



THIS SUMMER AT HOME. דרום ברמה

בשנה הבאה

קייץ בבית

CAMP RAMAH DAROM

COOKBOOK

**יום שני** Monday

Biscuits and Gravy

**יום שלישי** Tuesday

Grilled Cheese and Tomato Soup

**יום רביעי** Wednesday

Cookout

**יום חמישי** Thursday

Banana Bread

**יום שישי** Friday

Mississippi Mud Brownies

*Post your creations on Facebook and Instagram at #RamahDaromEats*



# Biscuits & Gravy

## Ingredients

### BISCUITS:

- 2 cups flour
- 1/2 TBS baking powder
- 1 tsp kosher salt
- 1 TBS granulated sugar
- 1 1/2 cups heavy cream

### GRAVY:

- 1/4 (14-ounce) package meatless sausage
- 2 TBS all-purpose flour
- 1 1/2 cups low-fat milk
- 1/4 tsp salt
- Pinch of freshly ground black pepper

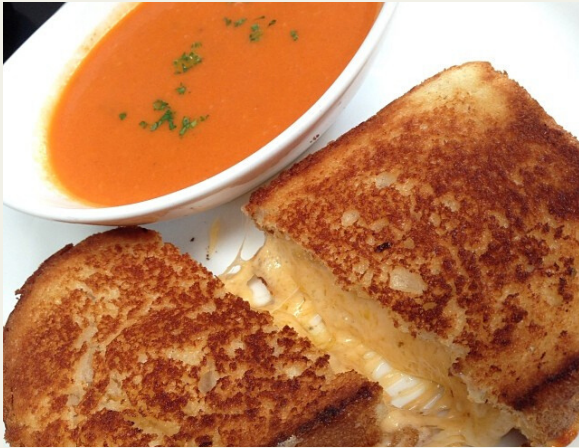
## Directions

### BISCUITS:

1. Preheat oven to 400°F.
2. In a large bowl, whisk together flour, baking powder, salt and sugar.
3. Add heavy cream and stir gently with a wooden spoon until dry ingredients are just moistened.
4. Roll out to an even 1/2 inch thickness.
5. Cut into 2 inch squares or use cookie cutter for rounds.
6. Bake until golden brown, 12-15 minutes.

### GRAVY:

1. Heat oil in skillet and add sausage. Cook until browned. Remove and crumble.
2. Mix flour and milk into a slurry.
3. Add slurry, salt and pepper into skillet with sausage.
4. Bring to a boil over medium-high heat.
5. Reduce temperature and simmer until thickened.



# Grilled Cheese & Tomato Soup

## Ingredients

### GRILLED CHEESE:

- White Bread
- American Cheese
- Butter

### TOMATO SOUP:

- 1 part canned condensed tomato soup
- 1 part water or milk
- Salt
- Pepper
- Garlic, chopped (optional)

## Directions

### GRILLED CHEESE:

1. Spread butter on outside of slices of bread.
2. Place bread, butter-side down, in a large skillet.
3. Top with slices of cheese and more bread, butter-side up.
4. Cook over medium heat until lightly browned.
5. Flip and cook until second side is lightly browned and cheese is gooey.

### TOMATO SOUP:

1. Heat soup and liquid of choice in a saucepan over medium heat.
2. Add garlic, if using.
3. Bring to a simmer, stirring occasionally to combine liquids.
4. Add salt and pepper to taste.



# Cookout

## Ingredients

- Hamburgers
- Burger Buns
- Hot Dogs
- Hot Dog Buns
- Corn on the Cob
- Coleslaw
- Watermelon
- Ketchup
- Mustard
- Mayo
- Lettuce
- Tomato
- Onion

## Directions

1. Lay out food
2. Enjoy!



# Banana Bread

## Ingredients

- 3 very ripe bananas
- 1/2 cup melted unsalted butter
- 1 tsp baking soda
- 1/4 tsp kosher salt
- 3/4 cup sugar, plus more for topping
- 1 large egg, beaten
- 1 tsp vanilla extract
- 1 1/2 cup all-purpose flour
- 1/2 cup chocolate chips (optional)

## Directions

1. Preheat oven to 350°F.
2. Butter an 8"x4" loaf pan.
3. In a large bowl, mash bananas until completely smooth. Stir melted butter into the banana mixture.
4. Mix in the baking soda and salt.
5. Mix in the sugar, egg and vanilla.
6. Add in flour and mix until just combined.
7. Mix in the chocolate chips, if using.
8. Pour batter into prepared loaf pan. Sprinkle top of batter with sugar.
9. Bake for 50 minutes to 1 hour, until a tester comes out of the center clean.
10. Cool in pan before removing and slicing.



# Mississippi Mud Brownies

## Ingredients

### **BROWNIES**

- 3/4 cups margarine
- 1 3/4 cups sugar
- 3/4 cups cocoa powder
- 4 large eggs
- 2 tsp vanilla extract
- 1/2 tsp salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups mini marshmallows

### **FUDGE TOPPING:**

- 5 tbsp margarine
- 2 tbsp unsweetened chocolate
- 1/3 cup cocoa powder
- 1/8 tsp salt
- 1/2 cup powdered sugar
- 1/4 cup non-dairy non-flavored creamer
- 1/2 tsp vanilla extract

## Directions

### **BROWNIES:**

1. Preheat oven to 350°F. Grease a 9"x13" pan.
2. In a medium saucepan over medium heat, melt margarine. Once completely melted, stir in cocoa powder and sugar.
3. Remove from heat, stir in eggs one at a time.
4. Mix in vanilla and salt.
5. Add flour and mix until smooth.
6. Place in greased pan and bake for 25 mins.
7. Remove from oven, add marshmallows.
8. Return to oven for ten minutes.

### **FUDGE TOPPING**

1. In a medium saucepan over low heat, melt margarine. Once completely melted, add chocolate and stir.
2. Add cocoa and sugar. Using a whisk, mix until smooth.
3. Add creamer and stir.
4. Mix in powdered sugar until smooth.
5. Pour fudge topping over marshmallows.
6. Allow to cool before cutting.