CAMP PONTIAC

Cooking with Karen



SUMMER 2026

COOKBOOK



RECIPES

— from camp —



RECIPE: Dill Pickle Cheeseburger Bombs

SERVINGS: ~16 PREP TIME: 10-15 minutes COOK TIME: 13-16 minutes

INGREDIENTS

1 ½ lb ground beef, cooked and seasoned

Shredded Mozzarella

4 dill pickles, sliced

1 can of pizza dough (divided into 16 small pieces)

1 tsp garlic powder

Sauce:

½ cup mayo

1 ½ Tsp sugar

3 Tbs ketchup

1 Tsp white vinegar

½ Tsp mustard

Dash of garlic salt

2 Tbs pickle relish

DIRECTIONS

1. Flatten each dough piece into a small 3-inch circle.
2. Spoon a portion of the beef into the center of each dough round. Stuff with cheese and a slice of pickle.
3. Wrap dough around the filling and seal tightly.
4. Bake 13–16 minutes until golden and bubbly.
5. To make the sauce, add all ingredients into a bowl and mix!

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GOOD FRIENDS,
GREAT MEMORIES.

NOTES

- Preheat oven to 375°F (190°C). Line a baking sheet with parchment.







RECIPES

— from camp —



RECIPE: Geode Cookies

SERVINGS: ~8-10 PREP TIME: 30 minutes COOK TIME: 12 minutes

INGREDIENTS

- 1 tube refrigerated sugar cookie dough
- 1 cup powdered sugar
- 4 Tbsp. milk
- White sanding sugar
- Blue, black, purple and white sanding sugar
- Blue, black, purple and clear rock candy (smashed into small pieces)

DIRECTIONS

1. Cookies: Preheat the oven to 350 degrees. Line two baking pans with parchment paper. Roll small 1-inch balls out of the cookie dough. Use your hands to flatten down the ball.
2. Make the icing by whisking together the powdered sugar and milk. If it is too thick add a little milk
3. Roll the edges of the cookies in the icing and then into the sanding sugar (your choice of color).
4. Put a bit more icing into the center of the cookie and cover with rock candy



NOTES

- Bake the cookie dough for 12 minutes
- Let the cookies cool before decorating





RECIPES

— from camp —



RECIPE: Mini Pizzas

SERVINGS: ~6 PREP TIME: 5 minutes COOK TIME: 15 minutes

INGREDIENTS

- 12 wonton wrappers
- Spray oil or olive oil and a pastry brush as needed
- ½ cup pizza sauce (spaghetti sauce works as well!)
- ¼ tsp of Oregano or Italian seasoning blend
- 2-3 oz shredded mozzarella cheese
- Pepperoni sliced (optional)

DIRECTIONS

1. Pre-heat oven to 365° and spray a 6-cup muffin tin with nonstick spray or use a pastry brush to brush the cups lightly with oil.
2. Layer two wonton wrappers per cup, rotating the second wonton square so each cup looks like a star and covers the whole muffin cup.
3. Add 1/2 teaspoon of sauce over the wonton wrapper
4. Top each cup with shredded mozzarella and oregano
5. Bake for 10-15 minutes or until the wonton wraps become golden brown and the cheese is melted

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NOTES

- Add any additional toppings or garnish and dive in while they're hot!



RECIPES

— from camp —



RECIPE: S'mores Brownies

SERVINGS: ~9 PREP TIME: 20 minutes COOK TIME: 25 minutes

INGREDIENTS

1 package of brownie mix. Follow directions on the box.

1 box of Graham Crackers

2 Cups mini marshmallows

1 Chocolate bar cut up or chocolate chips

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Line an 8x8 pan with parchment paper and spray with cooking spray
3. Arrange graham crackers to cover paper and pour brownie mix on top
4. Bake according to box directions
5. Immediately cover with chocolate chips and then add the marshmallows
6. Put it back in the oven for 5 minutes.

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NOTES







RECIPES

— from camp —



RECIPE: Rigatoni Pie

SERVINGS: ~6 PREP TIME: 20 minutes COOK TIME: 45 minutes

INGREDIENTS

- 10 Oz rigatoni pasta cooked al dente
- 1 lb. ground beef
- ½ Cup onion chopped
- 3 cloves of garlic mashed
- 1 jar of Marinara sauce
- 2 Tsp dried basil
- 2 Tsp dried oregano
- 2 Cups mozzarella cheese grated
- Salt and pepper

DIRECTIONS

1. Cook pasta in a pot and drain it. Set aside.
2. In the same pot cook the onions till soft. Add garlic and ground beef breaking into small pieces as it cooks.
3. Add the marinara sauce and all the seasonings. Then put the cooked pasta into the sauce and stir to combine everything.
4. Pour it into a 9x13 baking dish and cover loosely.
5. Bake at 350 degrees for 30 minutes.
6. Uncover and cover with shredded cheese and put it back in the oven for another 15 minutes.

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NOTES

The above recipe is the easy way to make this, but if you want to make it look like the picture you need to put the pasta around the pan.





RECIPES

— from camp —



RECIPE: Chocolate Dip

SERVINGS: ~8 PREP TIME: 5 minutes COOK TIME: 10 minutes

INGREDIENTS

- 8 Oz softened cream cheese
- 8 Oz Cool Whip
- 18 Oz box of brownie mix
- 2 Tbs milk
- 1 Cup chocolate chips

DIRECTIONS

1. In a large bowl beat the cream cheese with an electric mixer until smooth.
2. Mix in Cool Whip until all combined.
3. Add brownie mix and milk. Mix until smooth
4. Fold in the chocolate chips

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NOTES

Garnish with M&Ms or chocolate chips if you want.

Use as a dip for fruit, pretzels, Graham Crackers, etc.



RECIPES

— from camp —



RECIPE: Fried Rice

SERVINGS: ~3-4 PREP TIME: 15 minutes COOK TIME: 15 minutes

INGREDIENTS

- 2 Eggs
- 1 Tbs unsalted butter
- 2 Tbs vegetable oil
- ½ Cup minced onion
- ½ Cup frozen edamame
- 3 Cups of brown or white rice pre-cooked and cold
- 1 Tbs soy sauce
- 2 Tbs white cooking wine
- ¼ Cup frozen peas and carrots
- Chopped scallions

DIRECTIONS

1. Heat butter in a small pan. Add eggs and scramble into small pieces. Set aside.
2. In a large pan heat oil and cook onions until soft.
3. Add edamame, peas and carrots and cook for another two minutes.
4. Add rice and cook till rice starts turning crispy.
5. Stir in cooking wine for about one minute then add soy sauce
6. Finally add the scrambled eggs and mix well until everything is combined. Garnish with the chopped scallions

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NOTES







RECIPES

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RECIPE: Fruit Cobbler

SERVINGS: ~8 PREP TIME: 15 minutes COOK TIME: 35 minutes

INGREDIENTS

- 4 Cups blueberries (fresh or frozen – peaches can be used as well)
- ½ Cup granulated sugar
- 1 Tsp lemon zest
- 6 Tbs butter
- 1 Cup all-purpose flour
- 1 Cup granulated sugar
- 2 Tsp baking powder
- ¼ Tsp salt
- ¾ Cup whole milk
- Cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees
2. Melt butter and pour into a 9x13 baking dish
3. In a separate bowl mix blueberries, sugar and zest.
4. In another bowl, mix the flour, sugar, baking powder, salt and milk
5. Pour blueberry mixture over melted butter and then scoop the batter on top.
6. Sprinkle with cinnamon and bake for 35 minutes.

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NOTES

Serve warm with ice cream!





RECIPES

— from camp —



RECIPE: Deconstructed Wonton Soup

SERVINGS: ~8 PREP TIME: 10 minutes COOK TIME: 20 minutes

INGREDIENTS

- 1 Tbs oil
- 1 Lb. ground chicken or pork
- 3 green onions chopped
- 1 Tsp ginger paste
- 1 Tbs soy sauce
- 2 Boxes of low-sodium chicken broth
- 8 Oz wonton wrappers cut into ½ inch strips
- 8 Oz fresh spinach chopped

DIRECTIONS

1. Heat oil in a pot and add the ground meat, breaking it up as it cooks.
2. Add and stir the green onions, ginger, soy sauce and salt
3. Add the chicken broth and bring it to a boil.
4. Once the broth is boiling, add the wonton strips a few at a time (or they will stick to each other)
5. Simmer and stir for about 5 minutes
6. Add the spinach and stir until all the spinach wilts

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NOTES



RECIPES

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RECIPE: Thumbprint Cookies

SERVINGS: ~18 PREP TIME: minutes COOK TIME: 12 minutes

INGREDIENTS

- 4 Oz softened cream cheese
- 4 Oz softened unsalted butter
- 1 Cup granulated sugar
- 1 Large egg yolk
- 1 Tsp vanilla
- 1.5 Cups all-purpose flour plus 2 Tbs.
- ½ Tsp kosher salt
- Raspberry preserves or Hershey Kisses for the center of the cookies

DIRECTIONS

1. Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper.
2. Beat butter, cream cheese and ¾ cup of sugar on medium speed for about two minutes or until it becomes light and fluffy. Add egg yolk and vanilla and mix for about 30 seconds
3. Now add the flour and salt and mix until the dough comes together. Place the remaining ¼ cup of sugar in a bowl.
4. Scoop out dough and roll into a ball then roll it into the sugar.
5. Arrange on baking sheet 2 inches apart and press the center of each cookie with your thumb. Fill indentation with jam or Hershey Kiss.

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NOTES







RECIPES

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RECIPE: Pop tarts

SERVINGS: ~6 PREP TIME: 15 minutes COOK TIME: 15 minutes

INGREDIENTS

Store bought pie crust

Filling for Cinnamon Pop Tart:

¾ cup light brown sugar

1Tbs all-purpose flour

1 Tbs ground cinnamon

2 Tbs of salted butter melted

1 Tsp vanilla

Filling for Strawberry Pop Tarts:

Use strawberry jam or any flavor jam you like

Frosting:

2 Cups of powdered sugar

1 Tbs vanilla

1 Tsp of cinnamon or a few drops of red food coloring (for whichever one you decide to make!)

DIRECTIONS

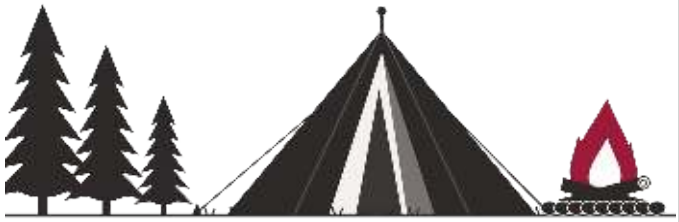
1. Cut the pie crust into equal size rectangles about 4 x 3 inches.
2. Place in filling of your choice leaving ¼ inch boarder.
3. Cover with another piece of dough and crimp the edges together with the back of the fork
4. Bake at 400 degrees for 15 minutes
5. Let them cool completely before putting frosting on.

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NOTES

- If the frosting seems too thick add a Tbs or two of water
- You can add sprinkles on top





RECIPES

— from camp —



RECIPE: Nana Sophie's Rugelach

SERVINGS: ~12 PREP TIME: 15 minutes COOK TIME: 30-40 minutes

INGREDIENTS

- ½ Lb. Butter softened
- ½ Lb. Cream cheese softened
- 2 Egg yolks
- 2 Egg whites
- ½ Lb. Flour
- Cinnamon and sugar
- Chocolate chips
- Chopped walnuts (optional)

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix the butter and cream cheese together until well combined. Add the 2 yolks and flour and mix until everything comes together.
3. Place some flour on board. Cut dough into quarters. Roll on floured board as thin as you can.
4. Sprinkle with cinnamon and sugar then with chocolate chips. Roll the dough up and slice into pieces.
5. Brush with beaten egg whites and sprinkle with cinnamon and sugar.
6. Bake for 30-40 minutes.

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NOTES

- You can also use any flavor jam to brush onto dough before the cinnamon and sugar.





CHOPPED 2026

RED ABYSS vs WHITE SAHARA

Basket contained pancake mix, eggs, one leek, one potato, and bacon



RED TEAM:
Luke Misiti
Levi Rose
Sydney Spring
Halle Zigleman
Coach – Jack Rumsey



WHITE TEAM:
Ryan Dietrich
Arden Ginsberg
Jake Giordano
Olivia Habib
Coach – Ella Hoberman



Both teams did an amazing job, but there could only be one winner!
White Sahara was victorious!

They served a delicious breakfast feast featuring blueberry pancakes, scrambled eggs with peppers and leeks, crispy home fries, and irresistible candied bacon. Everything was delicious, and both teams should be proud of their fantastic creations!










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