

# Troop 202 Adult Cook-off Recipes

## Crab Stuff Peppers

Winner of 2011 Camp Ransburg Adult Leader Cook-off - Week 6

### Ingredients:

- (7) Large Bell Peppers (I like using multiple colors for added visual presentation)
- (2) Boxes of Stuffing Mix (e.g. Stovetop)
- (1) 15 oz. Can of Chicken Broth
- (1) Cup of water
- (2) Small 6 oz. cans of Lump Crab Meat
- (1) 8 oz bag/tub of mixed shredded Romano and Parmesan Cheeses
- (7) thick slices of Mozzarella Cheese
- Stick of Butter
- Italian Seasoning
- 1 Tbsp. of Olive Oil



### Instructions:

1. Start about (18 to 24) charcoals briquettes in a charcoal starter.
2. Line a clean cast iron Dutch oven with aluminum foil.
3. Lightly oil the bottom of the foiled Dutch oven with olive oil and set aside.
4. Cut the tops off of the peppers, remove stems and seeds, and rinse and set aside. Save un-stemmed tops of peppers for use if desired.
5. Heat chicken broth, cup of water, and butter in a separate pot until butter is fully melted.
6. Add stuffing mix, crab meat, and shredded Romano and Parmesan Cheeses to liquids and mix well.
7. Stuff the cleaned bell peppers with stuffing mix equally until each is slightly heaping.
8. Place stuffed peppers evenly around the interior of the Dutch oven. Try to place so sides of peppers are not touching the foil. You may also use your pepper tops as bases under the stuffed peppers to help prevent scorching (optional).
9. Cover the top of each stuffed pepper with a slice of mozzarella cheese.
10. Cover Dutch oven and place it on top of about 6 to 8 white hot charcoal briquettes. Place remaining briquettes, about 12 to 16, on the lid of the Dutch oven.
11. Allow the peppers to cook about 15 to 20 minutes depending on your heat levels. **The idea is to steam the bell pepper shells and melt the mozzarella cheese only.** The interior stuffing mix should already be warm or hot from steps 5 and 6. Check steaming progress about half way through your cooking time and adjust it accordingly. Note that charcoals heat output can vary depending on outside air temperatures, type and size of dutch oven, and the start time of the charcoal.
12. After cooking the peppers to the desired tenderness, sprinkle some Italian seasoning over melted mozzarella cheese for added flavor and color.

*The Award Winning Chefs from the 2011 Ransburg Adult Cooking Competition that contributed to this recipe included: Matt Carlton, Matt LaBell, Matt Landolf, Phil Lawless, Jacob Muldoon, and Tim Varnau*

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## Additional Information:



Troop 202's 2011 Completion Team



Crack Pepper Assembly Team



Pepper Placement in Oven prior to Steaming



Seasoning Technique is Very Important



Always Have Fun