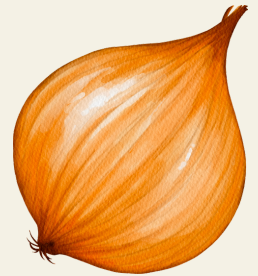
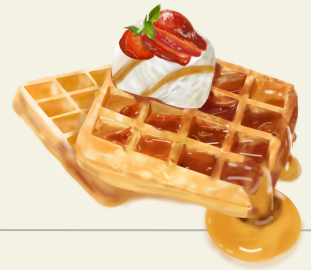


# Camp Create Week Five Recipes



# Waffles



## Ingredients

- 1 ½ cups pastry flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- Pinch of cinnamon
- ¾ cup milk
- 5 tablespoons unsalted butter, melted
- 2 large eggs
- 2 tablespoons maple syrup

## Directions

- In a mixing bowl add flour, baking powder, salt and cinnamon, milk, melted butter, eggs, maple syrup and vanilla extract.
- Whisk together the ingredients
- Pour batter onto the heated waffle iron, enough to cover the center and most of the central surface area, and close the lid. Once the waffle is deeply golden and crisp, transfer to a plate.
- Repeat with remaining batter. Serve waffles with maple syrup or anything that sounds good to you
- Enjoy!

# Ground Chicken Tacos



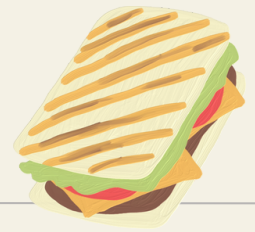
## Ingredients

- Ground chicken
- Siete Taco Seasoning
- Tortillas
- Onion
- Tomato
- Lettuce
- Cheese

## Directions

- Cook the ground chicken in the skillet, add 1/3 cup of water and Siete seasoning
- Simmer chicken for 2-3 minutes until ready
- Chop the peppers, tomatoes, and lettuce.
- Combine the rice with the cooked beef, peppers, tomatoes, lettuce, cheese, guacamole and cilantro in each bowl.
- Enjoy!

# Turkey and Cheese Panini



## Ingredients

- Sourdough Bread
- Turkey
- 2 tbsp mayonnaise
- 4 tsp basil pesto
- thin slices sourdough bread
- 8 ounces sliced cooked turkey breast
- 2 ounces thinly sliced provolone cheese
- Tomato slices

## Directions

- Heat panini press to medium high heat.
- Place the bread on a plate. Layer the ingredients between the two pieces of bread: turkey, pesto sauce, cheese, and tomatoes. Spread each piece of bread with butter on the outside.
- Transfer to the panini press and press together gently to help the whole thing stick together. When the outside is golden brown and the inside is melted and warm, remove from heat, slice, and serve.
- Enjoy!

# Sliders



## Ingredients

- Ground beef
- Hawaiian rolls or slider buns
- cheese slices
- tomatoes
- lettuce

## Directions

- Preheat the oven to 350°F
- Combine the beef and spices in a bowl. Shape the beef into patties.
- In a skillet, cook for 20 minutes. Drain the liquid and set aside.
- Once beef patty is cooked, place it on the rolls or bun.
- Add any toppings you would like.
- Enjoy!

# Popsicles and Lemonade



## Ingredients

- Popsicles
  - 1 Watermelon (4 cups)
  - Lime juice (1 tbs)
  - Sugar (1/4 cup)
- Lemonade
  - 1 3/4 cups white sugar
  - 1 cup water
  - 9 medium lemons, or more as needed
  - 7 cups ice-cold water
  - ice as needed

## Directions

- Watermelon
  - Toss watermelon, lime juice, and sugar into a blender. Whirl until smooth. Taste for sweetness. Add more sugar if needed.
  - Pour into popsicle molds and freeze overnight
- Lemonade
  - Mix it all together in a large beverage dispenser.
  - Adjust the sugar to your own liking.
  - Enjoy!