

9 Recipes to make your MREs actually taste delicious.

Meals, Ready to Eat make field life significantly more comfortable for today's troops than grandpa had it, but they're still not exactly good. And, since there are only 24 recipes per year, even the good ones can get old fast. Luckily, Pvt. Snuffy has enough ingenuity to take MRE components and turn them into good food. Here are 9 of the best recipes we've found. (We've limited the recipes to those which can be made with only current MRE components.)

1. Tex-Mex stew

Ingredients:

- Jalapeño pepper jack beef patty (can substitute beef stew)
- Cheese spread
- Hot sauce
- Toasted corn kernels or crackers (optional)

Instructions:

Cut patty into small squares and add cheese. Add 3-4 oz. of water (reduce water if using beef stew) and mix. Works best if heated in metal container (canteen cup) over an open flame. Adding ingredients to hot beverage bag and heating with chemical pad will work in a pinch. Serve with toasted corn kernels or crackers.

2. Pot luck pie

Ingredients:

- **Beef stew**
- **Cheese spread**
- **Crackers**
- **Hot Sauce**

Instructions:

Mix all ingredients but crackers. Crumble crackers over top. Mixes and tastes best if warmed before mixing.

3. Asian Beef Bowl

Ingredients:

- **Asian beef strips**
- **Garlic mashed potatoes**
- **Cheese spread**
- **Hot sauce**

Instructions:

Mix well. Mixes and tastes best if warmed before mixing.

4. Loaded Baked Potato

Ingredients:

- **Garlic mashed potatoes**
- **Bacon cheese spread**
- **Hot sauce**
- **Crackers (or vegetable crackers)**
- **Salt (optional)**

Instructions:

Mix everything but the crackers. Crumble crackers and sprinkle over the top. Mixes more easily and tastes better if heated.

5. Apple/Pear crumble

Ingredients:

- **Spiced apples (or pears)**
- **Crushed oatmeal cookie (or patriotic sugar cookies)**
- **Creamer**

Instructions:

Add creamer to the spiced fruit. Crush the cookie to a powder and sprinkle over the mixture. Best when served hot.

6. Ranger pudding

Ingredients:

- **Cocoa Beverage Powder**
- **Creamer**
- **Water**
- **Additional flavoring (PB, electrolyte powder, coffee)**

Instructions:

Combine creamer, cocoa powder, and your additional flavoring in a pouch. Add a small amount of water and mix. Continue adding small amounts of water until the mix takes on desired consistency. For more sustenance, add thoroughly crumbled crackers.

7. Momma's pudding

Ingredients:

- Cocoa Beverage Powder
- Creamer
- Water
- Additional flavoring (PB, electrolyte powder, coffee)

Instructions:

Combine creamer, cocoa powder, and your additional flavoring in a pouch. Add a small amount of water and mix. Continue adding small amounts of water until the mix takes on desired consistency. For more sustenance, add thoroughly crumbled crackers.

8. General Patton's Parfait

Ingredients:

- Momma's pudding/Ranger pudding
- Crackers/Patriotic sugar cookies
- Spiced apples (or pears)
- Nuts

Instructions:

Make either pudding as described above. Layer pudding with crumbled crackers/cookies, nuts, and spiced fruit. To make other diners jealous, do so in a hot beverage bag so they can see how awesome your dinner is.

9. Frosting/Ranger cake

Ingredients:

- Vanilla dairy shake
- Additional flavoring (PB, electrolyte powder, coffee)
- Sugar

Instructions:

Mix powder and flavoring with sparse amounts of water. Add water slowly until the mixture achieves the desired consistency. Spread on pound cake to create Ranger cake.