

NYOL Kitchen Codex 2026

Let us eat and drink and be merry, for who knows what'll happen Next Year, On Luna...

Meal calendar

Day	Phase	People	Breakfast	Dinner
Wednesday Aug 26	Build 1	8	Protein Bars & Milk	Dumpling Night
Thursday Aug 27	Build 2	10	Protein Bars & Milk	Ravioli Night
Friday Aug 28	Build 3	12	Granola Parfait	Loaded Mash & Chili
Saturday Aug 29	Build 4	12	Pancakes	Lentil-Bean Stew over Rice
Sunday Aug 30	Burn 1	30	Grits	Shepherd's Pie Bowls
Monday Aug 31	Burn 2	30	Hash	Chili Mac
Tuesday Sep 1	Burn 3	30	Oatmeal	Penne Bolognese
Wednesday Sep 2	Burn 4	30	Breakfast Burrito Bar	Miso Udon Bowls
Thursday Sep 3	Burn 5	30	Grits	Curry Udon
Friday Sep 4	Burn 6	30	Hash	Loaded Nachos
Saturday Sep 5	Burn 7	30	Oatmeal	Minestrone
Sunday Sep 6	Burn 8	30	Breakfast Burrito Bar	Leftover-Curry Night
Monday Sep 7	Strike 1	20	Tasty Bite & Rice	Crispbread Spread
Tuesday Sep 8	Strike 2	8	Chia Pudding	— (drive safe :3)

Cooking Responsibilities

- We maintain two distinct cooking stations: vegan and meat/dairy. Please keep separate utensils and equipment.
- Please label appropriately, as indicated by recipes, so allergies are cared for
- Cooks cook, campers deal their own plates
- Breakfast crew cleans up/clears breakfast after its time, dinner cooks only cook, another pair cleans up
- Put out dishwashing setup.

DISHWASHING

There are 3 bins + some kinda scrubbing instrument.

- SOAP: Fill this bin with water and a squirt of dish soap.
- RINSE: Fill this bin with water.
- SANITIZE: Fill this bin with water. Add a few drops of bleach. (There is a dropper but you can also eyeball it.)

Just put these bins out. The cleanup crew will actually do the dishes.

Allergy management

There is one LIFE THREATENING ALLERGY in camp:

- Sesame

If you find SESAME among the cookstuffs, put it in a LABELLED SESAME BIN.

There are some NOT LIFE THREATENING BUT STILL IMPORTANT allergies:

- gluten
- walnuts
- beans

The main intervention is labelling/signalling, eg. writing w/ sharpie on packets or on meal line.

There are generally allergy-free options. Please pay attention to the allergy-related instructions customized in each meal.

Snacks & the Reserve Shelf

The grazing line (out every day, self-serve)

Clif bars (vegan) · RXBARs (egg) · fig bars · granola bars · mixed nuts · venison sticks (omni) · vegan jerky · Biena roasted chickpeas · raisins · pretzels · sour candy · cocoa packets · madeleines while they last. Bars run ~2/person/day

The reserve shelf (self-serve backfill)

Feel free to self serve from:

chickpeas, black beans, lentil soup, corn, green beans, dry pasta, rice, peanut butter, Tasty Bite pouches.

Emergency food

If the kitchen is down: bars + peanut butter + crispbread + the reserve shelf can feed the camp cold.

Kitchen Equipment & Consumables

Bin pointers. Ingredient lines end with where the food lives, e.g. "— Blue T ×13, Blue R ×24": look in bin Blue T first, then Blue R; ×N is how many units that bin held at load time, not how many to take. On lines listing several items, each item carries its own pointer in parentheses. Items with no pointer arrived outside the bin system — check the pantry shelf and coolers.

Equipment (the essentials — count them at load and at strike)

- Pots: 24 qt ×2 · 16 qt · 14 qt · 12 qt · foil steam-table pans (the "disposable pots")
- Flat-top griddles ×2 · propane burners ×4 (+ tanks, hoses, windscreens)
- Colander · spider strainer · 2 ladles · 3 stirring spoons · 6+ serving spoons · 2 spatulas · 2 tongs · can opener · chef's knife · cutting boards · measuring cups + spoons · mixing bowls · whisk · scissors ×2 · butter knives

Consumables

- Ziploc freezer bags (gallon + quart) · deli containers with lids · foil · foil pans + lids · plastic wrap
- **Label station: tape + sharpies**
- Dish soap · sanitizer tablets · sponges · steel wool · dish towels · nitrile gloves · paper towels · trash bags · hand soap + sanitizer

Wednesday Aug 26 — Build Day 1 Breakfast: Protein Bars & Milk

Cook time: 5 minutes setup, self-serve · **Equipment:** 1 table, butter knives, cups · **Serves:** 8 campers (1 vegan, 2 vegetarians, 5 omnivores)

INGREDIENTS

- Assorted bars, ~2 per person: Clif (Blue E ×85, Blue A ×35), RXBAR (Blue A ×1, Blue B ×1, Pink H ×1), fig bars (Blue A ×2)
- 1 jar Skippy Super Chunk peanut butter (48 oz), with knives — Blue V ×2, Pink H ×1
- 1 box madeleines (the peanut-butter carrier) — Blue A ×3
- 2 boxes whole milk (32 oz UHT — Blue N ×24, Blue Y ×12), 1 bottle oat milk (32 oz — Blue B ×8, Blue N ×6)
- Optional: raisins (Blue C ×2, Blue V ×1), almonds (Blue C ×4)

SETUP

- Bars in a bowl; peanut butter, knives, and madeleines beside; milks with cups
- Vegan lane: Clif bars and fig bars with oat milk — **RXBARs contain egg**, say so

Cleanup

- Reseal everything; opened milk to the fridge
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Wednesday Aug 26 — Build Day 1 Dinner: Dumpling Night

Cook time: 30 minutes · **Equipment:** flat-top (2 zones), 1 12qt pot with lid, mixing bowl, 2 spatulas · **Serves:** 8 campers (1 vegan, 2 vegetarians, 5 omnivores)

INGREDIENTS

- 1 bag Bibigo beef pho dumplings (40 oz) — the omnivores, ~7 each — Freezer 1 ×1
- 1 box Tai Pei vegetable egg rolls (25 oz) — vegetarian side (check the label: if the wrapper lists egg, vegans skip these) — Freezer 1 ×1
- 1 carton Mori-Nu silken extra-firm tofu (11 oz), cubed — vegan protein — Blue V ×12
- ~2 cups dry white rice — Blue Z ×5, Blue D ×1
- Dipping sauce: gyoza sauce packet (Pink H ×1) + 2 tbsp tamari + 1 tsp agave (Blue B ×2) + chili crisp (Blue F ×2) to taste
- Vegetable oil — Pink H ×1

COOKING

- **Rice first** (12 qt pot, lid on)
- **Flat-top:** beef dumplings in one zone, egg rolls in the other, tofu pan-crisped in oil with a splash of tamari in a corner — the vegan corner keeps its own spatula
- **Mix the dip** in a bowl; chili crisp on the side

SERVING

- Rice bowl → dumplings/rolls/tofu → dip
- GF plate: rice + tofu + tamari dip

Cleanup

- Leftover dumplings keep — deli container, fridge. Clean as appropriate.
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Thursday Aug 27 — Build Day 2 Breakfast: Protein Bars & Milk

Cook time: 5 minutes setup, self-serve · **Equipment:** 1 table, butter knives, cups · **Serves:** 10 campers (1 vegan, 3 vegetarians, 6 omnivores)

Same table as Day 1, scaled: ~20 bars, second madeleine box as needed (or sliced shelf-stable bread once open), 2–3 boxes whole milk + 1 oat milk. Vegan lane: Clif + fig bars + oat milk; RXBARs contain egg.

Cleanup

- Reseal; opened milk to the fridge
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Thursday Aug 27 — Build Day 2 Dinner: Ravioli Night

Cook time: 30 minutes · **Equipment:** 1 24qt pot, 1 12qt pot, 1 small pot, spider strainer, can opener · **Serves:** 10 campers (1 vegan, 3 vegetarians, 6 omnivores)

INGREDIENTS

- 2 cans Chef Boyardee beef ravioli (40 oz) — omnivores; pre-sauced — Pink H ×2
- 4 packs Evol portabella & goat-cheese ravioli (9 oz) — vegetarians — Freezer 1 ×4
- 1 pack Amy's vegan spinach ravioli (8 oz) — the vegan portion — Freezer 1 ×1
- Marinara for the boiled raviolis: 1 can diced tomatoes (14.5 oz — Blue L ×4) + 1 Cento tomato-paste tube (Blue F ×5) + 1 tbsp Italian seasoning (Blue F ×1) + a pinch of sugar, simmered 10 minutes
- Nutritional yeast at the table (vegan parm) — Blue F ×2
- GF pasta

COOKING

- **Sauce first** (small pot)
- **Boyardee cans** into the 12 qt on low heat, stirred
- **Boil** the Evol packs, then Amy's, in the 24 qt — vegan batch first or separate
- Make 1 SERVING GF PASTA separately in a pot. Or scrounge for other appropriate GF carb.

SERVING

- Ravioli → sauce → nutritional yeast or cheese to taste

Cleanup

- Sauce into a deli cup — it seeds a future pot. Clean as appropriate.

Friday Aug 28 — Build Day 3 Breakfast: Granola Parfait

Cook time: 10 minutes setup, self-serve · **Equipment:** 5 serving spoons, 1 knife (chopping), labels + marker · **Serves:** 12 campers (2 vegans, 3 vegetarians, 7 omnivores)

INGREDIENTS

- 2 tubs plain yogurt (40 oz) — dairy lane — Freezer 2 ×3
- 1 tub vegan yogurt — vegan lane (oat milk as the pour-over alternative)
- 1 bag pumpkin-seed & flax granola (24 oz) — Blue E ×2
- 1 bag oats & honey granola (24 oz) — Blue E ×1
- ~1.5 lb frozen blueberries — Freezer 1 ×5
- ~2 cups whole almonds, rough-chopped — Blue C ×4
- ~1 cup raisins — Blue C ×2, Blue V ×1
- Agave (Blue B ×2) and honey (Blue E ×1, Blue B ×1) squeeze bottles, brown sugar (Blue E ×1)

SETUP

- Scoop blueberries into a bowl first — they thaw while you set the rest
- Two labeled yogurt lanes: **DAIRY** and **VEGAN**, one spoon each
- Bowls of chopped almonds and raisins; sweeteners at the end of the line

LABELS (WRITE THEM, EVERY TIME)

- Pumpkin granola: "**CONTAINS FLAX**"
- Oats & honey granola: "**CONTAINS HONEY — not vegan**"
- The flax-free vegan topping route is almonds + raisins + blueberries + agave

Cleanup

- Yogurt back to the fridge; dry toppings keep in deli containers

Friday Aug 28 — Build Day 3 Dinner: Loaded Mash & Chili

VEGAN

Cook time: 30 minutes · **Equipment:** 1 12qt pot, 1 small pot, 1 can opener, 2 stirring spoons, 1 ladle · **Serves:** 12 campers (2 vegans, 3 vegetarians, 7 omnivores) — chili is vegan for all

INGREDIENTS

- 1 pouch dairy-free instant mash (4 oz) — Blue W ×1
- 4 cans black beans (15 oz) — Blue R ×24, Blue T ×13
- 1 can diced tomatoes (14.5 oz) — Blue L ×4
- 1 can whole-kernel corn (15.25 oz) — Blue T ×13
- 3 tbsp taco seasoning — Blue F ×1
- 1 vegetable bouillon cube — Blue W ×1
- Chili crisp (mild), to taste — Blue F ×2

COOKING

- **Make the chili:** In the 12qt pot, combine black beans with half their liquid (throw the other half away!), tomatoes, corn, taco seasoning, and the bouillon cube dissolved in 1 cup water. Simmer 15 minutes. Taste; add A LITTLE chili crisp for heat.
- **Make the vegan mash:** Prepare the dairy-free pouch per directions in the small pot. Keep its spoon separate from the dairy station.

SERVING

- Vegan plate: vegan mash → chili → jalapeños and crispy onions from the toppings bar
- Keep cheese and sour cream spoons out of the vegan lane
- Put the chili crisp out also

DAIRY / MEAT STATION

Cook time: 20 minutes · **Equipment:** 1 12qt pot, 1 water-bath pot, 1 stirring spoon, 3 serving spoons · **Serves:** 10 campers (3 vegetarians, 7 omnivores)

INGREDIENTS

- 3 pouches creamy mash (contains dairy) — make a 4th if the line is hungry — Blue V ×1
- 1 can nacho cheese sauce (10.5 oz) — Blue L ×5
- Pickled jalapeños (Blue L ×2), crispy fried onions (Blue W ×2, Pink H ×1)
- ~1 lb shredded cheese (Freezer 2 ×4), ~1 lb sour cream (Freezer 2 ×3)

COOKING

- **Make the mash** per pouch directions
- **Warm the cheese sauce:** open the can, warm it in a pot of hot water over the stove beside the chili

SERVING

- Set out the toppings bar: cheese sauce (ladle), jalapeños, crispy onions, shredded cheese, sour cream
- Everyone: mash → chili → toppings
- **Bean-intolerant camper:** mash + cheese + toppings, no chili (Claude says "offer a warmed chickpea cup on request", which sounds so pleasant, so do that. Would that we could all have a warmed chickpea cup on request, any time.)

Cleanup

- Chili leftovers into deli containers, into the fridge — they reheat into nachos night
- Clean any used utensil or dish as appropriate

Saturday Aug 29 — Build Day 4 Breakfast: Pancakes

Cook time: 40 minutes · **Equipment:** flat-top (2 zones), mixing bowl, whisk, 2 spatulas, tongs · **Serves:** 12 campers (2 vegans, 3 vegetarians, 7 omnivores)

INGREDIENTS

- 1 box Mrs. Butterworth's Complete pancake mix (32 oz; water-only — contains dairy and egg, so vegetarian/omnivore) — Blue E ×1
- 1 box Van's gluten-free frozen waffles (6) — the vegan plates, and the gluten-free option (certified GF and vegan) — Freezer 1 ×1
- Maple syrup (Blue C ×1), agave (vegan lane — Blue B ×2), Nutella (hazelnut — Blue A ×1, Blue F ×1), ~1 lb frozen blueberries (Freezer 1 ×5), thawed
- Vegetable oil for the griddle — Pink H ×1

COOKING

- **Whisk batter** per box; griddle pancakes in waves
- **Waffles** reheat on the clean zone — no batter contact keeps them gluten-free
- Blueberries and syrups at the table

Cleanup

- Leftover pancakes stack in foil; they vanish as snacks. Clean as appropriate.

Saturday Aug 29 — Build Day 4 Dinner: Lentil-Bean Stew over Rice

Cook time: 45 minutes · **Equipment:** 1 24qt pot, 1 12qt pot with lid, 1 small pot, can opener, ladle · **Serves:** 12 campers (2 vegans, 3 vegetarians, 7 omnivores)

INGREDIENTS

- 4 cans Progresso lentil soup (19 oz) — the base, liquid included (the other 4 cans live on the reserve shelf) — Blue T ×8
- 5 cans chickpeas (16 oz — Blue H ×36, Blue R ×24, Blue T ×12), 3 cans black beans (15 oz — Blue R ×24, Blue T ×13)
- 1 can Keystone chunk beef (28 oz) — omnivore add-on, warmed separately — Blue L ×4
- ~1.7 lb (4.25 CUPS) dry white rice — Blue Z ×5, Blue D ×1
- 1 Knorr cube (Blue W ×1) · 2 cups crispy fried onions (Blue W ×2, Pink H ×1) + half a bag frozen pepper-onion blend (the aromatics — Freezer 1 ×1) · 2 tbsp dehydrated celery (Blue F ×1) · Italian seasoning (Blue F ×1) · chili crisp (Blue F ×2) to taste
- 1 carton bone broth — **meat pot only** — Freezer 2 ×10

COOKING

- **Rice** (12 qt pot) -
- Boil 8 cups of water.
- Once it's boiling, add RICE. Put the lid on.
- Wait for it to start bubbling again. Once it does, turn the heat down so it's simmering.
- Let it simmer for about 20 minutes. Leave the lid on! You might need to eyeball it and have it go longer or sprinkle some water onto it. Once it's done it can sit for a bit if needed, with the lid on.
- **Stew** (24 qt): fry up pepper-onion blend in oil, then celery + soup + chickpeas + beans + Knorr + italian seasoning + water to consistency; 20 minutes
- **Meat pot:** chunk beef with a splash of bone broth; spooned over omnivore bowls

SERVING

- Rice → stew → beef spoon for omnivores → chili crisp
- Bean-intolerant camper: chickpeas and lentils are on their OK list; ladle from the top half, light on black beans
- ^ Hey, Georgia here. I have no fucking idea what Claude meant by this. Maybe Ari should just eat the meat + rice?

Cleanup

- Stew improves overnight — deli tubs, fridge; it reheats as a Burn lunch. Clean as appropriate.

Sunday Aug 30 — Burn Day 1 Breakfast: Grits

Cook time: 30 minutes · **Equipment:** 2 pots (labeled DAIRY / OAT), flat-top (2 zones), 2 ladles, tongs · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- ~60 instant grits packets (2 per person; flavored packets that list cheese go to the dairy end, plain packets to the vegan end) — Blue C ×3
- 3 boxes whole milk (32 oz — Blue N ×24, Blue Y ×12), heated — dairy pot · 2 bottles oat milk (Blue B ×8, Blue N ×6), heated — vegan pot
- 2 packs MorningStar sausage links (8 oz — Freezer 1 ×10, the assortment) + 1 pack plant-based corn dogs (Freezer 1 ×2)
- 1 pack Hormel fully cooked bacon (10.5 oz) — its own zone
- Toppings bar: ~1.5 lb frozen blueberries (Freezer 1 ×5), chopped almonds (Blue C ×4), coconut flakes (Pink H ×1, Blue B ×1), brown sugar (Blue E ×1), raisins (Blue C ×2, Blue V ×1), agave (Blue B ×2) and honey (Blue E ×1, Blue B ×1)

COOKING

- **Milks up first**, labeled pots
- **Flat-top:** links + corn dogs in one zone, bacon in the other
- Packets and toppings self-serve; ladle hot milk over

SERVING

- MorningStar links contain **egg** — vegetarian, not vegan; vegans take corn dogs + oat-milk grits + toppings
- No-pork plates come off the links zone, never the bacon zone

Cleanup

- Cooked links keep a day in the fridge bin. Clean as appropriate.

Sunday Aug 30 — Burn Day 1 Dinner: Shepherd's Pie Bowls

Cook time: 45 minutes · **Equipment:** 16qt + 14qt pots (gravies), 2 mash pots (labeled VEGAN / DAIRY), can opener ×2, ladle
· **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- Veg mash: 1 box plain instant mashed potatoes (26.7 oz, vegan base) + Earth Balance for the vegan mash (Freezer 2 ×3)
- Dairy mash: + 3–4 pouches Honest Earth creamy mash (dairy side — Blue V ×1) + splash of milk
- Both mashes: ~6 cans diced potatoes, drained and roughly mashed. Split these proportionally between the pots
- Veg gravy (16 qt): 2 cups TVP + 2 Knorr cubes (Blue W ×1) + 3 tbsp tamari + 1 cup each dehydrated onions and carrots + 2 bags freeze-dried peas
- Meat gravy (14 qt): 2 cans Keystone chunk beef (28 oz — Blue L ×4), chopped + 2 cartons bone broth (Freezer 2 ×10) + 1 bag peas
- 2 cans corn, split across the gravies — Blue T ×13

COOKING

- **Rehydrate** TVP and vegetables; both gravies simmer 20 minutes; thicken with a handful of mash flakes
- **Mash:** two pots. VEGAN POT: add PLAIN INSTANT MASH, water, fold in canned mashed potato + some Earth Balance.
DAIRY POT: add 3-4 pouches Honest Earth mash, fold in canned mashed potato + splash of milk. LABEL. O.K.!

SERVING

- Bowl: mash → gravy → crispy onions
- Bone broth is strictly the meat pot
- Bean-free night; if the bean-intolerant camper passes on peas, plain mash + corn works

Cleanup

- Gravies keep 2 days cold — tomorrow's hash welcomes them. Clean as appropriate.

Monday Aug 31 — Burn Day 2 Breakfast: Hash

Cook time: 40 minutes · **Equipment:** flat-top (2 zones), can opener ×2, 2 spatulas · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- ~20 cans diced potatoes (14.5 oz), DRAINED REAL GOOD. Use like 12 for the omnivores and 8 for the vegs. (Some of the cans of potatoes might be in strange places. If you can only find some, knock on Georgia's shiftpod and demand the locations of the others. If she grumbles at you, tell her that this is her own fault. She will happily accept this reasoning.)
- 3 cans Libby's corned beef (12 oz) — meat zone — Blue L ×6
- 2 bags frozen broccoli (Freezer 1 ×7) · 2 cups crispy fried onions (Blue W ×2, Pink H ×1)
- 1 pack MorningStar veggie bacon (contains egg — vegetarian, not vegan) — Freezer 1 ×1
- 1 more bag vegan sausage. This will probably be one of 2 special bags in the freezer. If you gotta just pick a bag then just pick a bag. It'll be fine.
- Vegan hash: potatoes + broccoli + crispy onions + chili crisp, its own corner
- Oil (Pink H ×1) · ketchup (Blue F ×1) (use about half the bottle — Friday's hash needs the rest) · Cholula and the hot-sauce library (Blue F ×10)

COOKING

- **Oil the griddle well.** Veg zone: fry potatoes + broccoli.
- Fry veggie bacon seperately (it's not vegan. Put that shit on the side.)
- Fry special bag of vegan sausage. For the vegans.
- Meat zone: fry potatoes + corned beef.

Serving

- Crispy onions on top at serving; sauces at the table

Cleanup

- Hash reheats — foil pan, fridge. Clean as appropriate.

Monday Aug 31 — Burn Day 2 Dinner: Chili Mac

Cook time: 35 minutes · **Equipment:** 2 mac pots, 2 chili pots, colander, can opener · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- 12 boxes Kraft mac & cheese (needs milk + Earth Balance: 1 box milk, half a tub) — vegetarian/omnivore — Blue M ×12
- 3 boxes Annie's vegan mac (oat milk + Earth Balance) — the vegans — Blue Z ×3
- Veg chili: 6 cans Amy's (black bean + jalapeño)
- Omni chili: 7 cans Stag Silverado (beef, no pork)
- Toppings: ~1.5 lb shredded cheese (Freezer 2 ×4), ~1 lb sour cream (Freezer 2 ×3), pickled jalapeños (Blue L ×2), crispy onions (Blue W ×2, Pink H ×1)
- Hot-sauce library — Blue F ×10
- GF pasta

COOKING

- **Two mac pots** (vegan small / main); drain, sauce per box. Follow the directions.
- **Two chili pots** warm in parallel
- Bowl: mac → chili → toppings
- Make 1 SERVING GF PASTA separately in a pot. Or scrounge for other appropriate GF carb.

SERVING

- Bean-intolerant camper: mac + cheese + toppings, or a warmed chickpea cup — both chilis are bean-forward

Cleanup

- Leftover chili keeps — Friday's nachos want it. Clean as appropriate.
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Tuesday Sep 1 — Burn Day 3 Breakfast: Oatmeal

Cook time: 30 minutes · **Equipment:** 2 milk pots (labeled), flat-top, ladles, tongs · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- ~60 Quaker instant oatmeal packets (maple-brown-sugar, apples-cinnamon)
- **The "Raisin, Date & Walnut" 4-pack gets its own labeled corner — the walnut-avoider must be able to see it**
- Whole milk (Blue N ×24, Blue Y ×12) + oat milk (Blue B ×8, Blue N ×6)
- MorningStar (Freezer 1 ×10, the assortment): 1 pack spicy black-bean burgers, crumbled and griddled (savory side) + 1 pack links · 1 pack bacon, own zone
- Toppings bar as Day 1

Cooking

- Heat 3 whole milks in a dairy pot.
- Heat 2 oat milks (Blue B ×8, Blue N ×6) in a vegan pot

SERVING

- MorningStar items contain egg — vegans take oat-milk oatmeal + toppings + a peanut-butter spoon

Cleanup

- Nothing here is worth keeping. Clean as appropriate.
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Tuesday Sep 1 — Burn Day 3 Dinner: Penne Bolognese

Cook time: 40 minutes · **Equipment:** 1 24qt pot, 16qt sauce pots, colander, can opener · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- 7 boxes Barilla penne (1 lb) — Blue M ×8
- 6 jars Prego marinara (23 oz)
- ~3 cups dry TVP, rehydrated in 1 Knorr cube + 2 tbsp tamari + hot water; 1 cup each dehydrated onions and carrots
- 2 packs Impossible patties (24 oz), crumbled and browned — Freezer 1 ×2
- Vegetable oil (Pink H ×1), 4 tbsp Italian seasoning (Blue F ×1), red pepper flakes at serving (Blue F ×1)
- ~1.5 lb shredded cheese at the table (vegetarian/omnivore — Freezer 2 ×4); nutritional yeast for vegans (Blue F ×2)

COOKING

- **Penne** (24 qt): boil in two waves if needed; drain, oil lightly
- Make 1 SERVING GF PASTA separately in a pot. Or scrounge for other appropriate GF carb.
- Rehydrate the TVP + vegetables for 10 minutes as per instructions.
- Brown the crumbled Impossible meat in oil.
- Add 6 jars of pasta sauce + 4 tbsp seasoning.
- Serve: penne → ladle → cheese and flakes at the table

SERVING

Cleanup

- Sauce keeps (deli containers, cold); penne tossed in oil keeps a day. Clean as appropriate.
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Wednesday Sep 2 — Burn Day 4 Breakfast: Breakfast Burrito Bar

Cook time: 20 minutes · **Equipment:** flat-top (2 zones, own spatulas), mixing bowl, whisk, can opener · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- ~1.5 packs La Banderita 10" tortillas (≈12–15) — first-come, and priority for the gluten-free camper; everyone else builds a **bowl** on tortilla chips or rice
- ~620 g egg powder, whisked with water (about 26 servings), scrambled in oil in waves — Blue Y ×2, Blue E ×1
- Vegan scramble: 2 cartons Mori-Nu tofu (Blue V ×12), crumbled, with a pinch of taco seasoning (Blue F ×1) + nutritional yeast (Blue F ×2) + tamari
- 2 cans black beans (Blue R ×24, Blue T ×13), warmed · Pace salsa (64 oz) · ~1.5 lb shredded cheese (Freezer 2 ×4) · ~1 lb sour cream (Freezer 2 ×3) · Cholula (Blue F ×4)
- 2 bags tortilla chips (bowl base — Blue V ×4, Pink H ×1) or white rice (Blue Z ×8, Blue W ×3, Blue D ×1)

COOKING

- Scramble tofu in batches (in oil, with seasonings).
- Scramble eggs in batches (in oil).
- Don't do em all at once.
- Beans and salsa out first; scrambles on separate zones with separate spatulas
- Line: tortilla or chip/rice bowl → scramble → beans → toppings

Cleanup

- Yeah that would be nice
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Wednesday Sep 2 — Burn Day 4 Dinner: Miso Udon Bowls

Cook time: 35 minutes · **Equipment:** 1 24qt pot, 1 16qt broth pot, colander, ladle, can opener · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- 8 packs Hakubaku udon (9.5 oz) — the remaining 8 are for Thursday's curry udon
- Broth: ~330 g miso (about $\frac{2}{3}$ tub) whisked in off-boil + 2 Knorr cubes + $\sim\frac{1}{4}$ cup tamari
- 9 cans mock duck (10 oz) — the other 9 are Thursday's — Blue L $\times 18$
- 5 cartons Mori-Nu, cubed into the broth for the last 5 minutes — Blue V $\times 12$
- 2 cans corn (Blue T $\times 13$) · 2 bags frozen broccoli (Freezer 1 $\times 7$) ·
- Half a bag ramen toppings (Blue F $\times 1$)
- Chili crisp (Blue F $\times 2$)
- Hondashi — **omnivore bowls only, sprinkled at serving** (it's bonito) — Pink H $\times 1$
- GF pasta

COOKING

- **Broth** (16 qt): Knorr + miso + tamari; duck, corn, broccoli in
- **Udon** (24 qt): boil for like 10 minutes or until it's done, drain, oil lightly
- Make 1 SERVING GF PASTA separately in a pot. Or scrounge for other appropriate GF carb.
- Bowl: noodles → ladle broth → toppings bar; hondashi sprinkle on omnivore bowls only

SERVING

- Shelled-seafood camper: hondashi is fish — ask, or plate theirs before the sprinkle
- Ramen toppings may contain sesame — LABEL THE BAG!!!

Cleanup

- Broth keeps; noodles don't — boil what you'll serve. Clean as appropriate.
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Thursday Sep 3 — Burn Day 5 Breakfast: Grits

Cook time: 30 minutes · **Equipment:** 2 milk pots (labeled), flat-top (2 zones), ladles, tongs · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

As Day 1 grits: ~60 packets, 3 whole milk + 2 oat milk heated, toppings bar.

- MorningStar: 1 pack Chik'n patties + 1 Grillers value pack
- 1 pack plant-based corn dogs (the vegan item)
- 1 pack bacon, own zone
- Same serving rules: MorningStar contains egg; plain packets to the vegan end; no-pork plates off the meatless zone

Check day 1 instructions if you're confused about what to do here.

Cleanup

- As Day 1. Clean as appropriate.
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Thursday Sep 3 — Burn Day 5 Dinner: Curry Udon

Cook time: 40 minutes · **Equipment:** 16qt + 14qt curry pots, 1 24qt pot, colander, can opener, ladle · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- The remaining 8 packs Hakubaku udon
- 6 boxes S&B Golden Curry mild — two pots: one straight, one with extra chili crisp for "hot" — Blue W ×9
- 9 cans mock duck (Blue L ×18) · ~8 cans diced potatoes, drained
- 1 cup each dehydrated onions and carrots + 2 bags freeze-dried peas, rehydrated in the pot
- Rest of the ramen toppings (Blue F ×1) · chili crisp (Blue F ×2)

COOKING

- **Curry** (16 + 14 qt): rehydrate vegetables 10 minutes in water, add potatoes and duck, roux blocks in, thin to ladle consistency
- **Udon** boiled and drained (24 qt). Bowl: noodles → curry → toppings
- AW FUCK none of this is good for the gluten free person. Okay you're gonna need to scrounge for leftovers or something else to make. Maybe pull some of the potatoes + duck + veg out and season it separately without the curry block?
- Maybe make 1 serving GF noodles.
- If you need to make a small amount of rice, here's how: Do 1 cup rice, put in 1 7/8 cup boiling water, simmer gently for 20 minutes.

Cleanup

- **Save deliberately:** Sunday is leftover-curry night — tub the extra curry, label it, fridge
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Friday Sep 4 — Burn Day 6 Breakfast: Rehash

Cook time: 40 minutes · **Equipment:** flat-top (2 zones), can opener ×2, 2 spatulas · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- ~20 cans diced potatoes (14.5 oz), DRAINED REAL GOOD. Use like 12 for the omnivores and 8 for the vegs. (Some of the cans of potatoes might be in strange places. If you can only find some, knock on Georgia's shiftpod and demand the locations of the others. If she grumbles at you, tell her that this is her own fault. She will happily accept this reasoning.)
- 3 cans Libby's corned beef (12 oz) — meat zone — Blue L ×6
- 2 bags frozen broccoli (Freezer 1 ×7) · 2 cups crispy fried onions (Blue W ×2, Pink H ×1)
- 1 pack MorningStar veggie bacon (contains egg — vegetarian, not vegan) — Freezer 1 ×1
- 1 more bag vegan sausage. This will probably be one of 2 special bags in the freezer. If you gotta just pick a bag then just pick a bag. It'll be fine.
- Vegan hash: potatoes + broccoli + crispy onions + chili crisp, its own corner
- Oil (Pink H ×1) · ketchup (Blue F ×1) (whatever's left) · Cholula and the hot-sauce library (Blue F ×10)

COOKING

- **Oil the griddle well.** Veg zone: fry potatoes + broccoli.
- Fry veggie bacon separately (it's not vegan. Put that shit on the side.)
- Fry special bag of vegan sausage. For the vegans.
- Meat zone: fry potatoes + corned beef.

Serving

- Crispy onions on top at serving; sauces at the table

Cleanup

- Hash reheats — foil pan, fridge. Clean as appropriate.

Friday Sep 4 — Burn Day 6 Dinner: Loaded Nachos

Cook time: 30 minutes · **Equipment:** 2 pots, water-bath pot, can opener ×2, serving spoons for the bar · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- All 6 bags tortilla chips (+ Sun Chips from the snack stash if needed) — Blue V ×4, Pink H ×1
- Cheese: 4 cans Pace nacho cheese (10.5 oz — Blue L ×5) + ~1 lb shredded cheese melted in (Freezer 2 ×4)
- Vegan bean base: 5 cans black beans (Blue R ×24, Blue T ×13) + 3 tbsp taco seasoning (Blue F ×1) (+ Monday's leftover chili if it survived)
- Meat: 1 can Keystone chunk beef (Blue L ×4), shredded, with taco seasoning (Blue F ×1) and a splash of bone broth (Freezer 2 ×10)
- Toppings: Pace salsa + the small jars (Blue L ×2), pickled jalapeños (Blue L ×2), ~1.5 lb sour cream (Freezer 2 ×3), crispy onions (Blue W ×2, Pink H ×1), Cholula (Blue F ×4)

COOKING

- Pour cheese sauce into a pot, warm it, add shredded cheese and melt it in but don't let it burn
- Bean base and beef warm in parallel, in pots
- Put out toppings
- Line: chips → cheese → protein → toppings

SERVING

- Bean-intolerant camper: chips + cheese + beef + toppings, no beans — the chickpea-cup offer stands

Cleanup

- Cheese sauce tubs; chips gone means gone. (<-- Georgia note: What did Claude mean by this? Whatever, you'll be fine.)
Clean as appropriate.
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Saturday Sep 5 — Burn Day 7 Breakfast: Oatmeal

Cook time: 30 minutes · **Equipment:** 2 milk pots (labeled), flat-top, ladles, tongs · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

As Day 3 oatmeal: ~40 packets (top up with grits packets if short), milks 3 + 2, toppings bar.

- MorningStar finale: 1 Grillers (9 oz) + 1 Chik'n nuggets · the last bacon pack, own zone (NOT vegan)
- Vegans: oat-milk bowls + toppings + peanut butter; label any remaining walnut packets

Cleanup

- As Day 3. Clean as appropriate.
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Saturday Sep 5 — Burn Day 7 Dinner: Minestrone

Cook time: 45 minutes · **Equipment:** 1 24qt pot, 1 small meat pot, pasta pot, colander, can opener ×2, 2 ladles · **Serves:** 30 campers (4 vegans, 8 vegetarians, 18 omnivores)

INGREDIENTS

- 3 boxes Barilla cellentani — boiled separately, added per bowl (keeps leftovers from going mushy) — Blue Z ×4
- Tomato base: 3 jars Prego + 1 can diced tomatoes (28 oz — Blue L ×4) + 2 Cento tubes (Blue F ×5)
- 10 cans chickpeas (Blue H ×36, Blue R ×24, Blue T ×12) · 3 cans green beans (Blue H ×12) · 2 cans corn (Blue T ×13)
- 2 Knorr cubes (Blue W ×1) · remaining dehydrated onion/carrot/celery · 2 tbsp Italian seasoning (Blue F ×1) · red pepper flakes (Blue F ×1)
- Meat pot: 1 can chunk beef (Blue L ×4) + 1 carton bone broth (Freezer 2 ×10)
- Table: shredded cheese (Freezer 2 ×4), nutritional yeast (vegan parm — Blue F ×2)
- GF pasta

COOKING

- **Base:** aromatics + Prego + tomatoes + water + Knorr; beans and vegetables in; 20 minutes
- **Pasta separate;** combine in bowls. Meat pot spoons onto omnivore bowls
- Make 1 SERVING GF PASTA separately in a pot. Or scrounge for other appropriate GF carb.

SERVING

- Bean-intolerant camper: chickpeas are on their OK list; ask about string beans — fallback is pasta + broth + cheese

Cleanup

- Base keeps beautifully; store pasta separate. Clean as appropriate.