YOUR FAVORITE CAMP RECIPES; FROM OUR KITCHEN TO YOURS
In a food processor, combine chickpeas, garlic, shallot, parsley, cumin, coriander, flour, and season with salt and pepper. Pulse until mixture is coarse and mealy—do not over blend!

Form mixture into 2in diameter balls, squeezing to compact. Transfer to chill in the refrigerator.

In a pot, head 1 in of oil until a drop of water added to the oil sizzles and pops.

Fry falafels until golden, transfer to a paper towel-lined plate and season with salt.

Serve in pita sandwich with toppings of choice!

### INGREDIENTS:
- 1 15oz can of chickpeas or garbanzo beans
- 4 cloves garlic, roughly chopped
- 1 shallot, roughly chopped
- 2 tbsp. fresh chopped parsley
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 3 tbsp. flour
- Kosher salt
- Ground black pepper
- Oil for frying

### DIRECTIONS:
INGREDIENTS:
- 1 cup washed chickpeas
- 1 tsp. baking soda
- 8 tbsp. lemon juice
- 3 crushed garlic cloves
- 5 tbsp. olive oil
- 5 tbsp. tehina
- 1 tsp. salt
- 1 tsp. pepper

DIRECTIONS:
- Soak chickpeas overnight in 4 cups of hot water and baking soda
- Drain chickpeas, put in pan with 5 cups salted water and cook for 1 hour on medium heat
- Put drain chickpeas and remaining ingredients in a food processor or blender and blend until smooth or desired texture
- Add more lemon juice or salt if desired
- Garnish with: parsley, olive oil, garlic, paprika, or other choice of garnish
**ISRAELI SALAD**

**INGREDIENTS:**
- 2-4 cucumbers
- 4 large tomatoes
- 1 green pepper, remove seeds
- 1 red pepper, remove seeds
- 1 small onion
- 2 tbsp. extra virgin olive oil
- 1 tsp. salt
- 1 tsp. pepper
- 1 tbsp. lemon juice

**DIRECTIONS:**
- Finely dice all vegetables, the smaller the better, and mix together in a bowl.
- Add oil and lemon juice. Season to taste and serve immediately.
- Optional: to make a richer salad, add chopped olives, coarsely grated carrots, cubes avocado, green onion, thinly sliced cabbage or lettuce, grated lemon peel, and chopped parsley.
OVERNIGHT FRENCH TOAST

INGREDIENTS:

- 1-2 non crusty Challahs
- 8 eggs
- 2 cups half and half
- 1 cup milk
- 2 tbsp. sugar
- 1 tsp. vanilla
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- Dash of salt

DIRECTIONS:

- Slice challah into 1 in slices
- Arrange in a 9x13 pan, 2 layers overlapping pieces
- In a large bowl, combine eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and salt
- Beat with a whisk until fully blended, but not too bubbly
- Pour mixture over challah, making sure it is all covered and soaked throughout
- Cover with foil and refrigerate overnight
- Bake next day at 350 for 40-50 minutes
Preheat oven to 400 degrees

Bring water and oil to a boil and remove from heat

Add matzoh meal, sugar, and salt, mix lightly

Beat in egg yolks

In a separate bowl, beat egg whites until stiff but not dry and gently mix into mixture. Dough should be fairly stiff.

Roll dough into 2 1/2-3 inch balls and place on greased cookie sheet.

Flatten slightly and poke a hole in the center

Bake for 30 minutes or until golden brown. Keep an eye on it—bottoms can burn easily!
Grilled Cheese

INGREDIENTS:

- Slices of bread
- Cheese of choice (cheddar, american, etc.)
- Softened/spreadable butter

DIRECTIONS:

- Butter each slice of bread on one side
- Lay one slice of bread, buttered side down, in the frying pan
- Layer 2 slices of cheese on top of the bread and then add the other slice of bread
- Cook until the bottom side of the bread is golden brown (1-2 minutes), flip, and repeat
- Allow sandwich to slightly cool before serving
SLOPPY JOE BRISKET

INGREDIENTS:

- 2 lb frozen brisket
- 12 oz can tomato juice
- 1/2 cup water
- 1 pack powder sloppy joe mix
- 2-3 potatoes
- 1 large onion
- 1 cup carrots, largely chopped
- 1 pack sliced mushrooms

DIRECTIONS:

- Preheat oven to 250 degrees
- Chop of veggies into large slices and place at bottom of 9x13 baking dish with brisket
- Mix together tomato juice and sloppy joe mix
- Pour mixture over veggies and meat, cover with foil
- Bake for 8 hours
RICE KRISPIE TREATS

INGREDIENTS:

- 6 tbsp. Butter
- 16 oz mini marshmallows
- 1 tsp. vanilla extract
- 6 cups Rice Krispie Cereal

DIRECTIONS:

- Line an 8-9in baking pan with parchment paper, set aside
- In a large saucepan, melt butter over low heat
- Add 1 cup marshmallows and stir until completely melted. Remove from heat.
- Add vanilla, cereal, and remaining marshmallows
- Pour into prepared baking dish and gently press until completely spread out
- Allow to set at least 1 hour, cut, and enjoy!
S' M O R E S  B A R S

INGREDIENTS:

- 6 cups mini marshmallows
- 1/3 cup light karo syrup
- 6 tbsp. butter
- 1 1/2 cup milk chocolate chips
- 1 tsp. vanilla
- 8 cups Golden Grahams

DIRECTIONS:

- In a 3 qt sauce pan, melt 5 cups of the mini marshmallows with the corn syrup, margarine, and chocolate over low heat
- Stir in the vanilla
- Pour cereal in a large bowl with the melted mixture on top
- Mix quickly until completely coated
- Stir in remaining 1 cup of marshmallows
- Pour mixture into 9x13 baking pan and spread evenly (use oil on your hands or spoon)
- Let stand at least 1 hour until firm before cutting and serving
Chocolate Chip Cookies

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp sea salt
- 8 tbsp. (1 stick) unsalted butter, room temp.
- 2 cups packed light brown sugar
- 2 large eggs
- 1 1/2 tsp. pure vanilla extract
- 1 1/2 cups semisweet chocolate chips

Directions:

- Preheat oven to 350 degrees. Line a baking sheet with parchment paper
- In a medium bowl, whisk together flour, baking soda, and salt. Set aside.
- In a large bowl, beat butter and sugar on medium-high until light and fluffy. Add the eggs and vanilla, beat until blended.
- Add the flour mixture and mix on medium speed until flour is mixed. Beat on high for 30 seconds.
- Add chocolate chips, beat on high for 5 seconds.
- Drop large spoonfuls on baking sheet, don’t flatten. Bake until lightly brown (10-11 minutes).
- Transfer to cooling rack, serve, and enjoy!
Coffee Cake

**INGREDIENTS:**
- 1 tbsp. all-purpose flour, for coating the pan
- 2 cups all-purpose flour (spoon & leveled)
- 1 cup + 2 tbsp. granulated sugar
- 1 tsp. salt
- 10 tbsp. unsalted butter, firm & cold
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 3/4 cup buttermilk, room temp.
- 1 large egg, room temp.
- 2 tsp. vanilla extract
- 2/3 cup packed light brown sugar
- 2 tsp. ground cinnamon

**DIRECTIONS:**
- Preheat oven to 350 degrees. Grease a 9x9in square baking pan, sprinkle bottom with 1 tbsp. of flour, set aside
- In a large bowl, whisk the flour, sugar, and salt until combined. In very small pieces, cut in the butter using a pastry blender or fork until mixture is coarse. Set aside 1 cup of mixture.
- Mix baking powder and baking soda into remaining mixture. Add the buttermilk, egg, and vanilla. Blend with a mixer until batter is smooth and fluffy.
- Spoon the mixture into the prepared pan, smoothing the top.
- Add the brown sugar and cinnamon to the reserved cup of flour mix, mix with a fork until well blended. Sprinkle over the batter, pressing lightly.
- Bake 50-58 minutes until the center comes out clean with a toothpick. Cool 10 minutes and enjoy!

*Just how the water in New York makes bagels taste better, the camp atmosphere may make the coffee cake taste better. Enjoy our "at home" version*