

MAGStock

COMMUNITY COOKBOOK 2023



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SNACKS



Campfire Dip (VG)

Submitted by: Bonnie

Servings: 6

Prep time: 5 min

Cook time: 15 min

INGREDIENTS

1 tub of Garden
Vegetable Cream Cheese
(substitute dairy free
cream cheese for vegan)

1 cup of salsa

1/2 cup shredded
mozzarella cheese
(substitute dairy free
mozzarella for vegan)

1/4 cup diced green
onions Seasoning to taste
(recommend cumin, salt)

DIRECTIONS

1. Place all of the ingredients into a tin foil packet.
 2. Set over the coals of a fire until the ingredients are melted and well incorporated.
 3. Let sit for 10-15 minutes.
 4. Remove from fire, let cool to a safe temperature, and stir.
 5. Serve with chips, or vegetables for a gluten-free version.
- (Note: This can be done in a pot over a stove or fire, but the cook time will be about 5 minutes)



DRINKS



Socks's Summer Refresher (alcoholic)

Submitted by: Socks Magocs

Servings: 1

Prep time: 5 min

Cook time: n/a

INGREDIENTS

3 parts Islay scotch

1 part elderflower
liqueur

1 dash orange bitters

1 tsp simple syrup
(optional)

DIRECTIONS

1. Combine ingredients in a rocks glass with the largest ice cube available. Stir to combine. Drink while staring at the sunset.

Joja Cola "Fuel your life." (alcoholic)

Submitted by: Moonie

Servings: 1

Prep time: 2 min

Cook time: n/a

INGREDIENTS

1.5 oz Malort

1 can Diet Cola

DIRECTIONS

1. Mix together thoroughly, serve in Blue Solo Cup for authenticity

Replenishing Elixir (non-alcoholic, VG)

Submitted by: Osa

Servings: 1

Prep time: 5 min

Cook time: n/a

INGREDIENTS

16 oz water
1/2 lime, juiced (or to taste)
1 tbsp honey or maple syrup
1/4 tsp salt (or to taste)
white elderflower syrup
(optional to taste)

DIRECTIONS

1. Combine all ingredients in any order and with any amounts. Everything is to taste. Though the salt amount should stay as a small amount unless you aren't able to have salt in your diet and then just don't add it. :)

Gus' Gingersnap (alcoholic, VG)

Submitted by: Buddah

Servings: 1

Prep time: 1 min

Cook time: n/a

INGREDIENTS

1oz Lemon Juice
.5oz Honey Syrup
1.5oz Bourbon
3oz Ginger Beer
3 dashes of Angostura
Bitters

DIRECTIONS

1. In a chilled glass, mix well juice, honey, and bourbon.
2. Top mixture with ginger beer and bitters.
3. Briefly stir and enjoy!

Check out Buddah creating the drink at the link below!

<https://www.instagram.com/reel/Cs2VCa-pRnYI/>

TRASH?

Trash Soup (VG, GF, alcoholic?) 7-8% abv

Submitted by: Boosh

Servings: 21

Prep time: 7-14 days

Cook time: 30-60 min

INGREDIENTS

1 gal water
1.5 kg. Sorghum Syrup
14 g salt
8g Coriander Seeds
(crushed)
White Labs Kolsch Yeast
1 1/3 c White Miso
157g Shiitake Mushrooms
Sesame Oil
10-11 Garlic Cloves (finely
minced)
3-4 tbsp Ginger (peeled and
finely minced)
42g Kombu
2-3 tbsp Doubanjiang
1 tsp Msg

DIRECTIONS

Broth:

1. Combine sorghum, salt, and coriander and boil for 15 minutes. Chill to 70F, add yeast and ferment for 7-14 days.
2. Decant off yeast cake and store chilled in airtight container until ready to proceed

Soup:

1. Slice Kombu into 1" (bite size) strips and soak in fermented broth while doing steps 2-4
2. Prepare: Thinly slice shiitake mushrooms, peel and finely mince ginger, peel and finely mince garlic
3. Heat sesame oil in large pot (large enough to hold all of the fermented broth) and sauté ginger and garlic until fragrant
4. Add shiitake mushrooms and cook down until desired doneness is achieved
5. Deglaze pot with a small quantity of broth, add remaining broth with kombu and heat to boiling
6. Add miso, doubanjiang, and msg and simmer covered for at least 15 minutes
7. Serve hot

NOTE! : This is a fermented recipe and contains alcohol. Improperly fermented foods can be dangerous to consume. Please follow all safety standards and processes.



Creamy Potato Salad with Bacon

Submitted by: Nate

Servings: 10-12

Prep time: 20 min

Cook time: 25 min

INGREDIENTS

8-10 medium red
potatoes
10 eggs
1 lb bacon, chopped
1-1.5 cups mayo
1/4 cup sour cream
1/4 cup dill, chopped
2 tsp onion powder
salt and pepper to
taste

DIRECTIONS

1. Cook chopped bacon in a large frying pan.
2. While bacon is cooking, wash and cut potatoes into bite size pieces. Put into large pot and fill with cold water.
3. Boil potatoes until tender, but not too soft. Drain, do not rinse. Place potatoes on a baking sheet to cool.
4. While bacon and potatoes cook, boil eggs using a pot of cold water. Once water starts to boil, turn off burner, but leave pot on stove. Cover for 12 minutes.
5. Peel eggs, halve and separate yolks. Cut egg whites into bite size pieces.
6. In a large mixing bowl, add yolks, mayo, sour cream, dill, onion powder, salt and pepper. Mix until creamy.
7. Add cooled potatoes, chopped egg whites, and bacon to mixture. Fold until well combined. Refrigerate until ready to serve.

SOUPS, STEWS, AND



CHILI



Dr. Robotnik's Mean Beef Stew Machine

Submitted by: DJ SUPER SONIC

Servings: 4-6

Prep time: 10 min

Cook time: 60 min

INGREDIENTS

- 1 lb beef roast, cubed
- 1 bunch celery, chopped
- 4 large carrots, chopped
- 3-4 large russet potatoes,
chopped
- 1/2 can peas (unstrained)
- 1 can corn (unstrained)
- 1 can creamed corn
- 64 oz beef broth
- 1 jalapeno, sliced (optional)

DIRECTIONS

1. In a large pot, bring beef broth to a low boil.
2. Add all ingredients and keep at a low boil for 1 hour.

Chicken and Sausage Gumbo

Submitted by: Kyuun

Servings: 8-10

Prep time: 20 min

Cook time: 180 min

INGREDIENTS

Roux

1 heaping cup flour

1 cup of oil of choice, or butter

Gumbo

1 bunch celery, chopped

1 large bell pepper, chopped

1 large yellow onion, chopped

3 cajun belle peppers, chopped (optional)

1 bunch green onions, chopped

1 bunch parsley, chopped

chopped garlic to taste

6-8c chicken stock/broth

1-2c cooked shredded chicken

1 rope andouille sausage, sliced into coins

1-2 tbsp Cajun seasoning

2 tsp cayenne powder

1 pinch garlic powder (optional)

1 pinch onion powder (optional)

DIRECTIONS

1. Make the roux: heat a large pot over medium to medium-low heat. Pour in oil and let heat approx. 2 minutes, then slowly add the flour and combine. Stir **CONSTANTLY** forever (35-45 minutes), until the roux is the color of chocolate and has a loose cookie dough like consistency. Add extra oil and flour as needed for consistency. **DO NOT LET ROUX BURN OR YOU'LL HAVE TO START OVER.**
2. Brown your sausage slices in a separate pan until cooked on both sides and set aside, reserving drippings.
3. Stir chopped veggies into roux and stir **RAPIDLY** for 1-3 minutes, still being careful not to burn.
4. Pour chicken stock/broth into the pot, mixing well and scraping the bottom of the pot.
5. Add the parsley, chicken, sausage and sausage pan drippings, Cajun seasoning, cayenne powder, garlic powder, onion powder, and as much salt as desired and mix everything together. Bring to a boil for 1-2 minutes and then reduce heat to medium-low.
6. Simmer gumbo on medium-low heat for about an hour, stirring occasionally to prevent sticking.
7. Gumbo should be thickened by now. Taste and adjust seasonings to personal preference (more salt, more cayenne, more Cajun seasoning, etc).
8. Serve over warm white rice with reserved parsley and green onions - and Louisiana Hot Sauce!

Notes:

1. The best way to make gumbo is with homemade chicken stock.
2. Gumbo is **ALWAYS** better the day after you make it. It's a rule.



MAIN DISHES

'Angry Birds' Beer Can Chicken

Submitted by: DJ SUPER SONIC

Servings: 4-5

Prep time: 10 min

Cook time: 80-90 min

INGREDIENTS

- 1 whole chicken
- 1 bunch thyme, chopped
- olive oil
- 1/2 can beer, lager

DIRECTIONS

1. Rub olive oil on outside of chicken.
2. Season outside of chicken with chopped thyme.
3. Place half full can of beer inside of chicken, and set upright in a large pan or cooking pot.
4. Cook on charcoal (approx. 80 min) or propane (approx. 90 min) grill. Skin should be crispy and golden brown.

Black 00 2AM Steak & Eggs

Submitted by: BenTarkus

Servings: 2-4

Prep time: 15-60 min

Cook time: 20 min

INGREDIENTS

1 12-16oz NY Strip or Ribeye

6 eggs

**2-3 Tbsp high smoke point oil
(canola, grapeseed, avocado)**

Kosher salt

coarse ground pepper

butter (optional)

DIRECTIONS

- 1. Pat steak dry. Season generously with salt and pepper on all sides. Let rest at room temperature up to 1 hour.**
- 2. Prepare cooking fire. Allow fire to burn down to hot coals. Place seasoned cast iron skillet elevated above fire on a flat, hot surface.**
- 3. Add oil to pan, allow to come to temperature. Oil should begin to gently smoke when hot enough. Place steak into pan and cook over med-high heat 4-7 minutes.**
- 4. Flip steak once and cook for another 3-5 minutes. Sear steak along sides ~60 sec and remove from pan. Allow to rest NO LESS than 3 minutes.**
- 5. While steak rests, cook eggs in pan over medium heat, turning once, about 2-3 minutes.**
- 6. Deglaze with butter and pour melted butter over steak. Serve immediately with eggs.**

Chicken Cacciatore (GF)

Submitted by: Vi Pistorio

Servings: 4

Prep time: 15 min

Cook time: 30 min

INGREDIENTS

- 4 Tbsp olive oil
- 2 Tsp red pepper flakes
- 2 cloves garlic
- 1 small bunch thyme
- 1 bunch fresh basil
- 4 chicken thighs (bone in preferred)
- 1 medium onion
- 2 bell peppers (red/yellow/orange)
- 2 medium tomatoes
- 4 Tbsp capers
- 1/2 cup red or white wine OR chicken stock OR water salt pepper, oregano to taste

DIRECTIONS

Prep:

1. Season chicken with salt, pepper, oregano.
2. Dice onion Large chop peppers Dice and heavy salt tomatoes in separate bowl and let sit to absorb Rough chop basil and thyme

Cook:

1. Heat oil in pan, sear chicken until golden, set aside to rest, do not remove oil/grease.
2. Saute onion, garlic, peppers, herbs until soft. Pour in 1/2 cup of chosen wine/stock and deglaze pan.
3. Partially crush tomatoes and add to pan, stirring to incorporate
4. Stir in black pepper, red pepper flakes to taste
5. Re-add chicken to pan, immersing in sauce/vegetables
6. Add capers to pan, cover and cook until chicken is tender and falling off bone.



DESSERTS



Banana Boat Smores

Submitted by: Mary

Servings: 1 per banana Prep time: 10 min Cook time: 10 min

INGREDIENTS

1 banana per serving

Suggested Fillings

marshmallows

chocolate

graham crackers

peanut butter

cookies

nutella

crumbled candy bar

DIRECTIONS

1. Slice each banana down the middle. Be careful not to pierce the back, but if you do, nbd.
2. Slightly mash the insides of the banana with a fork.
3. Add your fillings and optionally mix with the banana.
4. Rip off a big ol piece of foil, forearm length should be fine.
5. Place your nana on the foil and fold the foil to cover.
6. Lightly crimp the edges of the foil and place the boat in an area of extraordinarily high heat.
7. Cook for 10 minutes, maybe longer. Things should be melty! Then remove and eat :)

Canned Fruit Salad (VG, GF)

Submitted by: Bonnie

Servings: 12

Prep time: 15 min

Rest time: 4 hours

INGREDIENTS

- 2 Bananas
- 1 cup Grapes, seedless red
- 1 11 oz can Mandarin oranges
- 1 20 oz can Pineapple chunks
- 1 21 oz can Peach pie filling
- 1/2 cup Maraschino cherries
- 1 cup Marshmallows, miniature
- Optional:
Ground allspice, cinnamon, cardamon, ginger, or nutmeg to taste

DIRECTIONS

1. Slice bananas and grapes.
 2. Drain the oranges, pineapple chunks, and cherries (save the juices to use in making drinks!).
 3. Combine all solid ingredients.
 4. Stir in optional seasonings to taste.
 5. Let rest for at least 4 hours.
- Tip: This can be made either entirely or partially ahead of time if you do not wish to prep at your campsite- just add a bit of lemon juice to the bananas and grapes if not combining with the canned ingredients before camping.