

150 Camping & Dutch Oven Recipes With 5 Ingredients Or Less

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Many campers use Dutch ovens as their go-to pot of choice thanks to its rugged structure and ability to act as a skillet, pot, and oven. Oftentimes, Dutch ovens are passed down from generation to generation due to their long-lasting quality.

In fact, using an older Dutch oven that is well seasoned can make a huge difference in the taste and quality of your dish.

Even if it is your first time cooking with a Dutch oven, it's easy to learn how to make a delicious meal outdoors. Make sure to include the following tools and utensils needed when cooking with a Dutch Oven.

- **Cast Iron Dutch Oven**
 - 8-inch/2 quart: Feeds 2-4 people
 - 10-inch/4 quart: Feed 4-7 people
 - 12-inch/6 quart: Feeds 12-14 people
 - 12-inch/8 quart: Feeds 16-20 people
 - 14-inch/10 quart: Feeds 22-28 people
- **Lid Lift Tool or pair of long pliers**
 - Used to lift the lid off the dutch oven
- **Long grilling tongs or spoon**
- **Large metal spatula**
- **Charcoal briquettes**
- **Charcoal chimney**
 - Used to get the charcoal briquettes going
- **Bricks or flat stone**
 - You may be able to find a flat rock or stone at your campsite, but bringing some bricks can help ensure that you have a flat cooking surface that isn't flammable. Some campers put their dutch oven right into the fire ring, which is okay, but always be careful of nearby dry grass and brush that the briquettes could catch on fire.
- **Matches or wand lighters**
- **Lighter fluid**
- **Pot holders**
- **Paper towels**
 - Used to clean out the Dutch oven

- **Cooking oil**

Used to prep the oven and clean out the oven after use

- **Heavy-duty aluminum foil**

Used to clean out the oven and used to help cook side dishes

- **Can opener**

- **Meat thermometer**

Make sure no one gets sick from your cooking!

- **Dutch oven recipes**

Print out this list or bring your own dutch oven recipe book

It is so rewarding to cook your own meal over a campfire. You can use a Dutch oven directly over the flames of a campfire, but many use charcoal briquettes to create an even heating surface.

Use the Dutch oven to create one dish meals or separate the lid to use as a flat grilling surface as well. Consider packing a few different sizes of ovens to help cook lots of food at the same time.

If this is your first time cooking with a Dutch oven, make sure to keep the dishes simple. Using recipes that only have 5 ingredients or less will help you learn how to cook with a Dutch oven. .

Choose simple dishes that your family will love, but don't be afraid to experiment with a cake or cobbler for dessert! Check out these 150 camping and dutch oven recipes with 5 ingredients or less to use on your next trip to the great outdoors.

Appetizers, Beverages

Campfire Blooming Onions

Ingredients:

- 4 large vidalia onions
- 1/4 cup of butter
- 4 cloves of garlic
- Salt and pepper, to taste

Instructions:

1. Peel onions and cut each one into quarters only partway down, keeping onions together.
2. Place 1 tablespoon of butter and 1 clove of garlic in the middle of each onion.
3. Double wrap each onion in foil and place on hot coals.
4. Cook for 30 to 40 minutes.
5. Carefully remove from coals and unwrap.
6. Season with salt and pepper, then eat. Serves 4.

Campfire Fondue

Ingredients:

- 2 cups of shredded cheddar or swiss cheese
- 2 tablespoons all purpose flour
- 1/4 teaspoon paprika
- 1 can of cream of celery soup
- 1/2 cup of beer or white wine (or water)

Instructions:

1. Combine soup and beer in kettle.
2. Heat up over low heat.
3. Toss together cheese, flour and paprika.
4. Add to kettle, stirring until cheese is completely melted.
5. Serve with French bread cubes.

Campfire French Fries

Ingredients:

- 4 potatoes cut into strips
- 1 tablespoon parmesan cheese
- 1 tablespoon margarine
- 2 tablespoons bacon bits

Instructions:

1. Place each sliced potato on a square of heavy-duty foil.
2. Sprinkle with salt, pepper, and cheese. Toss to coat.
3. Dot with margarine and sprinkle with bacon bits.
4. Seal the foil, leaving a steam vent on top.
5. Grill over hot coals for 30 – 45 minutes, turning 2 or 3 times.

Chicken Poppers

Ingredients:

- 1 lb of chicken tenders
- 10 jalapenos (large)
- 1 package of bacon
- Foil

Instructions:

1. Cut jalapenos in half. Clean.
2. Place 1 chicken tender in half of jalapeno. Wrap with bacon.
3. Prepare all and place onto foil and wrap.
4. Cook on grill or fire grate for about 20 minutes.

Fireside Punch

Ingredients:

- 6 cups of apple cider
- 1 cup of peach schnapps
- 12 oz can of frozen lemonade concentrate
- 1 cup of rum
- 1 cup of granulated sugar

Instructions:

1. In a Dutch oven, combine the first 3 ingredients, bring to a boil.
2. Remove from heat; stir in schnapps and rum. Serve hot. Yield 12 6-oz. servings.

Sun Tea

Ingredients:

- 4 tea bags
- 1 1/2 quarts of cold water
- Lemon slices (optional)

Instructions:

1. Place tea bags in a two-quart clear glass container.
2. Add 1 1/2 quarts of cold water. Cover.
3. Let stand in full sun 2 to 3 hours or until desired strength.
4. Remove tea bags; serve over ice with lemon slices, if desired.

Breads, Rolls

Camp Bread

Ingredients:

- 1 lb bread mix, any variety
- Bake packer (aluminum grid for the bottom of the pot)
- 1-gallon oven bag
- Water pot

Instructions:

1. Place the bread mix in the bag; add water per directions (and yeast as required) and mix by kneading the bag.
2. Place the bag into the pot; cover and set in the sun for an hour or two.
3. After the bread has risen (it won't rise much in cold weather), gently remove the bag.
4. Place the bake packer at the bottom of the pot and add enough water to the pot to cover the grid.
5. Place the bag of bread back into the pot and put on the lid.
6. Put the pot over a direct flame and cook.
7. On a Sierra stove, cook the bread for about 25 minutes. Over a gas stove, this can be reduced to 20.
8. When the time has elapsed, DO NOT REMOVE THE LID. This is difficult since the smell of fresh bread will tempt you to take a peek, but don't.
9. Let sit for about 20 more minutes.
10. Remove lid; remove plastic bag from pot; slit open bag and peel from bread.
11. Slice the bread on the lid of the pot.
12. Use the hot water for clean up.

NOTE: Be sure to check out the directions on the package of bread mix. Get only mixes that need water. If necessary you can use milk, but it will have to be the powdered variety.

Campfire Monkey Bread

Ingredients:

- 4 cans of biscuits
- 1 cup of sugar
- 1 cup of brown sugar
- 4 tablespoon cinnamon
- 1 stick of margarine

Instructions:

1. Cut biscuits into quarters.
2. Mix sugar and cinnamon in a plastic bag.
3. Drop biscuits into bag and coat well.
4. Place in Dutch oven.
5. Melt margarine and pour over biscuits; sprinkle with brown sugar.
6. Bake over medium coals 20 to 25 minutes.

Dutch Oven Beer Bread

Ingredients:

- 3 cups of self-rising flour
- 3 tablespoons sugar
- 1 tablespoon dried onion flakes
- 1 12-oz can of light beer

Instructions:

1. Mix all dry stuff.
2. Pour in beer; mix up and lay on a work surface.
3. Knead just a little to form a dough ball.
4. Flatten it out and place in a well-greased Dutch Oven.
5. Place Dutch oven in coals (1/3 of the coals on the bottom – 2/3 of the coals on top) and bake about 15 to 25 minutes, checking after the first 10 minutes or so.
6. When nice and brown on top, remove and knock on the bottom of the loaf – if it says “THUNK”, it’s done! (Cooking time, especially in baking, varies a lot in coal cooking.)

Dutch Oven Jalapeno Cornbread

Ingredients:

- 2 (6-oz) packages cornbread mix (check package for other ingredients needed)
- 1 cup of shredded cheddar or Monterey jack cheese
- 1 cup of onion, chopped
- 1/3 to 1/2 cup of jalapeno peppers, finely chopped

Instructions:

1. Place a rack inside the Dutch oven and preheat the Dutch oven while preparing cornbread batter.
2. Mix cornbread per instructions on package.
3. Add other ingredients and mix well.
4. Pour batter into a shallow pan that will fit inside the Dutch Oven (a pie plate or cake pan works good for this).
5. Place pan on top of the rack in the Dutch oven.
6. Cover the Dutch oven and place it over 12 coals and then add 9 coals to the lid.
7. Bake for 35 minutes or until done. To test for doneness, a sliver of wood inserted in the center should come out clean.

Fry Bread Mix

Ingredients:

- 2 cups of all-purpose flour (white or whole wheat)
- 1 tablespoon baking powder
- 1/2 teaspoon of salt
- 1 tablespoon dry onion flakes
- 1 tablespoon dry rosemary

Instructions:

1. Before leaving home or base camp, pre-mix all ingredients and place in a durable plastic bag or well-sealed container.
2. When ready to cook, empty contents into a container and add 1/2 cup of water, mixing well with your clean hands.
3. Add more water as needed, until dough forms a cohesive, firm, dry ball.
4. Knead 5 more minutes, then create golf-ball-size dough balls.
5. Flatten with the bottom of the can or pan to about 1/8 inch thick.
6. Fry on a hot skillet or griddle 10 minutes per side and serve.

Hopi Indian Fry Bread

Ingredients:

- 2 cups flour
- 1/2 cup nonfat dry milk
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 3/4 cup of lukewarm water

Instructions:

1. In camp, ignite about 15-20 charcoal briquets and arrange in a pile in your fire pan.
2. Let burn until they are covered with ash (about 20 minutes) and put on the oil.
3. Meanwhile, stir and knead the dough on a floured board – cover and let stand for 15 minutes.
4. Cut up into 8 sections – flatten out to 2 inches thick.
5. Melt Crisco or comparable vegetable oil in a Dutch oven so there is about 2 inches depth of oil.
6. Drop sections of dough into the hot oil to fry about 2 minutes or until done. It's like cooking donut holes.
7. Roll in cinnamon and sugar and pig out.

Breakfast

Boxcars

Ingredients:

- Spam
- Velveeta cheese
- Butter
- Brown Sugar
- Aluminum foil

Instructions:

1. Cut Spam into 3/4 inch slices (1 per person) and place it on 12" x 12" section of foil.
2. Cut Velveeta block into slices and layer it onto the Spam.
3. Sprinkle with brown sugar and a heaping tablespoon of butter.
4. Wrap completely in foil and place in coals for approximately 10 minutes.
5. Unwrap and eat.

Breakfast Jelly-Roll

Ingredients:

- Small can
- Biscuits
- Strawberry jelly in plastic squeeze bottle
- Melted butter
- Cinnamon/sugar mix

Instructions:

1. Fold 1 biscuit around a 'weenie roast' type of stick, brush with melted butter.
2. Toast until puffy and golden brown over a campfire.
3. Let cool slightly, then roll in cinnamon/sugar mixture.
4. Remove carefully from the stick
5. Squeeze a small amount of jelly in the center. Enjoy!

Camp Syrup

Ingredients:

- 1/2 cup of water
- 1/4 teaspoon cinnamon, optional
- 1 cup of brown sugar
- 1 tablespoon butter

Instructions:

1. Combine ingredients and simmer for 15 to 20 minutes.
2. Cool to thicken. Serve on pancakes, french toast, or biscuits.

Campfire Hot Sandwiches

Ingredients:

- Package of small dinner rolls, or 2 dozen kaiser rolls
- 1 1/2 lbs. shaved deli ham
- 1/2 block Velveeta cheese, shredded
- 6-8 hard-boiled eggs, diced
- 2-3 tablespoons mayonnaise (enough to moisten ingredients)

Instructions:

1. Combine all ingredients and fill the rolls.
2. Wrap each sandwich in foil individually, and heat over the campfire for about 15 minutes.

Corned Beef Hash & Eggs

Ingredients:

- 1 can of corned beef hash
- 4 eggs

Instructions:

1. Put hash in a skillet, flatten out to cover the bottom.
2. Fry until the bottom just starts to brown, turn.
3. Make 4 indentations in hash, put 1 egg in each depression.
4. Cover and cook until egg is done. Season with salt & pepper if desired. Great on those cool mornings.

Dutch Oven Country Breakfast

Ingredients:

- 1 pound bulk pork sausage
- 1 box of dehydrated (not frozen) hash brown potatoes
- 1 dozen eggs
- 1/2 pound shredded cheddar cheese

Instructions:

1. At the bottom of the Dutch oven, crumble the pork sausage.
2. Cover with water and boil until sausage is cooked.
3. Add hash brown potatoes, cover with water, boil until the water is dissolved.
4. Fry potato/sausage mixture until potatoes are browned.
5. Remove the Dutch oven from the coals.
6. Using a large spoon, make several depressions in the top of the potatoes.
7. Crack one or two eggs into each of the depressions.
8. Cover the Dutch oven.
9. Add heat to the top to cook the eggs.
10. When the whites are white, sprinkle cheese over the top and return the heat to the top of the Dutch oven long enough to melt the cheese.
11. The yolks should be liquid. Eat and enjoy.

Eggs Baked In The Shell

Ingredients:

- 12 eggs
- Salt & pepper
- Bread (optional)
- Margarine (optional)

Instructions:

1. Pierce the small end of the eggs with a pin.
2. Place eggs in hot ashes with a small end up.
3. Bake for 10 to 20 minutes.
4. If desired, serve hot on buttered toast and season with salt and pepper.

Fresh Berry Jam

Ingredients:

- Sugar
- Non-flavored gelatin
- Cinnamon
- Fresh-picked berries (make sure you know which ones are safe to eat)

Instructions:

1. After you get the berries, put them in a pot and cover them with just enough water so they begin to float.
2. Bring them to a boil, stirring occasionally.
3. Once the berries begin to burst, add sugar to taste (about one cup).
4. Put about 1/4 teaspoon of cinnamon per 2 quarts berries and continue to boil. The mix will try to thicken but, at this time it's more like a syrup.
5. Remove from the heat and mix in the gelatin (as to the instructions on the label) and allow it to cool.

Granola Griddle Cakes

Ingredients:

- 2 cups of pancake mix
- 1 cup of granola
- 1/3 cup of chopped nuts
- 2 teaspoons grated orange peel, if desired
- 1.5 cup water

Instructions:

1. In a large container, combine pancake mix, granola, nuts, and orange peel; mix well. Cover tightly until ready to use.
2. When ready to make pancakes, add water.
3. Stir just until large lumps disappear.
4. Heat griddle or skillet over medium-high heat. Lightly grease griddle.
5. For each pancake, pour 1/4 cup batter onto a hot griddle to form a 4-inch pancake.
6. Cook for 2 to 3 minutes, turning when edges look cooked and bubbles begin to break on the surface.
7. Continue to cook an additional 1 1/2 to 2 minutes or until golden brown. Serve with syrup and butter.

Tip: For a no-fork-and-knife breakfast, make pancake roll-ups. Spread the pancakes with peanut butter, honey or jam and roll them up. These are perfect for breakfast on the trail.

Yield: 12 pancakes / 4 servings.

Ham & Waffle Kabobs

Ingredients:

- 24 frozen miniature round waffles (or cut 6 regular-sized round or square waffles into quarters)
- 24 (3/4 inch) pre-cooked ham cubes (8 oz.) or brown & serve sausage links cut in half
- 1/2 cup maple syrup

Instructions:

1. Heat grill.
2. Separate waffles.
3. Alternately thread 6 waffles and 6 ham cubes (or sausage pieces) onto each of four 12 to 14 inch metal skewers.
4. When ready to grill, place kabobs on grill over medium heat, on charcoal grill 4 to 6 inches from medium coals, or on campfire grill over medium heat.
5. Cook 4 to 6 minutes or until waffles are lightly browned, turning once.
6. Serve kabobs with syrup.

Hearty Camp Brunch

Ingredients:

- 1 box Betty Crocker hash brown mix
- 2 tablespoons of oil
- 6 eggs (or equivalent freeze-dried)
- 8 slices Canadian bacon

Instructions:

1. Add oil and then potato mix to the skillet.
2. Allow to cook without stirring.
3. When the mix is brown on the bottom, flip the whole potato mixture.
4. Add bacon and then eggs on top of potatoes.
5. Cover and cook on low heat until the potatoes are brown and the eggs are cooked to your liking.
6. Sprinkle with a few dashes of hot sauce if desired, and serve.

Note: You can also add onion and green pepper. Sprinkled cheese over the top is good as well.

Orange Cup Cinnamon Rolls

Ingredients:

- 4 oranges
- 1 can of biscuits
- Cinnamon
- Powdered sugar
- A little bit of milk

Instructions:

1. Cut 1/3 of the orange off and scrape pulp from the insides of both pieces.
2. Take 1 biscuit and mash out.
3. Sprinkle a little powdered sugar and cinnamon and layer with another biscuit and repeat. Usually takes 2 or 3 biscuits.
4. Roll up the layered biscuits and put them into the hollowed orange.
5. Add about a tablespoon of powdered sugar on top and a teaspoon of milk.
6. Replace top and wrap in tin foil. Place in coals of the campfire for about 30 minutes.
7. Remove, unwrap, pull the top off, and out pops a delicious cinnamon roll with a hint of orange flavor.

Orange Cup Eggs

Ingredients:

- Oranges
- Eggs

Instructions:

1. Cut an orange in half.
2. Scoop it out completely and eat the orange.
3. Leave the rinds or whatever they're called. It should look like a small round bowl.
4. Crack an egg and put it in the orange.
5. Throw it on some coals and scramble or fry it.
6. As soon as it turns white it's ready. Delicious breakfast.

Pancake Toast

Ingredients:

- Pancake mix – 1 cup per 4 people
- White bread, 2 slices per person
- Syrup of choice
- Butter
- Cinnamon

Instructions:

1. Mix pancake mix with water until completely mixed and “slightly” watery.
2. Spray pan or griddle with non-stick cooking spray.
3. Dip white bread into the mix to cover both sides, but not for too long or the bread will begin to fall apart. Place on griddle or fry pan until each side is of desired brownness.
4. Serve with butter, syrup, and cinnamon, or jam of choice.

Paper Bag Bacon & Eggs

Ingredients:

- Two strips of bacon (thick)
- One paper bag
- One egg
- One stick

Instructions:

1. Cut bacon strips in two, place at the bottom of the paper bag, covering the bottom. It is important that you have thick strips of bacon as thin ones will stick and adhere to the paper bag when cooked.
2. Crack egg and put in a paper bag on top of the bacon.
3. Fold the bag’s side down 4 times and poke a stick through from one side to the other, and slide stick through so that the bag is hanging on the end of the stick.
4. Hold over charcoal and watch the grease from the bacon protect the bag and cook the meal.
5. After the meal has completed cooking, place the bag on the table, and slice open as the bag now becomes the plate, for easy clean-up.

Salami Eggs

Ingredients:

- 3 tablespoons butter
- 2 medium-sized onions
- Sliced 1/2 pound salami, thinly sliced
- 4 eggs
- Salt and pepper to taste

Instructions:

1. Heat the butter in a skillet over medium coals.
2. Sauté onions until lightly browned, then place in a bowl and keep warm.
3. Sauté the salami slices on both sides and arrange neatly at the bottom of the skillet.
4. Top with the onions and cook briefly.
5. Make shallow wells by pressing the onion rings in four places with the back of a spoon.
6. Break an egg into each well, season with salt and pepper.
7. Cover and cook until the eggs are set, serve immediately.

Skillet Breakfast

Ingredients:

- 2 slices bacon, fried & crumbled (save grease)
- 2 mushrooms, sliced, or half a small can, drained
- 2 slices bread, buttered then diced
- 2 eggs
- Pepper to taste

Instructions:

1. Use a big pan, preferably non-stick for easier cleaning. This recipe is for 1 serving. If making it for a large number, you'll want to drain some of the grease.
2. In the hot grease, fry the bread & pepper, allowing it to get golden on all sides.
3. Add mushrooms, stirring, until they sweat.
4. Break eggs into the pan, stir all together.
5. Cook, stirring often until done, maybe 3-4 minutes.
6. Salt to taste & enjoy.

Vienna Sausage Breakfast

Ingredients:

- 1 can of Vienna sausages
- 1 scrambled egg
- Salt and pepper to taste

Instructions:

1. First, take out about 2 or 3 of the Vienna sausages from the can. This should leave a hole in the middle of the can.
2. Drain most of the fat from the can, leaving about a quarter-inch still in.
3. Then place the scrambled eggs in the can; you can drizzle it over the sausages in the can or dump it right in the center.
4. Sprinkle a little salt and pepper on top.
5. Then place the top of the can back on and put the can on the grill or right on a hot stone next to the fire.
6. How well you like your eggs done depends on how long you cook it. Usually, it does not take more than 5 minutes.
7. When done, you have a cheap, tasty, easy, and fast clean-up breakfast. Kind of tastes like real sausage and eggs.

Main Dishes

Bacon-Cheese Weenie Roast

Ingredients:

- 1 pack of hotdogs
- American cheese
- 12 oz. uncooked bacon
- Toothpicks

Instructions:

1. Split the hotdogs without going the whole way through.
2. Tear strips of cheese and tuck into the slits.
3. Wrap each entire hotdog with a slice of bacon and fasten with toothpicks.
4. Roast over an open flame until bacon is crispy-tender and hotdog is heated through.

Beef Strips Teriyaki

Ingredients:

- London broil – sliced in thin strips like you're making jerky (your butcher will do this for you)
- 1 bottle of teriyaki sauce

Instructions:

1. Marinate your beef strips in the teriyaki sauce for at least 1 hour or up to 24 hours in a large Ziploc bag.
2. When you are ready to eat, fire up the grill and let the strips cook until they are done – about 5 to 10 minutes or so.

You can use a grill basket or thread your meat on bamboo skewers before you marinate them. The kids love these!

Beerwursts

Ingredients:

- 12 bratwurst sausages
- 24 ounces of beer (I use stout)
- Disposable aluminum pan

Instructions:

1. Preheat the grill and prepare for indirect grilling.
2. Place an aluminum pan over the unheated part of the grill.
3. Pour beer into the pan.
4. Place sausages over the direct heat. The fire should be at medium heat.
5. Close the lid and cook for about 10 minutes. Turn bratwursts frequently.
6. When the bratwursts start to brown, move them into the pan with the beer.
7. When all the bratwursts are in the pan, close the lid and cook for about 20 more minutes.
8. Serve right out of the pan so that the sausages are hot and juicy.

Blackened Fish

Ingredients:

- 1 1/2 cups unsalted butter, melted
- 6 firm fish fillets (about 1/2" to 3/4" thick)
- 3 tablespoons Cajun blackening spices

Instructions:

1. Preheat grill with a heavy cast-iron skillet on the grill. Get it good and hot.
2. Reserve 12 tablespoons of melted butter for serving and pour the rest into a shallow dish.
3. Dip each fillet into butter and sprinkle spices on both sides.
4. Place in skillet. Cook about 2 minutes or until the bottom is almost black but not burned.
5. Flip over. Pour about a teaspoon of butter on the cooked side and continue cooking about 2 minutes or until the fillet is finished.
6. Serve immediately with 2 tablespoons of butter for dipping.

It's best to cook about 2 fillets at a time. Wipe clean the skillet between each batch of fillets and keep the temperature hot.

Bleu Cheese Burgers

Ingredients:

- 3 pounds ground round or sirloin
- 8 ounces blue cheese, crumbled
- 1 teaspoon lemon pepper
- 1 teaspoon garlic flakes
- 1 tablespoon steak sauce

Instructions:

1. Mix the ground meat with the lemon pepper, garlic flakes and steak sauce.
2. Form into 12 patties.
3. On 6 of the patties, place some of the blue cheese (divide the cheese evenly among the 6 burgers).
4. Place the patties without the cheese on top of those with the cheese and seal the edges well.
5. Cook over a bed of hardwood coals (I also put sassafras smoke chips on the coals) until done.
6. Serve on rolls with spicy mustard, sliced dill pickle, and onion.

Camp Beef & Potato Dinner

Ingredients:

- 1 lb. ground beef
- 2 cans cream of mushroom soup
- 4-5 large potatoes, sliced
- Onion slices

Instructions:

1. Make 4 foil pouches, about 6" x 6".
2. Divide and press hamburger into 4 patties.
3. Place a hamburger patty in each pouch.
4. Add 1/4 of potato slices and some onion slices.
5. Pour in 1/4 of the soup and seal tightly.
6. Repeat for the remaining 3 pouches.
7. Cook pouches on the grill for about 45 minutes or until done, turning about every 10 minutes. Cut open down the center and eat from the foil.

Camp Chicken Diablo

Ingredients:

- One small can of chicken (about 5 oz.)
- One cup dry instant rice
- One packet tomato soup mix
- One-half teaspoon chili powder
- Any other spices, as desired

Instructions:

1. Mix the dry ingredients at home and store in a recycled plastic bag.
2. Add enough boiling water to prepare the rice (about 1 cup) plus another 1/2 cup (so about 1 1/2 cups in all).
3. Stir in the chicken and warm the rice/soup/spices/chicken over the camp stove burner. Serves 1.

Camp Chicken & Dumplings

Ingredients:

- 2 envelopes Lipton's cream of chicken cup-o-soup
- 1 large can Swanson's chunk chicken meat
- 3/4 cup mixed dehydrated vegetables (corn, peas, carrots, mushrooms, and tomatoes)
- 1 cup Bisquick in a zip-lock bag
- Water

Instructions:

1. Rehydrate chicken and vegetables (about 1/2 cup hot water for the chicken and 1/4 – 1/2 cup hot water for the vegetables).
2. Mix the soup, chicken meat, and vegetables in a relatively deep pot with 2 to 3 cups of water (I like 3 for more of a soup mixture).
3. Place on a camp stove. Heat to simmering, stirring occasionally.
4. While soup stuff is heating, add water (see Bisquick box instructions for quantity) to Bisquick and knead in the zip-lock bag.
5. When soup stuff is hot, tear off a corner of the bag and squeeze out plops of Bisquick into the pot.
6. Cover and cook for about 10 minutes on low heat. Serves 4.

Campfire Chicken

Ingredients:

- Split chicken breast
- Red potatoes (cut in half)
- Carrots (cut in half)
- Onion (cut in half)
- Plum tomato (cut in half)

Instructions:

1. Place the above ingredients into aluminum foil sheets, make into a packet.
2. You can add some seasonings (I use some balsamic dressing mix).
3. Bake in the oven or over a campfire.

You can also add a small piece of corn on the cob.

Campfire Stuffed Peppers

Ingredients:

- 4 bell peppers
- 1/2 cup of rice
- 1 onion
- 1 small can of tomato sauce
- 1 pound of ground beef or turkey

Instructions:

1. Cook beef and drain off fat.
2. Saute onion.
3. Add 1/2 cup of cooked rice and tomato sauce.
4. Season with salt and pepper to taste and mix together.
5. Cut the tops off of the peppers and fill each pepper with the mixture.
6. Replace the tops of the peppers and wrap in foil.
7. Put directly in the campfire and turn every 15 minutes. The meal will be ready in an hour. Serves 4.

Note: Cook the meat, rice and onion before your trip. Then you can prepare this at the campsite while you are setting up.

Cheesy Chicken & Rice Tortillas

This is a recipe for those campers who only have a stove. No freezer or refrigeration necessary.

Ingredients:

- Lipton Spanish rice (the kind you mix with butter and water)
- 1 small can of cooked white chicken
- Flour tortilla shells sharp cheddar cheese (sharp cheddar in a brick form needs no refrigeration – will last a week)
- Squeeze butter (squeeze butter needs no refrigeration – will last 2 weeks)

Instructions:

1. Cook the Spanish rice as directed on the packaging using the squeeze butter.
2. Drain the chicken and stir it in a few minutes before the rice is done.
3. Heat tortilla shells.
4. Slice some sharp cheddar.
5. Pile your rice mixture and cheese into a shell and enjoy!

Notes: Leftover flour tortilla shells can be fried with a bit of butter and sprinkled with a cinnamon-sugar mixture. Takes 20 minutes to prepare, serves 1.

Cheesy Devils

Ingredients:

- 4 slices of bread
- 2 cans of deviled ham spread
- 1 tomato, thinly sliced
- 4 slices of white American cheese

Instructions:

1. Spread each slice with some of the ham spread, top with some of the tomatoes and then cheese.
2. Wrap loosely in foil so cheese is not touching.
3. Place on campfire rack for 10-15 minutes.

Chicken Cordon Bleu In Foil Packets

Ingredients:

- 4 boneless skinless chicken breast halves
- 1/4 cup mayonnaise or salad dressing
- 1 tablespoon Dijon mustard
- 4 (1 oz.) slices cooked ham
- 4 (1 oz.) slices Swiss cheese

Instructions:

1. Heat grill.
2. Place 1 chicken breast half between 2 pieces of plastic wrap or waxed paper.
3. Working from center, gently pound chicken with the flat side of a meat mallet or rolling pin until about 1/4 inch thick; remove wrap.
4. Repeat with remaining chicken breast halves.
5. In a small bowl, combine mayonnaise and mustard.
6. Cut four 18×12-inch pieces of heavy-duty foil.
7. Place 1 chicken breast half on each; spread about 1 tablespoon of the mayonnaise mixture on each breast half.
8. Top each with 1 slice ham and 1 slice cheese.
9. Wrap each packet using double-fold seals, allowing room for heat expansion.
10. When ready to grill, place packets, seam side up, on gas grill over medium heat, on charcoal grill 4 to 6 inches from medium coals, or on campfire grill over medium heat.
11. Cook 20 to 30 minutes or until chicken is fork-tender and juices run clear, rearranging packets several times during cooking.

Chicken In A Can

Ingredients:

- 1 whole chicken, seasoned however you like
- 1 large can, such as a large coffee can
- 15 charcoal briquettes

Instructions:

1. Punch holes around the can 1" from the bottom (approx. 1" apart).
2. Next, place the charcoal in the can and light.
3. Allow the charcoal to ash over, then place the chicken (completely wrapped in foil and seasoned) in the can with legs up. It's okay if the legs stick out a little.
4. Let cook for 3 hours, no turning or tending to is necessary.
5. After cooking, unwrap the chicken and it will fall off the bone.

Chuckwagon Kabobs

Ingredients:

- 1 (16-oz) package of hot dogs, cut in thirds
- 1 (16-oz) package of smoked franks, cut in thirds
- 1 (30-oz) package of frozen steak fries

Instructions:

1. Thread all ingredients alternately on skewers; wrap loosely in heavy-duty foil, if desired.
2. Grill, without grill lid, over med-high heat (350-400 degrees), 3-4 minutes on each side.

Coca-Cola Chicken

Ingredients:

- 2 lbs. chicken breast, or one whole chicken, cut into pieces
- 1 lb. baby carrots
- 1 can Coca-Cola or another cola
- 2 lb. small red potatoes, cut in half
- 1 12-oz. bottle of ketchup

Instructions:

1. Place chicken and vegetables into a Dutch oven.
2. Mix the Coke and ketchup, and pour over top. Put 12 coals on top of Dutch oven and 12 on the bottom.
3. Cook for about an hour, or until the chicken is done and the vegetables are tender.

Creamed Dried Beef

Ingredients:

- 2 pounds chipped dried beef
- 1 cup of milk
- 4 tablespoons flour
- 6 slices bread

Instructions:

1. In a Dutch oven, sauté chipped dried beef in butter until it starts to brown and get a little crisp.
2. Add enough flour to lightly coat the pieces of dried beef.
3. Cook for several minutes.
4. Pour enough milk over meat to just cover it.
5. Bring to boil and lower heat.
6. Cook gently until the milk has thickened and formed a gravy.
7. Pour over toast to serve.

Cubed Steaks In Mushroom Sauce

Ingredients:

- 5 cubed steaks
- Family-sized can of cream of mushroom soup
- 1/2 cup of water

Instructions:

1. Fry the cubed steaks in a frying pan or wok (I use my cheap Coleman one burner stove).
2. Remove cubed steaks and set them on several layers of paper towels to drain the grease.
3. Wipe out the pan and put the steaks back in the pan with the cream of mushroom soup and the 1/2 cup water.
4. Stir the soup in with the water and cover.
5. Let simmer for at least 10 minutes with a low flame (the meat becomes more tender if you simmer for longer).
6. Serve over rice or egg noodles.

Dutch Oven Barbecued Chicken & Potatoes

Ingredients:

- 6 – 8 boneless, skinless chicken breasts
- 10 medium potatoes, sliced
- 3 – 4 onions, sliced
- 1 18-oz bottle barbecue sauce

Instructions:

1. Place half of the potatoes in the bottom of the Dutch oven.
2. Place a layer of onions on top of the potatoes. Repeat.
3. Next, place the chicken breasts on top of the potatoes and onions.
4. Top with any remaining onions.
5. Pour barbecue sauce over all ingredients.
6. Put the lid on the dutch oven.
7. Place 12 briquettes on top of the dutch oven, and 12 underneath.
8. Cook for about 1 1/2 hours.

Dutch Oven Barbecued Ribs

Ingredients:

- Pork ribs (2 per person)
- Jar of barbeque sauce (any brand)

Instructions:

1. In a Dutch oven, over hot coals, braise ribs until brown.
2. Smother ribs with sauce until covered.
3. Then place lid on oven and place 12 coals underneath and 12 coals on top.
4. Leave for a couple of hours until ribs are tender and fall apart.

You can also add onions to this if you'd like.

Dutch Oven Chicken & Potatoes

Ingredients:

- Boneless, skinless chicken breasts (about 6 – 8)
- 1 pound of carrots, cut (or use the pre-packaged baby carrots)
- 10 medium potatoes, quartered
- 1 16-oz. bottle fat-free Italian salad dressing
- 2 onions, quartered

Instructions:

1. Cut each chicken breast into two pieces.
2. Put all ingredients into a 12" Dutch oven.
3. Place 12 briquettes on top of the dutch oven, and 12 underneath.
4. Cook for about one hour.

Dutch Oven Chicken & Rice

Ingredients:

- 10-12 boneless skinless chicken breasts
- 2 cups of rice
- 2 cans of golden mushroom soup
- 4 cups of water
- 1 package of Lipton's golden onion dry soup mix

Instructions:

1. Mix ingredients together in Dutch oven.
2. Put in chicken and stir.
3. Cook until rice has absorbed all the moisture, stirring occasionally.
4. Use 10 coals on the bottom and 12 on top. Serves 10 to 12 persons.

Dutch Oven Fried Chicken

Ingredients:

- 4 lbs of chicken (6 portions)
- 4 tablespoons oil
- 1 cup of flour
- 1 teaspoon salt
- 1/2 teaspoon pepper

Instructions:

1. Wash the chicken, cut away and discard excess skin and fat.
2. Cut the chicken into pieces, dip into cold water and pat dry.
3. Preheat Dutch oven and shake the chicken pieces in a paper or plastic bag with seasoned flour (flour, salt and pepper).
4. When it is hot, put in cooking oil and add the chicken pieces.
5. Brown thoroughly on both sides (about 20 minutes). Add additional oil if needed.
6. Put the lid on the oven and add coals on top.
7. Bake over medium heat, basting the chicken occasionally with the cooking oil, for 20 minutes.
8. Turn the pieces over and cook until tender, about 20 minutes (about 1 hour total cooking time).

Dutch Oven Hawaiian Chicken

Ingredients:

- Family size package of skinless chicken breasts.
- One can of sliced pineapple.
- Twelve-ounce jar of BBQ sauce.
- Maraschino cherries.

Instructions:

1. Place four chicken breasts on the bottom of the 12" Dutch oven.
2. Use half of the sliced pineapple to place on top of the breasts, pouring the entire juice over the chicken.
3. Then pour half of the BBQ sauce on top of this.
4. Place another layer (the remaining four breasts) on top of the previous chicken/pineapple layer.
5. Layer again with the remaining pineapple slices, placing a cherry in the center of each pineapple slice.
6. Pour the remaining BBQ sauce on top.
7. Place the lid on the oven.
8. Place the oven on the coals and cover the top of the oven with coals.
9. Cooking time is 30 to 45 minutes, but remove and check at about twenty minutes.
10. When finished, make sure that the chicken is thoroughly cooked before serving.

Dutch Oven Macaroni & Beef

Ingredients:

- 2½ to 3 pounds beef brisket
- 1 12-oz. package macaroni water (you can add tomato juice or beef stock to water if you like)

Instructions:

1. Place Dutch oven directly on coals and add a little oil or shortening.
2. Add brisket and brown well on both sides.
3. Add water to almost cover the brisket.
4. Cover oven and place coals on the oven lid and cook until meat is tender, about two hours.
5. Remove meat from cooking juices and wrap in foil to keep warm.
6. Add macaroni to cooking juices and place the oven directly on hot coals.
7. Boil, uncovered until pasta is tender, about 20 minutes.

Dutch Oven Pork & Mushrooms

Ingredients:

- 3 lbs. diced pork
- 2 cans cream of mushroom soup
- 1/2 lb. fresh mushrooms
- 1 box (12 oz) Stove Top stuffing

Instructions:

1. Pre-heat 12” Dutch oven from the bottom for 5 minutes.
2. Place diced pork in the oven. Stir until brown.
3. Add soup. Mix with the pork.
4. Simmer for 1/2 hour to 45 minutes.
5. Place mushrooms on top.
6. Prepare stuffing mix according to directions.
7. Place on top of mushrooms.
8. Bake 30 minutes with 5 coals on the bottom and 10 coals on top.

Dutch Oven Stuffed Chicken & Vegetables

Ingredients:

- 4 – 5 lb. whole chicken, cleaned and insides removed
- 5 – 6 potatoes, washed and cut into cubes
- 5 – 6 carrots, washed and cut into small pieces
- 1 large white onion, cut into small pieces
- 1 large can or bag of stuffing mix

Instructions:

1. Mix up the stuffing mix and stuff the chicken.
2. If all the stuffing mix does not fit, cook up in a separate pot.
3. Put the stuffed bird into the Dutch oven and pour up to an inch of water in the bottom.
4. Put the potatoes and carrots into the Dutch oven around the chicken. Add any seasonings if you'd like.
5. Put Dutch oven onto hot coals and put some hot coals onto the lid.
6. Cook for a total of 45 to 55 minutes, checking the chicken every 15 minutes to watch for burning and to check the water level in the Dutch oven.
7. Remove from coals and set aside to cool before serving.

Easy Hamburger & Veggies In Foil

Ingredients:

- 1 lb of hamburger meat
- 1 bag of frozen mixed veggies (you can use whatever you like)
- Butter
- Salt and pepper
- Creole seasoning or garlic salt (optional – for those who like an extra kick)
- Aluminum foil (heavy)

Instructions:

1. Use a piece of foil big enough to hold everything.
2. Lay flat and place hamburger meat and veggies on foil.
3. Top with butter, salt, pepper & seasonings.
4. Fold foil up and close ends.
5. With a fork, punch a few holes at the top to let a little of the heat escape (not a whole lot though, so that the steam will cook the mixture).
6. Place foil packet onto grill or open fire and cook for about an hour or until done.
7. After the meat starts to cook well, I usually punch holes around far ends to let the grease run off (try to let it run off away from coals or fire if possible).
8. When done cooking, carefully remove the foil packet from the grill or campfire, open carefully and enjoy!

Easy Pan-Fried Fish

Ingredients:

- Your favorite type of pan-fry fish fillets
- Greasy potato chips (plain, BBQ flavor, sour cream & onion flavor, or any other taste to compliment your fish)
- A good frying pan

Instructions:

1. Smash chips into small crumbs.
2. Moisten fish fillets in water; roll fillets in the chip crumbs.
3. DO NOT add butter or grease to the frying pan.
4. Over medium to high heat, cook until fish flakes or starts to fall apart.

Foil Packet Ham & Pineapple

Ingredients (for each packet):

- 1 slice of ham
- 2-4 pineapple rings
- 1-2 tablespoons brown sugar
- 1-2 tablespoons butter (or margarine)
- Aluminum Foil

Instructions (for each packet):

1. Cut the foil into a good size square (about 10-12 inches).
2. Spread a little bit of the butter in the center.
3. Place 2 of the pineapple rings on the foil and then cover with some of the brown sugar.
4. Cover with the ham. Repeat for additional packets, if desired.
5. Fold over the foil securely and place it on the coals for heating. This doesn't have to cook very long, maybe 10-15 minutes. The main concern is getting the ham hot.

Fruity Grilled Pork Tenderloin

Ingredients:

- 1 pound pork tenderloin
- 1/4 cup soy sauce
- 6 ounces black cherry soda (or grape, raspberry, black cherry, etc.)
- 1/3 cup plum jam
- 1/3 cup packed brown sugar

Instructions:

1. Combine soy sauce, brown sugar, and jam in a saucepan over low heat; cook until well combined.
2. Set aside 1/4 cup of the mixture to use as a baste (to thicken add more jam).
3. Place the remaining sauce in a zippered plastic bag with the soda and pork tenderloin.
4. Marinate in the refrigerator or cooler for at least 4 hours or overnight.
5. Prepare grill for medium heat. Oil grate, and place tenderloin on the grill .
6. Cook for 15 to 20 minutes, until caramelized, basting with the reserved sauce.
7. Let meat rest for 5 minutes and then slice into 1/4 inch thick medallions and serve!

Grilled Bacon-Wrapped Shrimp

Ingredients:

- 1 lb large shrimp
- Bacon slices, cut in half
- Pepper jack cheese

Instructions:

1. Wash, shell, and devein shrimp.
2. Slit the back of each shrimp.
3. Place a small slice of cheese in the slit and wrap it with a piece of bacon. Use a toothpick to hold together.
4. Cook on the grill until bacon is slightly crisp. This is delicious and easy.

Grilled Peanut Butter Sandwiches

Ingredients:

- Jar of peanut butter
- Bread (not too scrunched)
- Butter or oil

Instructions:

1. Spread peanut butter on one piece of bread and put another slice on top to make a sandwich.
2. Butter the outsides and cook on skillet till golden brown.
3. Flip and do the same to the other side.

NOTES: Can substitute cheese (Cheese Whiz works great) for the grilled cheese enthusiasts.

Grilled Sausage & Sweet Mustard Tortillas

Ingredients:

- 1 lb hot or sweet Italian sausage or Spanish chorizo
- 1 cup of hearty red wine (such as Italian Barolo)
- 9 8-inch flour tortillas or 6-inch corn tortillas
- Honey mustard or Dijon mustard

Instructions:

1. Place sausage in a single layer in a 9-inch skillet.
2. Pour wine over sausage; bring to boil.
3. Reduce heat, cover partially and simmer until sausages are cooked through, turning frequently, about 12 minutes.
4. Remove sausage from pan and cool slightly. Discard liquid. (Can be prepared 1 day ahead. Cover tightly and refrigerate. Bring to room temperature before continuing.)
5. Prepare barbecue (medium-high heat).
6. Cut sausages into 1/2-inch slices.
7. Thread slices on long metal skewers, using 3 to 4 skewers.
8. Cut tortillas into quarters and wrap in foil.
9. Place tortillas on side of grill to heat through.
10. Grill sausage until heated through and charred on all sides, about 5 minutes.
11. Remove sausage from skewers and place in a serving bowl.
12. Serve sausage with tortillas and mustard.

Grilled Shrimp

Ingredients:

- 1 pound medium-sized shrimp
- 3-4 tablespoons olive oil
- 2 tablespoons "Old Bay Seasoning"

Instructions:

1. Peel and devein shrimp, leaving on the tails.
2. Place all ingredients in a zip lock bag and shake well. This can marinate 5 minutes or several hours.
3. Place shrimp on a “grill pan” (with holes so that the shrimp doesn’t fall in between grates on the grill) and grill medium-high for several minutes. Very spicy. Serves 2.

Grilled Teriyaki Chicken

Ingredients:

- 4 skinless, boneless chicken breast halves
- 2 teaspoons minced fresh garlic
- 1 cup of teriyaki sauce
- 2 teaspoons sesame oil
- 1/4 cup lemon juice

Instructions:

1. Place chicken, teriyaki sauce, lemon juice, garlic and sesame oil in a large, resealable plastic bag.
2. Seal bag and shake to coat.
3. Place in refrigerator or cooler for 24 hours, turning every so often.
4. Preheat grill for medium-high heat and lightly oil grate.
5. Remove chicken from bag, discarding any remaining marinade, and grill for 6 to 8 minutes on each side, or until juices run clear when pierced with a fork.

Ham A La Ramen

Ingredients:

- 1-2 packages Ramen (oriental noodle soup)
- 1 5-ounce can of ham
- 1/2 cup dried peas
- Parmesan cheese
- Red pepper flakes (optional)

Instructions:

1. Cook the Ramen noodles (without flavor pack) along with the dried peas.
2. Drain cooked noodles; top with ham.
3. Add parmesan cheese and red pepper flakes to taste.

Hamburgerless Helper

Ingredients:

- Box of hamburger helper
- Can of beans (any type)

Instructions:

1. Prepare as directed, except substitute beans for meat. This makes a nutritious low-fat meal while camping. You don't have to worry about meat spoiling, and it is a one-pot meal!

Heavenly Hash

Ingredients:

- 2 cups of rice
- 4+ cups of water
- 1 package of onion soup mix
- 1 can of kernel corn
- 1 can of Spam, or other canned meat

Instructions:

1. Put the rice, onion soup mix and the water in a pan (use a little more than 4 cups to make up for the soup mix). Do not add any salt to the water; there is enough in the soup mix.
2. When the rice starts to boil, cover and let simmer for 15 minutes.
3. While the rice is simmering, cut up the Spam.
4. After the rice is done, add the corn and Spam. Feel free to add any other leftovers from previous meals (e.g., bacon, sausage, peas, etc.).

Hobo Ham Dinner

Ingredients:

- 1 sweet potato
- 4 ham slices
- 2 slices of favorite cheese
- Butter
- Brown sugar

Instructions:

1. For each, layout a 12" square of foil.
2. Lay ham on foil and top with 1/4 of the sweet potato which has been sliced very thin.
3. Sprinkle it with cheese, a small pat of butter, and brown sugar.
4. Add 1 tablespoon water and wrap tightly.
5. Place on grid over a low fire for 10 to 15 minutes.

This makes 4 dinners.

Hotdogs Jubilee

Ingredients:

- 1 can of cherry pie filling
- 1 package of hotdogs, cut into chunks

Instructions:

1. Heat the pie filling over a campfire.
2. Stir in the hotdogs. Believe it or not, it makes a delicious sweet-and-sour hotdog dish!

Juicy Lime Chicken

Ingredients:

- 2 boneless chicken breasts
- 1 bottle of Tequila Lime sauce
- 1 lime, sliced

Instructions:

1. Put each chicken breast on a square of aluminum foil.
2. Generously apply lime sauce, covering both sides of the chicken.
3. Place about 4 lime slices on top of each chicken breast. The sauce will prevent the chicken from burning to the foil.
4. Double wrap in foil, place on coals.
5. Cook roughly 30 minutes, depending on the thickness of chicken, turning over every 7 minutes or so.
6. After cooking, squeeze cooked lime slices over chicken. If desired, add more sauce. Serves 2.

NOTE: This is good to prepare with campfire potatoes cooked in foil, as you can season the potatoes with leftover lime sauce.

Kettle Dogs

Ingredients:

- 8-10 hot dogs
- 1 12-oz can of chili beans
- 1 package of chili seasoning
- 1 16-oz jar of mild or hot chunky salsa (as chunky as you can find)
- Water

Instructions:

1. Set up a kettle suspended on a tripod over a campfire.
2. Add everything (including the juice from the chili bean can) except the water.
3. Add water to the desired thickness you want.
4. Let it slowly cook until you can't stand how good it smells. I usually allow it to simmer over a low campfire for 1 1/2 – 2 hours.

Lemon Chicken

Ingredients:

- Boneless, skinless chicken breasts. Use as many as needed.
- Fresh lemons, slice thinly (unless you really like lemons)
- Crushed garlic Italian seasoning
- A smidgeon of real butter per pack (spread lightly on tinfoil)

Instructions:

1. Take a piece of tin foil—shiny side IN—and place 4 lemon slices to make a square.
2. Lay 2 breasts, side by side, each on 2 of the lemon slices.
3. Sprinkle breasts with Italian seasoning and crushed garlic.
4. If you are a true lemon lover, place 2 more slices on top of each breast (or 1 will work also).
5. Pull sides of tinfoil up and roll the sides together back down and then roll the ends in.
6. Place the packs right onto your hot coals. This works great on a grill, or even an open campfire!
7. Cook for about 40 minutes, turning about every 10 minutes.
8. If you see the packs start to puff up, turn 1 more time and they should be done in about 10 minutes.

Lemon Pepper Lake Trout

Ingredients:

- 1 freshly-caught lake trout
- Some butter
- 1 lemon
- Some lemon pepper spice
- 1 onion

Instructions:

1. Gut and remove the head of the trout.
2. Place as many onion and lemon halves as the cavity will hold.
3. Add some butter, and don't be shy with the lemon pepper.
4. Wrap in foil with a tight seal.
5. Cook over coals on the fire grate until the fish is done, which may take 20-30 minutes.
6. Be careful when you flip it over not to tear the foil or you will feed a grease fire for a while and have a drier fish to eat. The skin should stick to the foil.
7. Remove the top half of fish from the ribs and backbone, followed by the entire backbone and ribs, with the other half of the boneless fish waiting for you when you want second helpings.

Meatball Subs

Ingredients:

- 4 sheets (12×18-inches each) of foil
- 1 16-oz. package (or approximately 32) frozen Italian-flavored meatballs
- 1 27.75-oz. jar of chunky spaghetti sauce
- 4 sub or hoagie-style rolls
- 1 cup of shredded Mozzarella cheese

Instructions:

1. Preheat grill to medium-high.
 2. Center one-fourth of meatballs on each sheet of foil; top with spaghetti sauce.
 3. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside.
 4. Repeat to make four packets.
 5. Grill 10 to 12 minutes in covered grill.
 6. Serve meatballs and sauce in sub rolls. Sprinkle with cheese before serving.
- Serves 4.

Mini Pizzas

Ingredients:

- One or two packages of English muffins (2 muffins per person = 4 mini pizzas)
- Squeeze bottle of pizza sauce
- Package of shredded pizza cheeses
- Package or two of pepperoni slices (four or five slices per pizza)

Instructions:

1. Heat grill on camp stove and coat with a light amount of squeeze parkay or cooking oil.
2. Cut English muffins in half and lightly grill inside surfaces.
3. Turn muffin halves over; add pizza sauce, pepperoni, and shredded cheese.
4. Leave on the grill until the cheese is melted and then serve.

NOTES: Ground beef, sausage, or Canadian bacon could also be used if early in the trip. This is especially popular with kids and teenagers.

“On The Coals” Scalloped Potatoes

Ingredients:

- Sliced and peeled potatoes
- Sliced onions
- Stick of butter
- Salt and pepper
- Heavyweight foil

Instructions:

1. Peel and slice potatoes and onions.
2. Place in large square of heavy-duty foil.
3. Liberally sprinkle with salt and pepper.
4. Cut up butter into medium size pieces and dot across top of potato mixture.
5. Fold up foil ends and seal tightly.
6. Prick top of foil lightly to allow steam to escape.
7. Place foil package in low coals or embers. Do not put on open flame.
8. Cook for approximately 25-40 minutes.
9. Test potatoes before serving. Time may vary to due amounts of potatoes used.

“On The Road Again” Hotdogs

These hotdogs are cooked under the hood of your vehicle on the way to or from your campsite!

Ingredients:

- 10 hotdogs
- American cheese, sliced into hotdog-length fingers
- 10 slices of bacon

Instructions:

1. At home or on the road, cut a deep slit in each hotdog and stuff with fingers of cheese.
2. Then wrap on the diagonal, like an old bias-ply tire, with the bacon.
3. Seal individually in foil.
4. Stuff foil-wrapped hotdogs into tight spots in your vehicle’s engine compartment where they’ll receive the most heat from the motor and won’t fall out when you drive.
5. They should be done after about a 45-minute drive, or when the cheese is melted and bacon is somewhat crisp!

Pasta & Swiss Cheese Stuffed Red Peppers

Ingredients:

- 1 small onion
- 2-4 servings of pre-cooked seashell pasta
- 1 cup of evaporated milk
- 2-4 red peppers
- 1/2 cup grated Swiss cheese
- Tinfoil

Instructions:

This recipe is very easy to prepare, especially if you pre-cook your pasta at home before leaving on your trip. Store it in ziplock bags or plastic containers with a little olive oil to avoid clumping.

1. Evenly cut the tops off of the peppers, keeping the tops to work as lids when the peppers are stuffed.
2. Chop the onion into very small pieces and grate the Swiss cheese.
3. In a bowl, mix the pre-cooked seashell pasta with the evaporated milk, onion, and Swiss cheese.
4. Scoop the pasta mix into the red peppers.
5. Add the pepper tops back on top, making a lid for the pepper cups.
6. Put a sheet of tin foil over the campfire cooking rack, and place the peppers over the fire.
7. Cook the peppers for 10-20 minutes depending on the heat of the fire. If available, dribble a little olive oil over the covered peppers.
8. When ready, simply remove the pepper tops and enjoy. Eat right out of the peppers or cut the peppers open and mix in with the pasta.

Pie Iron Pizzas**Ingredients:**

- 1 lb of wheat bread
- Pizza or spaghetti sauce
- Butter
- Pepperoni
- 1/4 lb mozzarella cheese

Instructions:

1. Take two slices of bread and butter one side of each.
2. Take one slice of bread and place it (butter side down) onto pie iron.
3. Top with 1 1/2 tablespoons pizza sauce, Mozzarella cheese, and sliced pepperoni.
4. Place the other slice of bread on top (butter side up).
5. Close pie iron and secure. Place pie iron into coals of fire.
6. Cook until bread is toasted, about 10 minutes or so.

Pioneer Drumsticks

Ingredients:

- 1 1/4 lb. ground beef
- 3/4 cup of crushed cornflakes
- 1 egg
- Onion to taste
- Salt and pepper

Instructions:

1. Thoroughly mix the ingredients and wrap a thin portion tightly and evenly around the peeled end of a stick and squeeze firmly into place.
2. Toast slowly over coals, turning as you toast.
3. Remove from stick and serve in hot dog bun.
4. Fill center with your favorite relish, catsup, or mustard.

Pizza Sandwiches

Ingredients:

- Bread
- Butter
- 1 can of pizza sauce
- Sliced pepperoni (or whatever toppings you like on your pizzas)
- 1 package of shredded pizza cheese
- Foil

Instructions:

1. Cut a section of foil big enough to wrap your pizza sandwich.
2. Place foil dull side up.
3. Butter one side of a slice of bread and place it butter side down.
4. Spread pizza sauce on bread.
5. Add pepperoni (or other toppings).
6. Add pizza cheese.
7. Butter one side of another slice of bread and place it butter side up on your pizza sandwich.
8. Wrap your pizza sandwich in the foil and place on hot coals for approx 3-4 minutes per side, depending on how hot your coals really are.
9. Unwrap and eat. Remember that the inside will be hot and you could burn your mouth. I recommend that before eating, you cut the pizza sandwich in half.

Polish Sausage & Cabbage

Ingredients:

- 2 large onions
- 8 potatoes
- 1 medium head of cabbage
- 3 pounds of Polish sausage
- Salt and pepper to taste

Instructions:

1. Slice onions and arrange to cover the bottom of the Dutch oven.
2. Slice potatoes, layer them on top of onions and cover with water and salt and pepper to taste.
3. Cover and place on coals until water starts to simmer.
4. Cut cabbage into wedges.
5. When water is simmering, add cabbage wedges and sausage and return to heat.
6. Simmer until potatoes are tender and the cabbage is tender.

Pork Chop Pockets

Ingredients:

- Pork chops (for however many people there are)
- Cream of mushroom soup (condensed),
- Golden or regular minute rice (uncooked)
- A small amount of water

Instructions:

1. Pull aluminum foil to over-fit the pork chop because you will be adding more to it.
2. Place one pork chop on the foil.
3. Place at least two tablespoons of rice on top and then the same amount of soup on top of that.
4. Drizzle with some water. At this point, you can also add any seasoning you like.
5. Fold the foil into a package and place it on the grill or coals of an open fire.
6. Usually, the packs will let you know they are done when steam tries to escape (normal cooking time is about 30 minutes).

Rock & Roll Chicken

Ingredients:

- 1 boneless, skinless chicken breast per person
- 1 slice of Swiss cheese per person
- 1 slice of deli ham per person
- Boil-in-bag rice

Instructions:

1. Find flat-sided “rock” to pound chicken or you can use the bottom of the pan.
2. Place chicken breast between plastic wrap and pound until flat.
3. Cut a new piece of plastic wrap for cooking (without holes).
4. Place chicken on wrap and top with ham and cheese slices.
5. “Roll” chicken very tightly in plastic wrap.
6. Twist ends sausage style and tie together.
7. Place in pot of boiling water for 20 minutes.
8. Place rice in pot after 10 minutes.
9. Spread rice on plate, unwrap chicken, and slice into pinwheels. Arrange on top of rice.

Salmon Dijon

Ingredients:

- Salmon steaks
- Equal parts mayonnaise & Dijon mustard -or- just use “Dijonaise”
- Lightly coat salmon steaks on both sides with the Dijon/mayonnaise mixture.

Instructions:

1. Double wrap in foil and cook over coals for 30-40 minutes, turning frequently.
2. Salmon will be flaky when done.
3. This recipe can also be done using a long salmon fillet instead of salmon steaks.

Salsa Chicken

Ingredients:

- Boneless, skinless chicken breasts (6-8)
- 1 large onion
- 2-3 cups of long-grain rice
- Large jar of salsa

Instructions:

1. Slice onion into rings and place on the bottom of the Dutch oven.
2. Layer chicken and cover with salsa.
3. Cook for a couple of hours until chicken tests are done.
4. Add rice for the last 30 minutes.
5. This also works great in the crockpot at home.

Sauteed Sausage & Apples

Ingredients:

- 1 lb. of brown-and-serve sausages
- 1 1/4 cups of pancake syrup
- 2 apples, pared, cored, sliced
- 1/4 cup of brandy (optional)
- 1/4 cup of sugar

Instructions:

1. Cook sausages in a large skillet over a campfire or stove until browned.
2. Add apples; cook for 2 minutes.
3. Sprinkle sugar over apple mixture; cook until sugar is melted and apples are glazed.
4. Stir in syrup; cook until bubbly.
5. Stir in brandy; flame if desired.
6. Spoon mixture over cheese French toast, if desired. Serves 4.

Spicy Tater Dogs

Ingredients:

- Potatoes
- Crushed red pizza peppers
- Hotdogs
- Onions

Instructions:

1. Peel & slice potatoes for frying.
2. Slice 1 lb of hot dogs in rings.
3. Add onions to taste.
4. Add crushed red peppers to taste.
5. Fry potatoes, sliced hot dogs, onions, & crushed peppers in a small amount of cooking oil till done.

Steak Dinner

Ingredients:

- Steak or steak tips (enough for one serving), covered with your favorite seasoning
- 1 small onion
- Handful of carrots
- 1 potato, cut into pieces
- Steak sauce

Instructions:

1. Place all ingredients in heavy-duty foil or foil bags and top with steak sauce.
2. Close foil and place in hot fire on coals.
3. Turn every five minutes to help cook evenly.
4. Cook for 20-30 minutes until meat is cooked to your liking.

Helpful hint: Use heavy-duty foil bags (like Reynolds foil bags) so you can rotate the top and bottom on the coals. When you use regular foil it is harder to turn upside down.

Stuffed Trout

Ingredients:

- 12 medium trout
- 3 medium onions, chopped fine
- 1/4 lb butter or margarine

Instructions:

1. Clean the fish thoroughly; salt and pepper the insides.
2. Fill each fish about 3/4 full with onion and put a pat of butter on the top of the onion.
3. Wrap each fish separately in aluminum foil.
4. Bury in hot embers. Bake 20 to 25 minutes.

Super Easy Chicken & Dumplings

Ingredients:

- 2 envelopes of Lipton's cream of chicken cup-o-soup
- 1 can of Swanson's chunk chicken meat
- 1/2 package of mixed freeze-dried vegetables
- 1 cup of Bisquick in a Ziplok bag
- Water

Instructions:

1. Mix the soup, chicken meat, and vegetables in a relatively deep pot with 2 to 3 cups of water.
2. Place on a camp stove. Heat to simmering, stirring occasionally.
3. While soup stuff is heating, add water (see Bisquick box instructions for quantity) to Bisquick and knead in the ziplock bag.
4. When soup stuff is hot, tear off a corner of the bag and squeeze out plops of Bisquick into the pot.
5. Cover and cook for about 10 minutes on low heat. Serves 1.

Sweet & Sour Fish

Ingredients:

- Cubed fish fillets
- Tempura batter mix sweet and sour sauce in a plastic bottle
- Rice (Uncle Ben's boil in bag rice works well)

Instructions:

1. Cube fish fillets and dip in tempura batter; fry in hot oil.
2. Heat sweet and sour sauce (we use pre-made sauce, as I haven't yet found a dry mix that is really good.)
3. Mix fried fish with sweet and sour sauce and serve over rice.

Teriyaki Pork Strips

Ingredients:

- 10 strips of pork meat
- 2 big squares of aluminum foil
- 1 bottle of lite teriyaki sauce (Kikkoman)
- Garlic powder

Instructions:

1. Place pork strips on a sheet of aluminum foil and pour the bottle of teriyaki sauce on pork.
2. Sprinkle garlic powder on and put the top piece of aluminum foil on and curl up the edges.
3. BBQ for 20-25 minutes.

Trailside Tortellini

Ingredients:

- 1 box dried tricolor tortellini
- Several ounces extra-virgin olive oil
- Fresh Italian bread, packed in small pringles can to prevent smushing (optional)
- Several cloves fresh garlic, sliced
- Small ziplock baggie of grated parmesan cheese

Instructions:

1. Fry sliced garlic in olive oil until golden brown, set aside.
2. Boil tortellini per package instructions and drain.
3. Add olive oil/garlic mixture and parmesan cheese. Mix thoroughly.
4. Serve with warm bread.

Turkey & Stuffing Dinner

Ingredients:

- 2 packages of turkey gravy
- 1 can of turkey
- 1 box of stuffing

Instructions:

1. At home: Transfer the stuffing from the box into a 1/2 gallon ziplock bag. Have at least 2 cups of stuffing per person.
2. Add the gravy packages (still in their packages, of course) and the can of turkey. Seal.
3. At camp: Fish out the gravy packets and turkey can from the bag. Leave the stuffing in the bag.
4. Boil water, 1 cup per person.
5. Pour boiling water into the ziplock bag with the stuffing.
6. Knead the stuffing to mix, seal the bag, and set aside.
7. If the weather is cold, wrap the bag in a towel to keep it warm.
8. In the pot, prepare gravy mixes according to package directions.
9. When the gravy is hot, open the can of turkey and stir into the gravy.
10. Simmer just until the turkey is heated. About 2 minutes.
11. Spoon stuffing into everyone's bowls, then spoon turkey/gravy mix over the stuffing.

Whole Ham On The Grill

Prepared according to these no-fuss directions, this ham makes the perfect centerpiece for a July Fourth feast.

Ingredients:

- 1 8- to 10-pound cooked shankless whole ham or half ham
- 1 cup of honey
- 1/4 cup bottled steak sauce
- 1 teaspoon dry mustard

Instructions:

1. Have your butcher trim off fat and remove the bone from the ham; save the ham bone for soup.
2. In a small mixing bowl, stir together honey, steak sauce, and dry mustard.
3. Place ham in a foil roasting pan or a shallow roasting pan.
4. Pour the honey mixture over the ham and into the cavity left by the bone.
5. Cover tightly with a large piece of heavy foil.
6. In a grill with a cover, arrange medium-hot coals around a drip pan.
7. Test for medium heat over drip pan.*
8. Place the foil-wrapped ham on grill rack, but not directly over coals.
9. Lower the grill hood and grill for 1-3/4 to 2 hours or till a meat thermometer inserted in the center of the ham registers 140 degrees F.
10. Fold back foil at the top of the ham.
11. Grill for 20 to 30 minutes more to let the ham absorb the grilled flavor.
12. Remove the whole or half ham from the grill.
13. Let the ham stand for 15 minutes.
14. Transfer the ham to a cutting board and cut into slices.
15. Serve the sliced ham with warm cooking juices. Makes 20 to 30 servings.

*Note: To test for medium heat over the grill, you should be able to hold your hand over the drip pan at the height of the food for 4 seconds before having to pull away.

Sides, Vegetables

Bacon Baked Potatoes

Ingredients:

- 5 lbs round white potatoes
- 1 lb thin-sliced bacon
- Aluminum foil

Instructions:

1. Scrub potatoes in water, poke with a fork.
2. Wrap in one layer of bacon.
3. Wrap in foil, shiny side toward the inside.
4. Lay along the coals of the campfire, turning often with long tongs.
5. Check for doneness by poking with a fork. When the fork slides easily into the potatoes, take them out of the fire.
6. Serve with your choice of toppings, and save any leftovers to be reheated for breakfast.

Baked Potato in a Can

In the mood for a great baked potato while sitting around the ole campfire? Here is a quick and easy way to make them.

1. Remove the entire top of a soda can.
2. Smear the whole potato with butter (and any other seasoning you like).
3. Slip the raw potato into the soda can; cover the top with aluminum foil and place the can onto the hot coals of your campfire. They bake in the can just as they would in the oven!

Camp Onion Rings

Ingredients:

- 1 large Vidalia onion
- 1 package of pancake mix
- Water
- Butter-flavored Crisco stick

Instructions:

1. Peel then slice the onion into desired ring sizes.
2. Mix batter with water, thinner than what you'd use for pancakes.
3. Heat Crisco over a camp stove.
4. Coat rings with batter.
5. Fry to golden brown.
6. Drain on paper towels.

NOTES: Can add salt or pepper to batter mix, as pancake batter is sweet, particularly with Vidalia onions. Can also use seasoned salt, essence of Emeril, lemon or cayenne pepper to red or white Bermuda onions for spicier rings.

Camp Potatoes

Ingredients:

- 4 potatoes, sliced
- 4 onions, sliced
- 4 tablespoons butter or margarine
- 10 oz. cheddar cheese, sharp
- Salt & pepper, to taste

Instructions:

1. Grease a large square of heavy foil.
2. Arrange sliced potatoes on foil, sprinkle with salt and pepper, and cover with sliced onions.
3. Add chunks of butter or margarine.
4. Wrap and seal foil.
5. Cook over hot coals on a grill until done (30 or 40 minutes depending on fire).
6. Open foil and add thin-sliced cheddar strips.
7. Cover again and grill for a couple of minutes, until cheddar melts.

Campfire Corn On The Cob

Ingredients:

- 1 bag of frozen corn on the cob butter
- Salt/pepper
- Toni's (Creole seasoning)
- Aluminum foil

Instructions:

1. Cut foil to fit around each piece of corn on the cob.
2. Place a pat of butter, salt and pepper, and seasoning on the frozen corn on the cob and wrap it up, twisting at the ends (so it looks almost like candy wraps). Do this with each ear individually.
3. Place on the grill or in an open fire (if not blazing) and/or on hot rocks.

Campfire Sweet Potatoes

Ingredients:

- Sweet potatoes
- Butter
- Brown sugar and/or marshmallows

Instructions:

1. Wrap potatoes in foil.
2. Cook in hot coals.
3. Top each potato with butter and brown sugar and/or a marshmallow.

Dutch Oven Onions & Potatoes

Ingredients:

- 10 potatoes, sliced
- 5 onions, sliced
- 2 lb. of bacon
- Salt and pepper

Instructions:

1. Place the bacon in the bottom of a 12” Dutch oven.
2. Place the lid on the dutch oven, place 12 briquettes on top of the dutch oven, and 12 underneath.
3. Cook the bacon until it is crispy.
4. Add the onion and potatoes. You may add salt and pepper if you wish.
5. Replace the lid and cook for 20 – 30 minutes.
6. Check it every 10 – 15 minutes. Stir if needed.

Dutch Oven Potato Twists

Ingredients:

- 4 medium potatoes
- 2 tablespoon sliced almonds
- 4 yams about the same size
- 1/2 tablespoon sesame seeds
- 8 strips bacon

Instructions:

1. Cut the ends off the potatoes and yams to give a flat surface to start cutting.
2. Using a twin-curl cutting garnishing tool, cut a twin curl from each potato and yam.
3. Unwind each curl and rewind a yam curl with a potato curl to produce a white and yellow curl. This process will yield eight twists.
4. The remaining potato and yam pieces may be stuffed and cooked separately. If the twists are not going to be cooked immediately, place them in water to prevent discoloration.
5. Wrap a strip of bacon around each twist and place in a 10-inch Dutch oven.
6. Sprinkle sliced almonds and sesame seeds over the top.
7. Place 8 coals under the oven and 12 on top (about 350 F).
8. Cook for 30 to 45 minutes or until done.

Easy “Baked” Potato Slices

Ingredients:

- 1-2 large russet potatoes cut into 1/2” slices
- Basil – fresh or dried
- 1 red onion cut into 1/2” slices
- Salt & pepper
- Butter or olive oil

Instructions:

1. Mix the seasonings & marinate the potatoes and onions.
2. Store in a Ziploc in the cooler.
3. Wrap in aluminum foil and bake on the coals for about 10-12 minutes.
4. Open the foil carefully, and the potatoes should be golden brown.
5. Change the seasonings based on your tastes. Enjoy!

Fiesta Macaroni & Cheese

Ingredients:

- 1 pound of ground beef
- 1 box of macaroni and cheese (your choice)
- Corn (preferably fresh, but can use canned)
- Salsa (temp depends on you)

Instructions:

1. Cook the ground beef and drain.
2. Prepare the macaroni and cheese per instructions.
3. Cook the corn and drain.
4. Mix all together and add salsa.

Fried Green Tomatoes

Ingredients:

- 4 green tomatoes, sliced 1/4" thick
- Salt, pepper, and/or cayenne
- 1 cup white or yellow cornmeal
- 1 cup of flour
- Salt and pepper

Instructions:

1. Coat both sides of the tomatoes in flour/cornmeal mixture.
2. Saute over medium heat in a cast-iron skillet until brown.

Grilled Asparagus

Ingredients:

- 1 bunch of asparagus
- 1/2 cup of balsamic vinegar
- Dash of salt

Instructions:

1. Preheat gas grill or charcoal barbecue.
2. Pour vinegar over asparagus; let sit for 15-30 minutes.
3. For best flavor, marinate for 1 hour.
4. Carefully place asparagus on the upper wire rack in the grill. Cook on medium-high heat until crisp-tender and has nicely browned grill marks.

Grilled Cabbage

Ingredients:

- 1/2 tablespoon garlic powder
- Salt and pepper to taste
- 1 large head of cabbage

Instructions:

1. Preheat an outdoor grill for medium heat and lightly oil the grate.
2. Cut the cabbage into 8 wedges and remove the core.
3. Place all the wedges on a piece of foil big enough to wrap the cabbage up in.
4. Season to taste with garlic powder, salt, and pepper.
5. Grill over medium heat for 30 to 40 minutes, or until tender.

Grilled Garlic Toast

Ingredients:

- 8 slices thick French bread
- 1/2 cup melted butter
- 1 tablespoon garlic powder

Instructions:

1. Mix melted butter and garlic powder in a small bowl.
2. Brush over both sides of each slice of bread.
3. Place on a hot grill and cook on each side until the bread begins to show grill marks.
4. Flip and continue grilling.
5. Remove when the bread starts to get crunchy.

Rice Krispie Potatoes

Ingredients:

- 2 potatoes, peeled and cut
- 1 cup of Rice Krispies cereal
- 2 tablespoons of vegetable oil
- Dash of salt and pepper – optional
- Cheddar cheese

Instructions:

1. Surround each potato wedge with oil.
2. Roll wedges in cereal.
3. Place wedges in tin foil and sprinkle with salt and pepper, and if desired sprinkle with cheese.
4. Secure foil tightly, toast over an open fire. Enjoy while it's hot!

Roasted Corn On The Cob

Ingredients:

- Ears of corn
- Salt and pepper
- Butter
- String

Instructions:

1. Peel ears, leaving husks on at the bottom and remove corn silk.
2. Replace husks covering ears and tie around top.
3. Dip corn in salt water.
4. Place corn on-screen over hot coals and turn often until all sides are done.
5. When cooked, remove husks and add salt and pepper and butter.

Stuffed Zucchini

Ingredients:

- 1 pound of ground beef
- 4 zucchini
- 1 egg
- Bread crumbs or crackers
- Salt, pepper or chosen seasonings

Instructions:

1. Scoop out zucchini pulp, leaving a thick layer intact.
2. Chop the excess into smaller pieces.
3. Add crumbs, meat, egg, and seasonings.
4. Fill shells with mixture and wrap with aluminum foil.
5. Cook directly on the coals.

Snacks, Desserts

Apple Boats

Ingredients:

- 1 apple per person
- Cinnamon
- Raisins
- Brown sugar

Instructions:

1. Core an apple.
2. Surround the apple with aluminum foil.
3. Put in raisins, brown sugar, and cinnamon on the aluminum foil.
4. Wrap the apple in the aluminum foil with the other ingredients and place it on coals.
5. Rotate occasionally.
6. When your apple boat is done cooking, it will taste like sweet apple sauce.

Apple Dessert Packets

Ingredients:

- 12 large apples
- Raisins
- 4 tablespoons sugar
- 3 tablespoons cinnamon (or to taste)
- 3/4 cup of biscuit mix

Instructions:

1. Core and chop 1 apple into fairly large pieces, peeling if desired.
2. Mix 1 teaspoon sugar, a few raisins, and cinnamon to taste with 1 tablespoon biscuit mix.
3. Stir the resulting mixture into the chopped apple.
4. Wrap in a piece of greased aluminum foil, leaving sufficient space for steam.
5. Cook in the embers approximately 30 to 45 minutes (the juice of the apple moistens the dough sufficiently).

Makes 12 packets.

Applesauce With Gingerbread Dumplings

Ingredients:

- 2 jars of applesauce
- 1 package of any flavor muffin mix or gingerbread mix

Instructions:

1. Dump applesauce into a pan with a lid. I sometimes add some sugar and a little water to the applesauce.
2. Place on grill over a fire or on hot coals.
3. Mix up gingerbread mix and drop into applesauce.
4. Cover and let cook for about 25 minutes.

Good with ice cream, cool whip, or milk poured on it.

Baked Stuffed Apples

Ingredients:

- Apples
- Raisins
- Brown sugar
- Nuts
- Cinnamon

Instructions:

1. Remove the cores of apples so that the apples are intact with a tube-like hole right through the center.
2. Keep the skins of the apples on. Avoid poking through the skin on the bottom.
3. Put all or some of the remaining ingredients into the cored apples.
4. Compact well and wrap each whole apple in aluminum foil.
5. Throw into the embers of your campfire.
6. Wait 8-10 minutes; roll it out of the fire with a stick and let cool a bit.
7. Check to see if it is soft yet. When the apple is soft, it's done.

Banana Boat

Ingredients:

- 1 Banana
- Raisins (optional)
- Mini marshmallows
- Brown sugar
- Chocolate chips

Instructions:

1. Partially peel a banana.
2. Cut wedge-shaped section in banana.
3. Remove wedge.
4. Place in hollow: marshmallows, chocolate chips, and raisins (if desired).
5. Sprinkle lightly with brown sugar.
6. Cover mixture with banana peel and wrap in foil.
7. Place in coals for about 5 minutes, until chocolate and marshmallows are melted.

Blueberry Biscuit Cake

Ingredients:

- 2 cups of biscuit mix
- 2/3 cup of milk
- 4 teaspoons sugar
- 1 can (#2) of blueberries

Instructions:

1. Preheat Dutch oven for 15 minutes.
2. Mix milk and biscuit mix together thoroughly with a fork.
3. Pat out half the dough to fit the bottom of a greased 7 – 8" round baking pan.
4. Sprinkle 2 teaspoons of sugar over dough.
5. Drain blueberries, saving liquid.
6. Pour blueberries into the oven.
7. Form remaining dough into a 1/2" sheet and cover berries.
8. Sprinkle remaining 2 teaspoons sugar on top of the dough.
9. Tuck in the sides, and pour the liquid from the berries on top.
10. Set in a Dutch oven on a spacer to raise the baking pan off the bottom.
11. Bake 20 to 30 minutes with 8 – 10 coals below and 12 or so on top. Serves 4.

Camp Doughnuts

Ingredients:

- Cooking oil
- Any kind of biscuits in a tube from the dairy section
- Cinnamon and sugar mixture

Instructions:

1. On a Coleman type stove, heat the oil hot enough to fry the biscuits.
2. Punch a hole in the biscuits with your thumb right in the middle.
3. When the oil is ready, place the donuts in the oil.
4. Turn when ready.
5. Remove from oil when they are browned.
6. Immediately roll in cinnamon and sugar mixture.

Camp Rice Pudding

Ingredients:

- 1 cup of instant rice
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 2 tablespoons sugar
- 1/4 cup of dried fruit

Instructions:

1. Boil 1 cup of water and stir in the ingredients.
2. Cover and wait 5 minutes.

Campfire Caramel Apples

Ingredients:

- 1 large apple (peeled and cored)
- 1/2 tsp butter
- 1 Carmel square cut into quarters
- 1/2 teaspoon sugar
- Cinnamon, to taste

Instructions:

1. Place apple on heavy-duty foil (two times bigger than the apple).
2. Mix butter, sugar, and cinnamon together.
3. Stuff the caramel into the center of the apple.
4. Rub butter mixture on the surface of the apple.
5. Seal the apple in the foil and place hot coals for 15 to 20 minutes.

Campfire Cinnamon Apples

Ingredients:

- Apples (green or red)
- Cinnamon candies (red hots)
- Aluminum foil

Instructions:

1. Using a sharp knife or apple corer, core each apple, being careful not to go completely through (you will need an open area in the apple to hold candies without letting them fall through).
2. Fill each apple with cinnamon candies and wrap in foil.
3. Place on hot coals and heat until candies melt and apples are fairly soft.
4. Turn often on coals to ensure even heating.

If you like more candies in the center, core a larger portion of the apple and enjoy the cutout part as you wait for it to cook. These are very hot and should be opened at the top and left to sit for about 10 minutes after removing from coals before trying to eat them.

Campfire Cinnamon Coffee Cake

Ingredients:

- 2 tablespoons butter or margarine
- 1 cup of packaged biscuit mix (Bisquick, etc.)
- 1/3 cup of evaporated milk, undiluted
- 1 tablespoon prepared cinnamon-sugar mixture

Instructions:

1. Cut butter into tiny pieces over biscuit mix in a medium bowl.
2. Toss lightly with a fork until butter is coated.
3. Make a well in the center.
4. Pour in milk and cinnamon-sugar, stirring with a fork just until mixture is moistened.
5. Turn dough into a lightly greased and floured 8-inch shiny, heavy skillet.
6. With floured hands, pat down evenly into the skillet.
7. Cook, covered, over very low heat, 12 to 15 minutes, or until a cake tester or wooden pick inserted in the center comes out clean.
8. For the topping: Spread the coffeecake with 2 tablespoons butter or margarine.
9. Sprinkle 1 teaspoon prepared cinnamon-sugar over all of it.
10. Cut into quarters and serve warm.

Campfire Popcorn

Ingredients:

- Popcorn kernels
- 18" x 18" square of heavy-duty aluminum foil
- Butter
- Salt

Instructions:

1. In the center of the foil, place one teaspoon of oil & one teaspoon of popcorn.
2. Bring foil corners together to make a pouch.
3. Seal the edges by folding, but allow room for the popcorn to pop.
4. Tie each pouch to a long stick with a string & hold the pouch over the hot coals.
5. Shake constantly until all the corn has popped.
6. Season with butter & salt. Serves one.

Chocolate Cherry Coffee

Ingredients:

- 2 tablespoons coffee grounds (fresh or canned)
- 16 oz. of cold water
- 1 milk chocolate candy bar (without nuts)
- 4-6 black cherries (make sure the seeds are removed)

Instructions:

1. Over hot coals, bring the cold water to a boil.
2. Add coffee grounds directly into the boiling water.
3. Stir the coffee and water while it boils until you get your desired strength.
4. Once the desired coffee strength is reached, remove from the hot coals and add the milk chocolate candy bar.
5. Stir until the candy bar has melted.
6. Using a spoon to hold back the coffee grounds, pour into 2 8-oz coffee mugs.
7. Add an equal number of cherries to each mug.

Variations: You can also prepare the coffee in your favorite coffee maker. The end result will be equally as good. Serve with whipped cream on top. Do you like iced coffee? Try this recipe served over ice.

Coffee Can Ice Cream

Materials Needed:

- 1 1-lb coffee can with lid
- 1 3-lb coffee can with lid

Ingredients:

- 1 pint of half & half
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla or 2 tablespoons chocolate syrup or 1/4 cup of strawberries

Instructions:

1. Add the above ingredients to the 1 pound coffee can.
2. Put the lid on the coffee can and secure with duct tape.
3. Place the 1 pound coffee can into the 3 pound coffee can.
4. Layer with crushed ice and rock salt and place the lid onto the 3-pound coffee can.
5. Find a partner. Sit on the ground and roll the coffee can back and forth, 3 to 4 feet apart. Roll for 8 to 10 minutes.
6. Check to see if the ice cream is hard. If it isn't, replace the lid and add more ice and rock salt.
7. Roll for another 8 minutes. Serve into good size bowls. Serves 4 people.

Drunken Bananas

Ingredients:

- 1-2 bananas per person
- Heavy-duty aluminum foil
- 2 tablespoons brown sugar per banana
- Butter rum, Brandy, or pretty much any sweetish liqueur
- Whipped cream

Instructions:

1. Place a banana in the middle of a large piece of foil and sprinkle it with brown sugar.
2. Add a dollop of butter and a good splash of alcohol.
3. Fold up foil and wrap well.
4. Stick it in the coals for about 5-10 minutes or until warmed through and mushy.
5. Serve bananas with the whipped cream.

Dump Cake #1

Ingredients:

- Butter
- 2 16-oz. cans of fruit pie filling (your choice)
- 1 box of cake mix
- 1/2 cup of water

Instructions:

1. Butter the inside and bottom of the lid of a Dutch oven.
2. Pour the pie filling into the Dutch oven.
3. Dump in the cake mix, spread evenly.
4. Dot top with butter.
5. Pour the water on top.
6. Place lid on Dutch oven, place Dutch oven in coals.
7. Shovel some coals on top of the lid.
8. Bake for approximately 30-45 minutes.
9. Test cake for doneness. If necessary, place back on coals, checking every 10-15 minutes.

NOTES: This recipe can be used with any combination of fruit and cake mixes. Experiment and see what your favorite combination is.

Dump Cake #2

Ingredients:

- 1 box of white cake mix
- 1 can of Sprite or 7up
- 2 cans of canned fruit (apples, cherries, etc.)

Instructions:

1. Pour the cake mix into a bowl.
2. Break up the mix so there are no lumps, then add the can of Sprite.
3. Mix until smooth. Don't mix too much as you want the fizz to stay in the mix.
4. Open the canned fruit and pour it into the bottom of a foil-lined Dutch oven.
5. Pour the batter mix on top of the fruit mix.
6. Put approximately 8 coals on the bottom for the Dutch oven and 12-15 on the top. Wait 45 minutes.

Dutch Oven Brownies

Ingredients:

- 1 package brownie mix for 8×8 pan
- Eggs per package directions

Instructions:

1. Prepare brownie mix per package directions.
2. Place in the bottom of Dutch oven.
3. Cover and cook with 8 coals below and 16 coals on top for 20-30 minutes (do not overbake). Remove from bottom coals after 15 minutes.

Dutch Oven Pineapple Upside-Down Cake

Ingredients:

- 1 6-oz can pineapples
- 1/2 cup of pecans
- 1/2 cup of brown sugar
- 1 square of margarine
- 2 yellow cake mixes

Instructions:

1. Mix cake mix according to directions.
2. Line the Dutch oven with aluminum foil.
3. Place oven onto the coals, level it, and melt the margarine in the oven.
4. When melted, add the brown sugar. Stir.
5. Add the pineapples and the pecans. This is the glaze.
6. Pour prepared cake mix on top of the glaze. This dessert doesn't require a lot of heat on the bottom, just enough to brown the glaze.
7. Bake for about 25 minutes. Check every 15 minutes and when golden brown, test to see if it is done.
8. Take it off the heat and lift the cake out of the oven by the aluminum foil.
9. Put a pan on it and turn it over quickly so that the glaze is on top. Remove the foil.

Energy Bars

Ingredients:

- 2 cups of graham cracker crumbs
- 1 cup of chocolate chips
- 1 cup of butterscotch chips
- 1 cup of walnuts, chopped
- 1 can of sweetened condensed milk

Instructions:

1. Mix all together at home, place into a greased 9×9 inch pan
2. Put into the oven at 350 degrees, 30-35 minutes.
3. Cool for 45 minutes. Do not let cool any longer than 45 minutes or it will stick to the pan.
4. Cut into squares, place into a plastic bag, and place in the refrigerator.

Fried Bananas

Ingredients:

- 1 banana for each person
- 2 spoonfuls of sugar
- 1 spoonful of butter
- 1 spoonful of cinnamon

Instructions:

1. Put butter in a pan.
2. When butter is melted, put in bananas.
3. Add sugar and cinnamon when the banana begins to brown.

Grilled Orange Egg Custard

Ingredients:

- 1 orange or grapefruit
- 1 large egg
- 2 tablespoons milk
- Sugar & cinnamon to taste

Instructions:

1. With the navel at the bottom, slice off the top of the orange & dig out all the pulp and fruit (to eat). Save the “orange cup”.
2. Crack an egg into a bowl with the milk, sugar & cinnamon and gently whisk it a little with a fork, but don't over mix. You want the lumps of smooth egg white when it's cooked.
3. Place egg mixture in the orange cup & place them over a grilling stand over embers (not the fire). Wait till the egg looks cooked, but not hard.

Grilled Pound Cake Smores

Ingredients:

- 1 10.75-oz frozen pound cake, thawed
- 1 cup of marshmallow cream
- 1 cup (6-oz) semisweet chocolate morsels
- Vanilla ice cream, softened (optional)

Instructions:

1. Slice cake horizontally into 3 layers.
2. Place the bottom layer on a large sheet of heavy-duty foil; spread with 1/2 cup marshmallow cream, and sprinkle with 1/2 the morsels.
3. Repeat procedure, ending with the third cake layer.
4. Fold edges of foil to seal securely.
5. Grill, without grill lid, over low heat (under 300 degrees) 7-20 minutes or until warm.
6. Slice and serve immediately with ice cream, if desired.

Honey Granola Bars

Ingredients:

- 1 1/4 cups quick-cooking oats
- 1/4 cup whole wheat flour
- 1/4 cup toasted wheat germ
- 1/4 cup honey — Plus 2 tablespoons honey
- 1/3 cup raisins — or chopped dried apricots

Instructions:

1. Combine the oats, flour, wheat germ, and cinnamon, and stir to mix well.
2. Add the honey, and stir until the mixture is moist and crumbly.
3. Fold in the raisins or apricots.
4. Coat an 8" square pan with nonstick cooking spray.
5. Pat the mixture into the pan, and bake at 300 for 18-20 minutes, or until lightly browned.
6. Cool to room temperature, cut into bars, and serve.

Mini Campfire Pies

Ingredients:

- Mini graham cracker pie crusts (4 in package)
- 3 ripe bananas
- Mini Reeses peanut butter cups
- Mini marshmallows

Instructions:

1. Put mini pie crusts in a 9×13 metal pan, layer pie crust with 3-4 banana slices.
2. Put 2-3 mini peanut butter cups on top of bananas, top with several mini marshmallows.
3. Cover 9×13 pan with aluminum foil and put on the grate (tri-pod) over campfire for 10-15 minutes.

No-Bake Camping Cookies

Ingredients:

- 1 1/2 cups of quick oats
- 1/4 cup of instant chocolate drink mix
- 1/3 cup of sugar
- 2 tablespoons powdered dry milk
- 1/4 teaspoon salt

Instructions:

1. Heat 1/4 cup of water and 2 tablespoons margarine to a boil.
2. Quickly stir in the dry ingredients.
3. Add 2 tablespoons peanut butter.
4. Shape in walnut-sized balls, then flatten in sugar or your favorite granola.
Makes 12 cookies.

Orange Cupcakes

Ingredients:

- 1 8-oz box of Jiffy yellow cake mix (
- 6 large thick-skinned oranges
- Water
- Heavy-duty tinfoil

Instructions:

1. Slice 2 inches in diameter from oranges and save.
2. Remove orange from shell, being careful not to damage shell.
3. Prepare cake mix per instructions and add some or all of the pulp if desired.
4. Fill each orange shell half full of cake mix.
5. Replace top and wrap in foil.
6. Bake in hot coals or on grill about 20 minutes, turning often.

Eat the oranges out of the shell with a spoon. When the cakes are done you may eat them with a spoon or peel your orange and have a hot orange cake.

Orange Cup Gingerbread

Ingredients:

- Six or seven oranges
- Your favorite gingerbread mix

Instructions:

1. Hollow out the oranges from the top making sure that you do not cut a hole in the orange (other than the top).
2. Fill the orange halfway to the top with gingerbread batter.
3. Wrap the orange in aluminum foil loosely.
4. Place the aluminum foiled oranges in the coals of the campfire and allow to cook for approximately 12 minutes or so.
5. Test them to see if the gingerbread is done. If not, place back in the coals and cook a few more minutes. Enjoy!

Peanut Butter S'mores

Ingredients:

- 2 packages of chocolate-covered peanut butter cups, 1.6 oz
- 8 graham cracker squares
- 4 large marshmallows

Instructions:

1. Place 1 peanut butter cup on each of 4 crackers.
2. Spear marshmallows on a long fork or clean stick; toast over campfire coals or over the grill on low heat.
3. Place one toasted marshmallow on top of each peanut butter cup; top each with cracker.
4. Press together and hold for a few seconds to melt chocolate. Makes 4 s'mores.

Skewered Cantaloupe

Ingredients:

- 1 cantaloupe
- 1/2 cup of honey
- 1/4 cup of butter
- 1/3 cup of chopped fresh mint leaves

Instructions:

1. Preheat grill for medium heat.
2. Thread the cantaloupe chunks onto 4 skewers.
3. In a small saucepan, heat butter or margarine with honey until melted.
4. Stir in mint.
5. Brush cantaloupe with honey mixture.
6. Lightly oil grate.
7. Place skewers on a heated grill.
8. Cook for 4 to 6 minutes, turning to cook all sides.
9. Serve with remaining sauce on the side.

NOTE: Don't turn your nose up at this dish. Melon grills beautifully, and the minty sauce takes it to the next level. For a great dessert, serve it with big scoops of vanilla ice cream.

Stuffed Peaches

Ingredients:

- 4 large peaches
- 1 cup of frozen blueberries
- 1/3 cup of brown sugar
- 3 tablespoons lemon juice

Instructions:

1. Wash and halve peaches. Remove pit.
2. Place peaches on aluminum foil so that you can fold up the foil and seal the peaches in.
3. Spoon 2 tablespoons of berries into each peach half.
4. Sprinkle 2 teaspoons of brown sugar on each and 1 teaspoon of lemon juice.
5. Fold up foil and seal.
6. Place on hot grill and cook for 15-18 minutes. Turn once. Serve right out of the foil.

Tin Can Pies

Using thoroughly cleaned tuna cans allows everyone to have his/her own dessert!

Ingredients:

- 1 box yellow cake mix (dry)
- 1 can of pie filling butter or margarine

Instructions:

1. Spoon pie filling into cans about 3/4 of the way full.
2. Spoon dry cake mix on top (more if you like crunchy pie, less if not).
3. Thinly slice butter and put it on top of cake mix.
4. Bake in a cardboard box oven for 20 minutes with 18 hot coals (you can place 4 soda cans inside the oven to hold up a cookie rack... under the cookie rack goes the charcoal and then you place the pie cans on top of the rack).
5. Bake for 20 minutes or until the top is golden.

Trail Brownies

Ingredients:

- 1/2 cup of graham crackers, crushed
- 1 tablespoon powdered milk
- 2 tablespoons walnuts, chopped
- 2 oz. chocolate chips

Instructions:

1. At home: Package together with the graham crackers and nuts in one baggie.
2. In a separate baggie, combine the milk and chips.
3. At camp: Add 2 tablespoons boiling water to the milk/chip mixture and stir until melted.
4. Quickly stir in cracker/nut mixture and allow it to cool.

NOTES: You can also add 1 cup of fresh blueberries (or strawberries or raspberries) to the above. Any crushed cookie can be substituted for the graham crackers.

Twisters

Ingredients:

- Biscuit mix
- Milk or water
- Honey

Instructions:

1. Follow the direction on the biscuit box using a little less liquid than called for.
2. Twist the dough around the end of a green stick.
3. Hold rotating slowly over hot coals of fire until cooked.
4. Dip into honey and enjoy. Can also dip in butter, jelly or jam, or cinnamon/sugar mixture.

Upside-Down Lemon Pie

Ingredients:

- 1/2 package of instant lemon pudding
- 1/3 cup of powdered dry milk
- 1/2 cup of crushed graham crackers

Instructions:

1. At home, package together the instant lemon pudding and powdered dry milk
2. In another baggie, package the crushed graham crackers (about 8 squares)
3. At camp: Dump the mix into a dish with a tight-fitting lid; add 1 cup of water.
4. Stir, cover, and shake 1 minute. Wait 5 minutes.
5. Portion into two bowls and top with graham cracker crumbs.

Soups, Salads

Beef Jerky Stew

Ingredients: 1 lb jerky, beef or buffalo

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- 1 lb potatoes, unpeeled/diced
- 1 cup of whole dried hominy, soaked overnight in ample water
- Salt and pepper to taste
- 1 large yellow onion, peeled/chopped

Instructions:

1. Break the jerky up into 1-inch pieces and place in a heavy, lidded kettle.
2. Drain the hominy and add to the jerky, along with the onion.
3. Cover with water and bring to a boil.
4. Simmer, covered, until the hominy is tender, about 2 hours.
5. You will have to watch this closely, as more water will have to be added as you go along.
6. Add the potatoes and cook for an additional 20 minutes.
7. Season with salt and pepper.

Beef Stew Packets

Ingredients:

- 3 lbs beef, cut in 1-inch chunks
- 12 tomatoes
- 12 bacon slices (about 3/4 lb.)
- 6 onions

Instructions:

1. Place 1/4 lb. of beef, 1 slice of bacon (cut in pieces), slices of onion, and quarters of 1 tomato in an aluminum foil packet.
2. Cook in embers 30 to 40 minutes.

Makes 12 packets.

Dutch Oven Split Pea Soup

Ingredients:

- 2 cups of dry split peas
- 1/2 lb bacon, chopped
- 1 small onion, chopped
- 1 teaspoon salt

Instructions:

1. Soak peas in 2-1/2 cups water overnight.
2. Add remaining ingredients and cook in a low Dutch oven for 3 hours, stirring occasionally.
3. Add small amounts of water when needed.
4. Serve with hot biscuits. Serves 6-8.

Foil Packet Stew

Ingredients:

- 2 pounds ground beef
- 2 large onions, cut in pieces
- Potatoes, cut in chunks (as much as you like!)
- 1 pound baby carrots
- Salt and pepper

Instructions:

- Cut pieces of heavy-duty aluminum foil for several packets.
- Make little balls of ground beef and place on foil.
- Add onions, potatoes, carrots and salt and pepper.
- Wrap up packets very tightly and place them on the grid over fire. They will take about 30 minutes or longer, depending on the fire.

Green Bean Salad

Ingredients:

- 1 lb. fresh green beans, trimmed and sliced into 2" pieces
- 1/2 cup pitted ripe olives, drained and sliced
- 1/3 cup fat-free, non-creamy Italian salad dressing
- 1/2 cup (about 2 oz.) crumbled blue or feta cheese
- 1/2 – 3/4 cup diced red onion

Instructions:

1. Cook beans until crisp-tender (generally when they turn bright green).
2. Warm Italian salad dressing in the microwave for about 30 seconds.
3. Toss beans, onion, olives, and dressing together.
4. Allow it to sit at room temperature for about one hour.
5. Pack into a ziplock bag.
6. Place cheese into a sandwich or snack size ziplock bag and place it on top of beans before sealing.
7. Refrigerate or place in camp cooler (depending upon when you make it). Bean mixture can be prepared up to 3 days prior to serving.
8. At the campsite, remove cheese bag and pour bean mixture into a bowl; toss lightly.
9. Crumble cheese on top and serve. Serves 4-6.

Hiking Apple Salad

Ingredients:

- 1 apple
- Crunchy peanut butter
- Raisins
- Chocolate chips
- Sunflower seeds

Instructions:

1. Remove the core from the apple.
2. Stuff with peanut butter and any of the ingredients listed above.

Spam Stew

Ingredients:

- One can of Spam (cut in small cubes)
- One small can of tomato sauce
- One can of whole kernel (drained)
- Pinch of black pepper

Instructions:

1. Put all together in a small saucepan, heat until boiling.
2. Let it stand for a minute and serve with crackers.