamburger, Dried Corn, Corn Bread Mix

Macaroni Chili

- Add Macaroni to salted boiling water.
- Cook until tender.
- Add Chili mix to the pot before straining.
- Add additional water as necessary.
- Serve.

Hamburger

- Add hamburger to hot water and allow to hydrate until it is not crunchy.
- Add hamburger to the chili or serve separately.

Corn

- Add corn to hot water and hydrate until it is not crunchy.
- Add to chili or serve separately.

Corn Bread

- Add water to the corn bread mix following the directions on the box.
- Cook in the bake packer until proper consistency.

TRY Fried corn cakes

- Boil and hydrate corn separately.
- Mix corn, corn bread mix, 2 Tbs of fat (lard preferred)
- Add water slowly to obtain batter texture.
 - Fry like pancakes in greased pan.

Pesto Pasta

Ingredients: Macaroni Pasta, Dried Chicken, pesto seasoning mix, parmesan cheese, dried carrots, biscuit mix.

Pasta

- Add the pasta, vegetables, and a cap full of vegetable oil to salted boiling water.
- Cook until tender. Be sure to taste frequently to avoid overcooking.
- Drain water.
- Add pesto seasoning packets, a splash of oil (up to ¼ cup) and water to consistency of liking – mix together
- Top with parmesan cheese

Chicken

- Add chicken to hot water and allow to hydrate until no longer crunchy.
- Add to Alfredo or serve separately.

Red Beans and Rice

Ingredients: Red Beans and Rice Mix, Bulk Dried Sausage Crumbles, Tortillas

Red Beans and Rice

- Add the red beans and rice mix to salted boiling water. (3 cups of water for each box of rice)
- Cook until tender.
- Drain water if necessary.

Sausage

- Add sausage to hot water and allow to hydrate until no longer crunchy.
- Add to red beans and rice mix or serve separately.