

Thanksgiving in a Bowl (TGIAB)

Servings: 1-ish
Preparation Time: instant

Recipe:

A tasty, highly variable bowl of holiday goodness; so tasty you'll want to eat it frontcountry, too. Especially good for those who prefer to just heat water on the stove. You will need:

approx. 3/4 cup instant potatoes
approx. 3/4 cup Stove Top or other 'just add water' dressing
dried cranberries and/or cherries (or raisins if you already mined your trail mix of everything else)
any meat or soy jerkey (turkey is best, of course)
butter if desired
powdered gravy mix if desired, or dried boullion

All amounts are approximate. The potatoes and dressing mix can be combined ahead of time in a zip-style bag. In camp, dole out as much as you want for dinner, add dried fruit and jerkey to mix, then add boiling water to rehydrate. If you find it bland, add boullion or gravy mix. Add butter for cold weather. Best with spiced cider mix, or a warm, spicy tea (such as chai) on the side. And of course pumpkin pie for dessert!

backcountry pumpkin pie

Servings: 6-ish
Preparation Time: depends on

Recipe:

The perfect compliment to Thanksgiving in a Bowl, custom engineered by a Food Scientist. Prepare ahead of time in your dehydrator. You will need:

1 can of pumpkin with pie recipe on the label
Corn syrup (to replace sugar)
Other ingredients as listed, except milk

Basically, this is an adaptation of the existing recipe that makes a great fruit roll-up (yes, pumpkin is a fruit). So follow the recipe on the label with these two exceptions:

*Replace the sugar at a 1:1 ratio with corn syrup. So if it calls for 1 cup of sugar, use 1 cup of corn syrup

*Skip the dairy product. It will shorten shelf life.

Mix together all ingredients and spread on the roll-up sheet of your food dehydrator. Dry as you would an applesauce. The pumpkin will remain sticky, but pliable. If you want easily separated pieces, cut the dried circle apart and store between layers of wax paper or plastic wrap.