



EASY CAMPFIRE COOKBOOK

Simple Skillet, Skewer,
Dutch Oven, and Foil Packet
Recipes for Cooking over
Flames and Coals

TODD McCOIG
AKA MOUNTAIN DUDE









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photography by
DARREN MUIR



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**This book is dedicated to my beloved wife,
Claire. You are my greatest adventure.**

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Acknowledgments

About the Author



Introduction

Welcome to the *Easy Campfire Cookbook*! My name is Todd, otherwise known as Mountain Dude. I have been camping, living, and cooking outdoors since the age of sixteen. Being fortunate enough to have lived and experienced this unique lifestyle for decades has provided the opportunity to develop the skills and tasks needed for living simply in the great outdoors. I have learned to make cooking easy and delicious, even—or especially—over a campfire. I have developed flavorful recipes that everyone can enjoy, whether you cook from a backpack in the backcountry or camp from your car or RV in designated campsites around the world. I am excited to share this knowledge with you and teach you how to easily create delicious breakfasts, lunches, dinners, snacks, and desserts over the campfire.

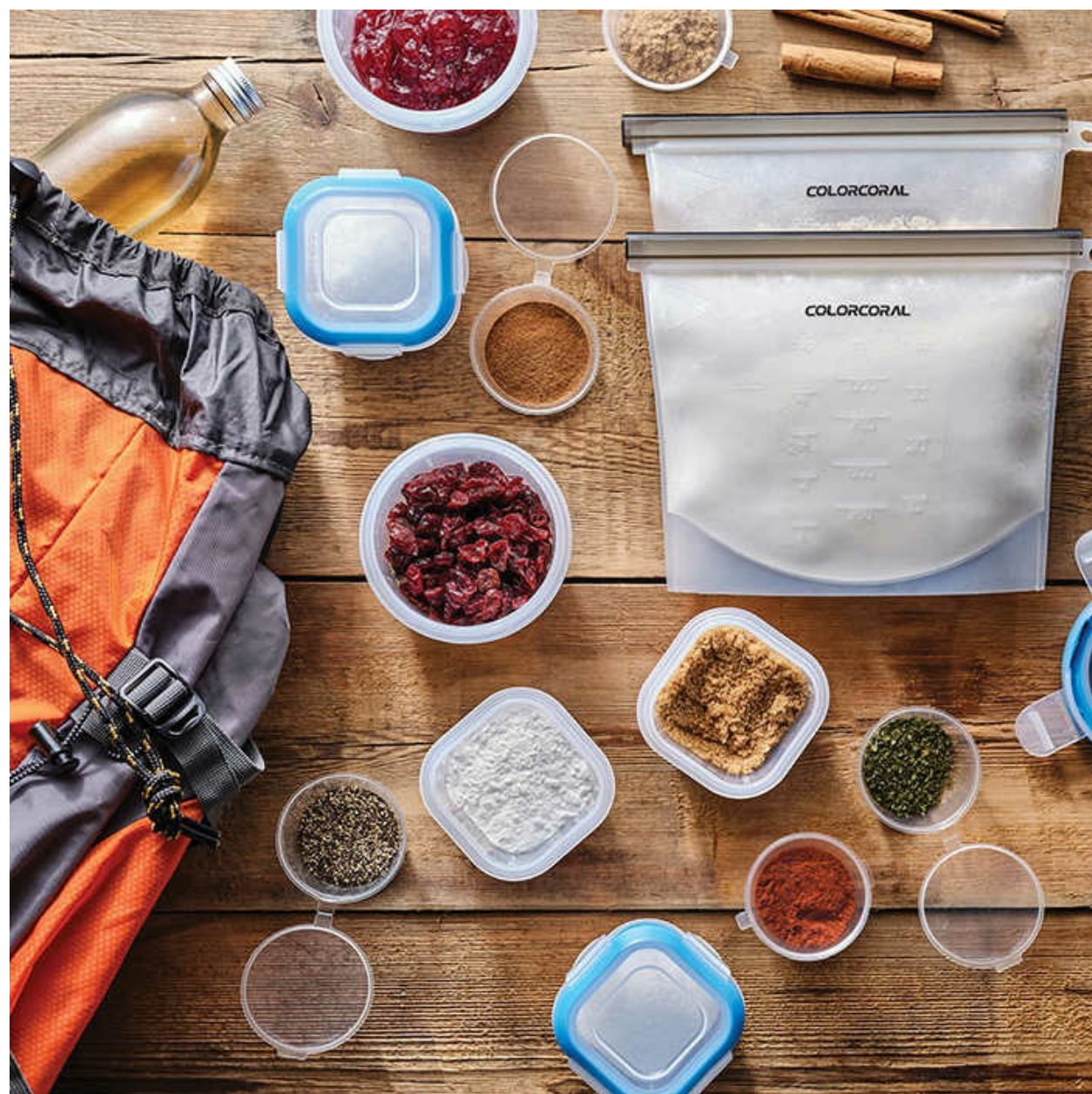
Cooking over an open fire is nourishing for your body and soul. Building a cooking fire is peaceful and intentional because each log is placed for the purpose of creating a meal for yourself or your loved ones. Part of the joy of creating these recipes is sharing them with others. Some of the recipes in this book are adapted from old recipes that I received from my family, who have lived in the Appalachian Mountains for generations. This ritual of sharing recipes for special family events, as well as daily living, ties us to one another, person to person, family to family, generation to generation. Thanks for joining me in this tradition of great-tasting food!

This book contains 40 delicious recipes that require minimal equipment yet create savory, flavorful foods—the flavors of the fire and the food blend to create delicious results. I will share with you how to cook in cast-iron skillets, Dutch ovens, foil packets, and on a stick or

skewer over the coals, on a campfire grate, and the flames from a campfire. You will learn how to

- 🔥 build your own cooking fire, step-by-step,
- 🔥 stock the essential equipment needed,
- 🔥 create your own portable pantry to use on your camping adventures, and
- 🔥 pack your cooler efficiently.

You also will learn proper leave-no-trace camping etiquette, as well as cooking and cleanup best practices. Let's get to know each other and get cooking!



CHAPTER 1

CAMPFIRE COOKING *for* EVERYONE

Campfire cooking is easy, fun, and delicious and only requires minimal equipment. When you follow the recipes and practices in this book, you will consistently create delicious snacks, meals, and desserts in your own camp, wherever it may be. Easy campfire cooking is perfect for backpack, car, or RV camping when you don't want to lug a stove along. In this chapter, you will learn about the essentials of building your fire, the cooking equipment needed, as well as how to prepare and cook delicious recipes over an open fire.

Easy Campfire Cooking

Creating meals together and sharing delicious food builds unforgettable memories. For generations, people have shared recipes for life's most special occasions and adventures. Whether you are camping with friends and family or getting away to the wilderness by yourself, the process of preparing your own food brings you back to the basics. Easy campfire cooking is relaxing, simple, and always delicious.

Easy-to-find ingredients, which are available at most grocery and retail food outlets, and simple food preparation are the keys to an enjoyable and great-tasting campfire-cooked dish. Keeping your food selections simple means you have more control over the ingredients, meals are less expensive and easier to transport and store, and you produce less waste. You can even satisfy picky eaters by modifying a recipe to suit any taste.

Campfire cooking is delicious, whether you're making fire-roasted vegetables, soft and fluffy scrambled eggs, crispy bacon, spicy chili, or donuts. The aroma and flavor of fire-cooked food evokes the feeling of a home-away-from-home Sunday dinner. Easy campfire cooking allows you, your family, and your friends to experience the adventure together. Your campfire meals become part of the memories that connect you.

Taking It Easy

The information and recipes in this book provide a step-by-step process of quick and easy methods for cooking breakfasts, lunches, dinners, and desserts over a fire. I will share the essential cooking equipment needed for easy campfire cooking for both car and RV camping, and the different approaches you can take to create delicious meals every time.

Equally important, I will discuss campfire safety as well as leave-no-trace practices.

Car and RV Camp Cooking

Both car and RV camping provide accessible and comfortable ways to enjoy time outdoors without roughing it *too* much. With car camping, you'll bring a tarp or tent along and build your campsite outside your vehicle. An RV, on the other hand, contains a full complement of amenities that make campfire cooking even easier! The recipes in this book were developed with car campers in mind, since smaller vehicles provide less space for storage.

A few car camping fundamentals to know: Every state park and national forest area provides pull-in campsites for vehicles of all sizes. These campsites also contain picnic tables and campfire rings for you to prepare and cook your meals. Some campgrounds provide hookups for water and electricity, but others only have a place to set up your tent when you want to sleep under the stars.

Essential Cooking Equipment

The following items are grouped by necessary tools that should be packed for every car or RV camping adventure and tools that are not required but are nice to have. In my experience, organizing your cooking equipment in bags and boxes that are clearly marked helps make things easy to find and retrieve for setup. It's important to note that you most likely must purchase hardwood from the campground office for your fire. Besides saving you from having to pack and travel with heavy firewood, this prevents introducing nonnative insects or plants from other environments that may not be present in the area where you are camping.

MUST-HAVES

- 🔥 Can opener
- 🔥 Cast-iron skillet, 10 or 12 inches
- 🔥 Chef's knife with sheath, 10 or 12 inches
- 🔥 Cooler
- 🔥 Dutch oven with lid, 6 quarts
- 🔥 Foil
- 🔥 Hardwood, kindling, and tinder
- 🔥 Heat-resistant gloves
- 🔥 Ice or freezer packs
- 🔥 Metal cooking rack
- 🔥 Metal or wood skewers, 36 inches long
- 🔥 Paper towels
- 🔥 Paring knife or utility knife with sheath, 3 or 4 inches
- 🔥 Tongs

- 🔥 Trash bags
- 🔥 Utensils (at least one fork and spoon per person)
- 🔥 Utility lighters (always bring matches as a backup)
- 🔥 Wooden spatula and spoon
- 🔥 Zip-top bags

NICE TO HAVE

- 🔥 Chimney starter
- 🔥 Cutting board
- 🔥 Dutch oven lid lifter
- 🔥 Foldable bowls and cups with lids
- 🔥 Lanterns
- 🔥 Measuring cups and spoons
- 🔥 Nonstick cooking spray
- 🔥 Pan handler/pot grip for cast iron
- 🔥 Reusable storage containers/jars
- 🔥 Scissors
- 🔥 Small fire extinguisher
- 🔥 Swiss Army knife
- 🔥 Vegetable peeler
- 🔥 Whisk

Your Portable Pantry

It is easy to eat like royalty while you are car camping as long as you keep a portable pantry stocked with basic staples. Store these items in one

storage container for easy grab-and-go, because you will use them at almost every meal. One advantage of preparing campfire food is that you can customize each serving, especially when using foil packets, and the seasonings in your basic pantry help you do this.

- 🔥 Baking soda (can be used to put out grease fires)
- 🔥 Canola or vegetable oil (very versatile due to their high smoke point)
- 🔥 Condiments
- 🔥 Crushed red pepper or cayenne pepper
- 🔥 Garlic powder
- 🔥 Olive oil
- 🔥 Parmesan cheese packets
- 🔥 Salt and pepper
- 🔥 Coarse sea salt (used for cleaning cast-iron pans)
- 🔥 Sugar or sugar substitutes
- 🔥 Drink mixes
 - 🔥 Hot chocolate packets
 - 🔥 Instant coffee
 - 🔥 Tea bags
 - 🔥 Portioned cold drink mixes such as iced tea or energy drinks

SUPER SIMPLE COCKTAILS

CAMPFIRES ARE NOT only great for enjoying delicious food and memorable times with your friends and family but also provide the perfect setting to have your favorite cocktail at the end of

the day adventuring in the great outdoors. Making cocktails ahead of your trip makes it a cinch—you can mix and store them in zip-top freezer bags, growlers, or even individual jars. Of course, always check to see if your campsite allows alcoholic beverages.

In cool weather, I love a cinnamon bourbon hot toddy. To make four servings, mix $\frac{3}{4}$ cup bourbon, 4 tablespoons pure maple syrup, and 1 tablespoon freshly squeezed lemon juice in a canning jar or resealable freezer bag. At the campsite, heat 2 cups of water, then divide the toddy base and water between 4 cups and add 1 cinnamon stick to each.

For a summertime refreshment, mix piña colada ingredients ($1\frac{1}{2}$ cups rum, $\frac{3}{4}$ cup pineapple juice, $\frac{1}{2}$ cup coconut milk, $\frac{1}{4}$ cup freshly squeezed lime juice, 3 tablespoons sugar, and $\frac{1}{4}$ cup water) in a doubled resealable bag and freeze it. At the campsite, squeeze the bag until the mixture becomes slushy before serving.



Getting It All in a Cooler

Effectively using a camp cooler is easy. First, start by determining how many meals, snacks, and drinks you need for the trip. A 45- to 70-quart cooler should store enough food for a family of four for a weekend camping trip. If there is room in your vehicle, pack a separate, smaller cooler for drinks.

One of the most reliable coolers I have used is the Yeti Tundra 65-quart hard cooler. The walls contain two inches of insulation, providing amazing temperature retention. The lid locks seal the cooler perfectly closed every time, and it is virtually indestructible. A great budget-friendly option is a 50-quart cooler from Coleman. If you are going on an extended trip for five to seven days, you may want to look at the Orca 75-quart cooler or the Engel hard cooler.

Generally, 30 pounds of ice keeps food and drinks cold for at least four days, even in warmer weather conditions. (Feel free to use freezer packs instead of ice.) Begin with one to two inches of ice layered on the bottom of the cooler, then group food and drink items together in the general order they will be used.

Pack sturdy or heavy items on the bottom and delicate items on top so fragile foods are not crushed. Even if the cooler is not full when you're finished packing it, top it off with more ice or freezer packs for the most efficient insulation. Make sure the lid closes and locks securely. If your cooler came with a dry goods basket, use it for items you do not want to get wet, as well as for delicate perishables.

Do your best to keep the cooler out of direct sunlight, and keep the cooler lid closed and locked other than to retrieve items inside. The less the cooler is opened, the longer it (and your groceries) will stay cold.

PACKING UP YOUR CAR OR RV

HERE ARE A few tips for packing all your camp gear to optimize the space in your vehicle. Pack the first aid kit, medical supplies, and emergency equipment, such as an emergency light and fire extinguisher, where they can be reached immediately.

Next, place soft items like blankets, sleeping bags, clothing, and towels within the nooks and crannies of your vehicle. Soft

items hold in place and can create a platform for stacking heavier items while providing safety, padding, and nonslip surface area.

When possible, pack bags and containers to allow for access to zippers and drawstrings for easy retrieval of items when needed. Pack your large, bulky items last. Heavier items should be packed above the axle and balanced from side to side, so that weight is evenly distributed.

While many people may use plastic totes to store and pack camping equipment, I prefer dry bags. They keep the contents of your vehicle contained, are more malleable than totes, and they can stack both vertically and horizontally.

Building a Fire

Your cooking fire is the heart of the campsite and your camp kitchen. Building a safe and successful fire is the first step to great campfire cooking. The process of the fire advancing from flame to burning coals provides several fire-cooking opportunities for various foods. This section will show you how to take advantage of each stage of the fire.

Many campsites have a designated firepit or ring, and some have a metal grate for cooking. You can call ahead or go online to see what the campsite provides, and if your site doesn't have a grate, plan to bring one or prep recipes you can cook directly on the coals or in the flames of the fire.

If your site does not have a designated firepit, make sure the area in which you plan to build your fire is flat and free of debris and overhanging tree limbs. Contrary to popular belief, there's no need to encircle your fire with rocks—in fact, without knowing what they are made of, you risk the stones cracking or exploding from the heat of the fire. Finally, always have an easy-to-reach water source or fire extinguisher nearby. Here's how to build a self-feeding, upside-down fire (my favorite method), step-by-step:

1. Clear your fire lay area. If there is a grate, place the grate in the up position before you begin to set up your fire lay.
2. Create a base layer using four larger pieces of firewood, four to six inches in diameter, and place them bark-side down, parallel to one another. The thin, pointed edge should point upward. Make sure the logs are touching each other and the top edges are all level.
3. Lay four more logs, smaller in diameter than the first layer (about three to four inches), perpendicular to the layer of logs beneath. Make sure all logs are touching and the tops are as equal in height as possible.
4. Lay two smaller logs perpendicular to the layer below, centered on top.

5. Place four to five pieces of gently crunched-up newspaper or other flammable tinder in the space where the two top logs meet.
6. Place a layer of kindling (thumb size or smaller) on top of the newspaper all the way across the logs, about three to four inches deep.
7. Light the edges of newspaper underneath the kindling with your utility lighter or matches.

The fire will self-feed and burn into coals over the next two to three hours. Many of the recipes in this book suggest waiting until the fire burns down to hot coals with no, or very small, flames. If you plan to cook over flame, it's best to let the fire burn for 30 to 45 minutes to ensure the heat is even and consistent before you begin cooking.

Cast-Iron Skillet

Cast-iron skillets are the perfect tool for cooking over a campfire. I use them so often that I now have a collection of various sizes, but I usually find myself reaching for my 10-inch skillet. After years of use, it now has a consistent nonstick surface requiring very little maintenance. Cast-iron skillets cook food evenly, and the heat is maintained even after you take the skillet off the coals, keeping your food warm until it's ready to be served.

On a Stick

Far from just a vehicle for hot dogs and sausages, sticks and skewers can hold a wide variety of foods for campfire cooking, such as [Biscuit Sticks with Maple-Cinnamon Butter](#), [Dynamite Shrimp Skewers](#), and [Donut Holes with Caramelized Pineapple and Cherries](#). You can use metal cooking skewers, wooden skewers, or a stick from the woods. If you find a stick, it should be green, or fresh wood, to prevent it from catching on fire (but check ahead with your campground to make sure you understand the regulations for cutting standing woods or limbs) and about 36 inches in

length. You can easily remove the bark with your camping knife. Use gloves when cooking on any kind of stick to protect your hands from the heat of the fire.

Foil Packet

Cooking in foil packets is one of the most delicious ways of flavoring food on a campfire, and it's also one of the most versatile—almost any camp food can be cooked in a foil packet, whether on a grate over small flames for recipes requiring lower heat or directly in the coals. The key to successful foil-packet meals is to use butter or oil to help infuse moisture and flavor into the foods within the foil packs. To prepare a foil packet, place your prepped meats, vegetables, or desserts in the center of a sheet of foil, roll the foil once completely around the food, then tightly fold the ends to seal the packet. For foods that fall apart easily (such as the [Cheesy Scrambled Eggs Packets](#), [Traveler's Granola](#), or [Spicy Chicken Casserole](#), cup a sheet of foil in your hand to form a loose bowl, add your food, then gently gather the edges together at the top, flattening them and folding them down like you are closing the top of a paper bag.

Dutch Ovens

These iconic cast-iron workhorses are perfect for cooking over fire due to their durability and their ability to heat food evenly and keep it warm. Dutch ovens can be used either directly on hot coals or on a grate over coals or flames. Specially designed campfire Dutch ovens have feet that provide space between the coals and the pot itself, allowing for even cooking temperatures. They have flat lids with a lip around the edge so hot coals can be placed on top of the lid when baking foods and breads. A six-quart Dutch oven is a great size for cooking meals for a family of four. With unmatched versatility, Dutch ovens provide easy, simple, flavorful meals for breakfast, lunch, and dinner.

When properly cared for, Dutch ovens will last a lifetime. To clean cast iron, scrape off any food bits with a wooden utensil, wipe with a dry clean cloth, and apply olive oil over the entire surface, inside and out. Do not use paper towels or dish soap on cast iron.

SPACE TO ENJOY

ONE OF THE advantages to campfire cooking is the time it allows for fun activities.

Hammock time. Stargazing and cloud watching are two amazing hammock activities. On clear, dark nights, you can even search the sky for satellites. You will know you have found a satellite when the object is moving in a constant direction and the light remains steady.

Nature walks. Most campsites provide trail maps for both novice and experienced hikers to explore the area's natural beauty. Dawn and dusk are the best times for watching birds and other wildlife. It's a good idea to carry a pair of binoculars so that you can view the birds and animals up close while maintaining a safe distance from them.

Playing horseshoes. Horseshoes is a super fun family experience for everyone. Fire up the camp competition and whoever tings the ringer the most wins hammock time.

Swimming, canoeing, and kayaking. Many campgrounds have designated swimming areas in lakes or pools. Hourly and daily canoe and kayak rentals may also be available. Anyone can learn to paddle a canoe or kayak in minutes. Throw on your life jacket and everyone can take their time paddling on the lake together.



Cleaning Up

Cleaning up your campfire cooking area is simple and easy. Develop a cleanup plan and routine, using a checklist to aid in consistent and complete cleanups every time. My personal camp cleanup checklist includes making sure the fire is completely out, repacking and storing all leftover foods in the cooler, and disposing of trash and debris in

designated campground trash containers. Upon your departure, the entire campsite area should appear as if you were never there.

The following items and practices will make cleanup quick, simple, and fun.

- 🔥 Bring cleaning tools such as a wooden spatula for scraping dishes and cookware.
- 🔥 Use biodegradable soaps when cleaning utensils, dishes, and other equipment. At your campsite, use a bin to collect water from the campground water source to wash dishes. Some campgrounds have designated washing stations.
- 🔥 Collapsible wash bins are easy to use and take up very little space. You can find them at most major retail stores or online.
- 🔥 Dispose of your dirty water in designated water waste areas as opposed to dumping water at the campsite or in nearby lakes or rivers. If you are RV camping, dispose of all wastewater in the sink or toilet of your recreational vehicle.
- 🔥 Use a ground cloth or tarp in your camp kitchen to maintain a clean and organized space for prepping meals and drinks. When packing up, simply roll up the tarp and store it in a large plastic bag to finish cleaning at home.
- 🔥 Clean up as you go by keeping one to two heavy-duty garbage bags in your camp kitchen area. As you remove your wrapped foods from packaging and bags, simply dispose of trash items.
- 🔥 The most effective way to extinguish your fire completely is to pour water in a circular motion starting from the outside and moving inward, dousing the entire area. Then with a stick, stir the wet ashes until there is no visible smoke. Make sure to check one more time before leaving the campground that all embers have been extinguished.

- 🔥 Always leave the camp grate in the up position, ready for the next campers to use.

Leave No Trace

Always follow this simple set of guidelines to ensure minimal impact on the environment while promoting longevity and conservation of the great outdoors: Plan ahead and prepare; travel and camp on durable surfaces; dispose of waste properly; leave what you find; minimize campfire impacts (be careful with fire); respect wildlife; and be considerate of other visitors.

Staying Safe

When cooking in the great outdoors, safety always comes first. Here are some of the primary considerations when eating and cooking outdoors.

- 🔥 Always have an easy-to-reach water source or fire extinguisher nearby.
- 🔥 Check for overhead tree limbs and branches above your cooking, sleeping, and camping area. Falling branches can be dangerous and even lethal.
- 🔥 Check your campsite to make sure the ground is clear of debris such as sharp sticks and rocks, especially around your fire ring, where you will be cooking and tenting. Sharp sticks and rocks can puncture your tent.
- 🔥 Familiarize yourself with the location of the campground office and its operating hours, as well as the entrances and exits of the campground.
- 🔥 Make sure you know where the nearest cell service is available within the campground area in case of emergency.

Securing Your Food

Bears are not the only animals in nature that would love to have dinner with you, though they may be one of the most dangerous. Skunks, raccoons, opossums, mice, squirrels, and even deer will visit campsites for

a quick and easy meal, and they are much more adept at tearing or gnawing through bags and packaging than you might imagine.

In order to keep out unwanted guests, always secure your food in your vehicle when not actively eating or preparing it. Do not leave food out. Throw away trash in the campground's designated waste disposal areas after every meal. These simple practices will help maintain a clean and safe camping adventure.

Practicing Campfire Safety

Campfires are beautiful, providing warmth, light, and safety, but it can be far too easy for them to turn into a hazard. Campfires require constant attention to stay contained. For this reason, you should never leave a campfire unattended.

Pay attention to the wind, which can unexpectedly create conditions that cause sparks from your fire to jump and land in other areas, catching dry debris on fire. If the wind picks up, it is better to extinguish your fire and enjoy the weather regardless of what it may be.

If a spark jumps outside your fire ring, you can use a shovel and pat out the area on fire or even stomp on it with your boots to smother small areas, then cover it with dirt. It is a good idea to keep a one-gallon safety jug of water nearby. If sparks spread, you can quickly grab the jug and pour water over the sparks. Fire extinguishers should be used only when there is a structural fire from a flying spark that catches the tent on fire.

Do not touch the sticks or logs in your campfire or the ring or rocks surrounding the campfire with your hands. They will be extremely hot, even after putting out your fire. Be careful not to touch the grate you are using for cooking.

What to Look for in a First Aid Kit

An advantage to both car and RV camping is the ability to keep a fully stocked first aid kit nearby. Understanding how to use the items in your

first aid kit is as important as having them. If you plan to camp in more remote areas, consider taking a basic first aid course including CPR (cardiopulmonary resuscitation). For most situations, however, plan to always keep these staples in your camping first aid kit:

- 🔥 Bandages of various sizes, including butterfly bandages
- 🔥 Antiseptic wipes for cleaning cuts and scrapes
- 🔥 Nonstick sterile pads with medical nonstick adhesive tape
- 🔥 Tweezers for splinters
- 🔥 Pain relief medication such as ibuprofen
- 🔥 Antihistamine tablets for allergic reactions to insect bites and stings
- 🔥 Antidiarrhea tablets
- 🔥 Rolled gauze for sprains

Camping accidents may happen. If and when they do, remember to stay calm, react quickly, and call for help if needed or send a member of your camping group to get help while someone stays with the injured person providing care.

About the Recipes

The recipes in this cookbook are reflective of living a simple outdoor lifestyle. I cook five to six days a week, year-round, over an open campfire. Over time, using limited tools and easy-to-obtain ingredients, I have created recipes that complement spending as much time outside as possible.

The recipes are designed using ingredients that are easy to shop for at your local grocery store and structured so that you can make camp cooking even simpler by prepping some components in advance.

Prep-Ahead Instructions

Many recipes feature time-saving prep-ahead instructions to make things even easier once you get to your campsite. Portioning meats and vegetables, premixing foil-packet meals and placing in freezer bags, combining all the dry ingredients for your campfire breads and desserts, premixing marinades, and labeling jars and bags are some of the things to do at home to save time. Prepping meals is purely optional. Everything can be made at the campsite with the necessary ingredients, but prepping at home will make things extra simple.

Simple, easy, and delicious food enjoyed while sitting beside the campfire is relaxing and rejuvenating. Easy campfire cooking recipes have been developed to share the gift of time, family, and friends, with simple food and simple experiences. Happy camp cooking!



Spicy Veggie Omelet with Jack Cheese and Cilantro

CHAPTER 2

CAST-IRON SKILLET

Spicy Veggie Omelet with Jack Cheese and Cilantro

Maple-Glazed Pecan Pancakes

Crispy Corn Dogs

Papaw's Cowboy Beans

Camp Burgers with Fried Tomatoes

Five-Cheese Toasties

Smoky Three-Cheese Fondue

Bacon and Pimento Turkey Melt

Marshmallow-Banana Skillet

Creamy Peach Hand Pies

Spicy Veggie Omelet *with* Jack Cheese *and* Cilantro

Serves 4 🍷 Prep time: 15 minutes 🍷 Cook time: 40 minutes

My wife and I love a spicy, flavorful breakfast to get a jump start in the morning, especially when it is simple to cook over the campfire. This recipe requires a little extra work to make individual servings but allows you to customize the taste that best fits each of your campers. We recommend salsa, guacamole, and adobo sauce, but you can choose additional fillings and sauces to suit your liking.

5 tablespoons olive oil, divided
1 medium bell pepper, diced
1 medium yellow onion, diced
8 large eggs, divided
1 cup shredded pepper jack cheese, divided
½ cup pico de gallo, divided
1 tablespoon dried cilantro, divided
1 teaspoon cayenne pepper, divided
¼ cup salsa
¼ cup guacamole
¼ cup adobo sauce

AT THE CAMPSITE

1. Build a small fire and let it burn down to hot coals or low flames.
2. Add 1 tablespoon of olive oil to a 10- or 12-inch cast-iron skillet and place directly on the coals or fire.
3. Add the diced bell pepper and onion to the skillet and sauté until soft. Remove the vegetables from the pan and set aside.
4. In a medium bowl, whisk 2 eggs.

- 5.** Add 1 tablespoon of olive oil to the skillet and then pour in the eggs. On half of the eggs, add $\frac{1}{4}$ cup shredded pepper jack cheese and a quarter of the sautéed onion-and-bell-pepper mixture.
- 6.** Once the cheese begins to melt, add 2 tablespoons of the pico de gallo, $\frac{1}{4}$ tablespoon of dried cilantro, and $\frac{1}{4}$ teaspoon of cayenne pepper.
- 7.** When the egg is almost fully cooked through, fold the omelet in half. Continue to cook, flipping the omelet once or twice, until each side is golden brown and the cheese is melted.
- 8.** Repeat steps 4 through 7 with the remaining ingredients to make three more omelets. Serve with the salsa, guacamole, and adobo sauce.

Maple-Glazed Pecan Pancakes

Serves 4 ♡ Prep time: 30 minutes ♡ Cook time: 20 minutes

These pancakes are the perfect comfort breakfast to eat around the campfire, combining nutty and nutritious pecans with an irresistible maple glaze. Often, younger campers will find these pancakes especially delicious. This is an easy-to-prepare recipe that makes for a scrumptious breakfast experience!

2 cups all-purpose flour
2 teaspoons baking powder
1 tablespoon baking soda
½ teaspoon salt
2 tablespoons granulated sugar
2 cups buttermilk
2 large eggs
1 teaspoon pure vanilla extract
¾ cup finely chopped pecans, plus more for serving
2 cups confectioners' sugar
3 tablespoons milk (*whole or 2 percent preferred*)
2 tablespoons maple syrup
2 tablespoons canola oil

PREP AT HOME

1. In a medium bowl, mix the flour, baking powder, baking soda, salt, and granulated sugar.
2. Store the mixture in a 1-gallon resealable bag until ready to use.

AT THE CAMPSITE

3. Build a fire and let it burn down to hot coals. Place your cooking grate over the coals.

4. In a medium bowl, combine the buttermilk, eggs, and vanilla. Pour in the dry ingredients and stir to incorporate. Add the finely chopped pecans to the batter and stir.
5. In a medium bowl, combine confectioners' sugar, milk, and maple syrup and mix until smooth. If the mixture seems too thick, add another tablespoon of milk. Set aside.
6. Place a 10- or 12-inch cast-iron skillet onto the grate. Pour the canola oil into the skillet and heat for 2 minutes.
7. Spoon or ladle the pancake mixture into the skillet until the pancake is about 5 inches in diameter. Once bubbles form on top of the pancake, flip and cook the other side until golden brown.
8. Repeat using the remaining batter, then serve drizzled with the maple glaze and chopped pecans.

Substitution tip: Use a packaged buttermilk pancake mix and prepare according to package directions at the campsite.

Crispy Corn Dogs

Serves 4 ♡ Prep time: 20 minutes ♡ Cook time: 15 minutes

Premixing a cornmeal batter makes it easy to make these enjoyable corn dogs in camp, and the crispy coating beats a hot dog bun any day! This recipe makes enough batter for 4 dogs. You can prepare it in minutes, and it requires no utensils, making it a perfect camp food. When cooking with hot oil at a developed campsite, keep an eye out for a dedicated place to dispose of it. Otherwise, place cooled, used cooking oil back in its container and pack it out with you to discard at home.

1½ cups cornmeal
1 cup all-purpose flour
½ cup sugar
1 tablespoon baking powder
¼ teaspoon salt
1¼ cups buttermilk
4 tablespoons (½ stick) unsalted butter, softened beside the fire
2 tablespoons honey
1 large egg
8 hot dogs
12-ounce glass canning jar
1 quart canola or vegetable oil
8 (36-inch) wooden or metal skewers

PREP AT HOME

1. In a 1-gallon resealable plastic bag, combine the cornmeal, all-purpose flour, sugar, baking powder, and salt.

AT THE CAMPSITE

1. Build a fire and let it burn down to hot coals. Place your cooking grate over the coals.

2. In a medium bowl, mix the buttermilk, butter, honey, and egg.
3. Add your premixed dry ingredients to the bowl and stir to form a smooth batter. Pour the batter into a 12-ounce glass canning jar.
4. Place a 10-inch cast-iron skillet on the cooking grate and add canola or vegetable oil to a depth of about 1 inch. When small bubbles form in the oil, you are ready to cook.
5. Insert the skewers lengthwise into the hot dogs, leaving an inch or two sticking out at the end. Dip the skewered hot dogs one by one into the batter and turn to coat evenly.
6. Carefully place the dipped corn dogs into the heated oil and fry for 4 minutes or until the batter is golden brown and crispy. Work in batches of 2 dogs each to avoid crowding the pan.
7. Remove the dogs from the oil with tongs and set on a paper towel to cool. Serve the dogs warm with ketchup and mustard.

Substitution tip: A store-bought corn muffin mix can be used in place of the homemade batter in this recipe. Skip steps 1 through 4 and follow the package directions to make your batter before dipping your dogs.

Prep tip: To soften your butter at the campsite, place it in your mixing bowl ahead of time and set next to the fire.

Papaw's Cowboy Beans

Serves 4 🍷 Prep time: 5 minutes 🍷 Cook time: 45 minutes

This filling and delicious one-pan meal has been a family tradition of ours for decades. I remember my father kneeling beside the campfire with his skillet full of savory bacon, sausage, and hot dogs, mixed together with the sweet aroma of fresh baked beans. This recipe works best with a mild-flavored sausage. Save your Cheddar brats and your chicken apple links for cooking solo!

1 (16-ounce) package bacon
1 pound fresh sausage, casing removed
2 (16-ounce) cans baked beans
4 hot dogs, sliced into 1-inch rounds
1 tablespoon Worcestershire sauce
½ cup ketchup

PREP AT HOME

1. In a large skillet, cook the bacon over medium heat until crispy, or to your preferred doneness. Remove the bacon from the pan and set it aside to cool, leaving the drippings in the pan.
2. Add the sausage to the pan. Return to medium heat and, breaking the sausage apart, cook until it is browned and the juices run clear.
3. Crumble the cooled bacon into a 1-quart plastic container or 12-ounce glass canning jar and add the cooked sausage with the fat and drippings from the pan. Seal and store in the refrigerator until you're ready to transfer it to your cooler.

AT THE CAMPSITE

4. Build a small fire and let it burn down to hot coals or low flames. Place your cooking grate over the coals.

5. Place the cooked bacon and sausage in a 10- or 12-inch cast-iron skillet on top of the grate. Cook, stirring occasionally, until the meat starts to sizzle.
6. Add the baked beans, sliced hot dogs, Worcestershire sauce, and ketchup to the pan and stir to combine. Cook until the mixture is simmering, then remove the skillet from the grate and serve the beans hot.

Prep tip: If you already plan to bring bacon and/or sausage on your trip, you can cook the bacon and sausage at the site, eliminating the prep-at-home steps. Simply add the cooked bacon back to the pan once the sausage is cooked through.

Camp Burgers *with* Fried Tomatoes

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 25 minutes

Camp burgers are the all-American outdoor campfire cooking staple. And although a fire-cooked burger is a treat on its own, for a unique topping, I add fresh fried tomatoes and tangy Swiss cheese. Nothing tastes better than a camp burger! Use 1 quart of oil for a 10-inch skillet and 1½ quarts for a 12-inch skillet.

1½ cups yellow cornmeal
2 tablespoons salt
2 tablespoons pepper
2 pounds 80 percent lean ground beef
4 slices Swiss cheese
1 to 1½ quarts canola or vegetable oil
1 medium red or green tomato
1 cup buttermilk
4 hamburger buns

PREP AT HOME

1. In a 12-ounce glass canning jar, combine the cornmeal, salt, and pepper.

AT THE CAMPSITE

2. Build a small fire and let it burn down to hot coals or low flames. Place a metal grate over the coals.
3. Form the ground beef into 4 patties and place the patties on the grate over the fire. Cook for 7 minutes on each side for medium doneness. It is okay if the flames touch the meat; just be careful not to let the burgers burn.
4. When the patties are cooked through, place 1 slice of Swiss cheese on each and let it melt. Remove the burgers and set aside, covered with a

foil tent to keep them warm, while you fry the tomatoes.

5. Place a cast-iron skillet on the grate and add the oil to a depth of about 1/2 inch. Heat until small bubbles form.
6. While the oil heats, pour the buttermilk into a shallow dish. In a separate dish, add the prepared cornmeal mixture.
7. Slice the tomato into 4 slices. One by one, dip the tomato slices into the buttermilk, then dredge it in the cornmeal mixture.
8. Fry the tomato slices for 3 to 4 minutes on each side, or until golden brown. Be careful not to crowd the pan.
9. To assemble the burger, place a cooked burger patty onto a bun, then place the fried tomato slice on top. Garnish with the toppings of your choice.

Prep tip: This recipe calls for more buttermilk and cornmeal than you may need, so bring an extra tomato and fry more slices for a snack or to top extra burgers.

Five-Cheese Toasties

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 15 minutes

This recipe combines a unique dressing and 5 different cheeses for an unparalleled grilled sandwich that tastes like it came from a specialty sandwich shop. And if you've never had a grilled cheese kissed with fire, you're in for a treat. Feel free to substitute cheeses of your choice for an alternative taste experience.

1 cup mayonnaise
¼ cup finely grated Parmesan cheese
1 garlic clove, minced
8 tablespoons (*1 stick*) salted or unsalted butter, softened
8 slices sourdough bread
4 slices white Cheddar cheese
4 slices Havarti cheese
4 slices Swiss cheese
4 slices provolone cheese
4 slices Monterey Jack cheese

PREP AT HOME

1. In a medium bowl, whisk together the mayonnaise, Parmesan, and garlic.
2. Put the aioli mixture into a 12-ounce glass canning jar or 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

3. Build a small fire and let it burn down to hot coals or low flames. Place the butter in a small bowl and set beside the campfire coals for 2 minutes to soften.

- 4.** Butter one side of each slice of bread, using 1/2 tablespoon for each slice. Spread 1 tablespoon of the aioli mixture on the unbuttered side of 4 slices of bread.
- 5.** With the buttered-side facing out, place one slice each of white Cheddar, Havarti, Swiss, provolone, and Monterey Jack on top of the aioli, then top with another slice of bread, buttered-side facing up.
- 6.** Place a 10- or 12-inch cast-iron skillet over the coals or on a cooking grate over a small flame.
- 7.** Cook the sandwiches two at a time, for 2 to 3 minutes on each side or until golden brown and the cheese has melted. Serve with extra aioli on the side.

Smoky Three-Cheese Fondue

Serves 4 ♡ Prep time: 25 minutes ♡ Cook time: 30 minutes

This recipe is a hearty, fill-you-up, feel-good kind of meal. The preparation is as simple as making biscuits and corn bread at home and covering them with delicious fire-roasted melted cheese over the campfire. A carb lover's delight, this meal will put you to bed under the stars feeling satisfied.

4 canned refrigerated biscuits
1 box corn bread mix
½ pound fontina cheese, grated
½ pound Gruyère cheese, grated
½ pound Gouda cheese, grated
2 teaspoons cornstarch
1 clove garlic, minced
1 tablespoon freshly squeezed lemon juice
1 teaspoon spicy mustard

PREP AT HOME

1. Bake the biscuits according to package directions, then set them aside to cool.
2. Prepare the corn bread according to package directions, then set aside to cool.
3. Once both are cooled, place the biscuits and the corn bread into separate 1-gallon resealable bags.

AT THE CAMPSITE

4. Build a small fire and let it burn down to hot coals. Place your cooking grate over the coals.

5. In a medium mixing bowl, combine the fontina, Gruyère, and Gouda cheeses and cornstarch. Add the garlic, lemon juice, and spicy mustard.
6. Place a 10- or 12-inch cast-iron skillet on the cooking grate. Add a quarter of the cheese mixture to the skillet and stir.
7. Add the remaining cheese mixture slowly to the skillet, stirring constantly. Don't allow the mixture to boil.
8. When the cheese has melted, remove it from the coals and serve immediately with the biscuits and corn bread.

Substitution tip: Any type of bread can be substituted for the biscuits and corn bread. You can also serve the cheese fondue with fresh sliced vegetables, such as broccoli and carrots, if you prefer.

Bacon *and* Pimento Turkey Melt

Serves 4 ♡ Prep time: 25 minutes ♡ Cook time: 30 minutes

This hot sandwich is an adventure in flavorsome, over-the-fire cooking. I adapted this recipe from the pimento, bacon, and egg biscuits my mama made every summer. It's great for lunch or a tasty dinner. Keep it simple and easy by preparing the pimento cheese at home—you'll cut down on prep time at the campsite, and it always tastes better after a few days. The combination of hickory bacon, pimento cheese, and turkey is a recipe for a mouthwatering campfire meal.

1 cup shredded extra-sharp Cheddar cheese
4 ounces cream cheese, softened
¼ cup mayonnaise
¼ teaspoon garlic powder
¼ teaspoon cayenne pepper
2 ounces diced pimentos, drained
1 (16-ounce) package hickory-smoked bacon
8 tablespoons (1 stick) salted or unsalted butter, softened
8 slices sourdough bread
1 pound thinly sliced roasted turkey

PREP AT HOME

1. Mix the Cheddar cheese, cream cheese, mayonnaise, garlic powder, cayenne pepper, and pimentos in a large bowl until thoroughly combined.
2. Put the mixture in a 12-ounce glass canning jar or 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

3. Build a small cooking fire and let it burn down to hot coals or low flames.

4. Place a 10- or 12-inch cast-iron skillet over hot coals or on top of a cooking grate over low flames, and lay strips of bacon in the skillet. Cook the bacon in batches until crispy, flipping occasionally. Place the bacon on paper towels to drain excess grease, then cut each slice in half.
5. Place the butter by the hot coals for 2 minutes to soften. Spread 1/2 tablespoon of butter on each of the 8 slices of bread. On the unbuttered side of 4 slices of bread, spread 2 heaping tablespoons of pimento cheese on each slice.
6. Layer a quarter each of the bacon and sliced turkey on top of the pimento cheese. Place a slice of bread on top of each sandwich, buttered-side up.
7. Place 2 sandwiches in the skillet at a time and cook over the coals or on top of a cooking grate over a small flame for 2 to 3 minutes on each side until golden brown.

Substitution tip: Skip step 1 and bring prepared pimento cheese to your campsite to assemble your sandwiches around the campfire.

Marshmallow-Banana Skillet

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 10 minutes

This camp-friendly take on a banana split is a perfect treat after a day of fun and adventure. Combine fresh banana slices, tasty cinnamon butter, and a squirt of tangy lemon juice to make a sweet topping to spoon over gooey roasted marshmallows. You won't believe how good this simple recipe tastes.

2 tablespoons water
4 tablespoons salted or unsalted butter, softened
4 tablespoons sugar
1 teaspoon ground cinnamon
1 teaspoon freshly squeezed lemon juice
¼ teaspoon salt
12 large marshmallows
4 bananas, sliced into ¼-inch rounds

PREP AT HOME

1. In a 12-ounce glass canning jar or 1-gallon resealable bag, mix the water, butter, sugar, cinnamon, lemon juice, and salt. Refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

2. Build a small cooking fire and let it burn down to hot coals or low flames.
3. Skewer the marshmallows and roast them over the fire until golden brown. Place three marshmallows into each of four mugs or bowls.
4. Meanwhile, add the cinnamon-butter mixture to a 10- or 12-inch cast-iron skillet and place the skillet either directly over hot coals or on top of a cooking grate over low flames. Cook the cinnamon-butter mixture until it's bubbling but not boiling.

5. Add the banana slices to the sauce and stir to coat.
6. Remove from the heat and divide the banana mixture evenly over the roasted marshmallows.

Campfire fun: While you are eating dessert and cleaning up for the night, try this fun word-association game around the campfire. The first person says a word, such as “camping.” The next person says a word associated with “camping,” such as “tent.” The third person says a word associated with “tent.” If someone pauses too long or repeats a word, they are out of the game!

Creamy Peach Hand Pies

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 20 minutes

These handheld pies are a great camp dessert because they don't require silverware. They are indoor-kitchen fancy yet fun to make and flat-out delicious with a fruit- and cream-filled center. They are the perfect dessert for topping off a tasty dinner at camp. Just be careful not to overfill your pies or they will burst. I recommend looking for the largest biscuits you can find and filling them with no more than a couple of tablespoons of fruit in each.

¼ cup water
¼ cup granulated sugar
1 tablespoon cornstarch
1 teaspoon freshly squeezed lemon juice
¼ teaspoon pure vanilla extract
¼ teaspoon ground cinnamon
1 (15-ounce) can sliced peaches, drained and cut into small pieces
8 large canned refrigerated biscuits
½ cup cream cheese
4 tablespoons salted or unsalted butter
½ cup powdered sugar

PREP AT HOME

1. In a medium saucepan over medium-high heat, combine the water, sugar, cornstarch, and lemon juice.
2. Stir continuously until the mixture thickens, about 5 to 8 minutes.
3. Remove the mixture from the heat, then add the vanilla, cinnamon, and peaches and stir to combine.
4. Allow the filling to cool, then pour it into a 12-ounce glass canning jar or 1-gallon resealable bag.

AT THE CAMPSITE

5. Build a small cooking fire and let it burn down to hot coals.
6. Flatten each biscuit into a circle about 5 to 6 inches in diameter by rolling them or flattening them with your hands.
7. Spread 1 tablespoon of cream cheese on one side of each biscuit, then spoon 1 tablespoon of peach filling on top of the cream cheese. Fold the biscuit dough in half to make a half-moon shape, then pinch the ends together to seal.
8. Place a 10- or 12-inch cast-iron skillet over the hot coals and add the butter to the skillet.
9. Fry the pies, 2 or 3 at a time, for about 6 minutes or until golden brown, flipping halfway through.
10. Remove the cooked pies and sprinkle with powdered sugar before serving.

Cooking tip: This recipe makes more filling than you need for 8 pies. You can always bring extra biscuits to make a second batch of hand pies, but I like to spoon the leftover peach filling over oatmeal for breakfast.



Ham and Gouda Sandwiches with Cranberry Chutney

CHAPTER 3

ON A STICK

Cheesy Egg Cups

Biscuit Sticks with Maple-Cinnamon Butter

Chicken Kebabs with Balsamic Glaze

Dynamite Shrimp Skewers

Peppercorn Steak Bites

Ham and Gouda Sandwiches with Cranberry Chutney

Sweet and Tangy Pork Chops

Italian Sausage and Peppers

Strawberry Biscuit “Eclairs”

Donut Holes with Caramelized Pineapple and Cherries

Cheesy Egg Cups

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 10 minutes

Preparing your breakfast in an orange peel cup hanging from a stick is unique and fun. The orange peel round is an easy-to-prepare organic cooking bowl. You can even snack on fresh, juicy orange chunks while preparing your eggs for breakfast. Feel free to flavor the egg cups with shake-on spices such as Old Bay or cayenne pepper that satisfy your personal taste.

4 large oranges
4 (32- or 36-inch) wooden or metal skewers
8 large eggs
1 pinch red pepper flakes
4 tablespoons grated Parmesan cheese
Pinch salt
Pinch pepper

AT THE CAMPSITE

1. Build a small fire and let it burn down to low flames.
2. Cut the oranges in half and use a spoon to scrape out the inside, leaving the rind intact.
3. Cut a small slit about 2 centimeters below the rim of each orange cup and cut another slit on the opposite side. Slide a skewer through the slits.
4. Lay the skewer flat or have someone hold it steady while you crack an egg into each orange cup.
5. Add a sprinkle of red pepper flakes and 1 tablespoon of Parmesan to each cup.

- 6.** Hold each skewer over a low fire for about 10 minutes, or until the egg is firm.
- 7.** Top with a pinch each of salt and pepper and eat your breakfast right out of your orange cup!

Biscuit Sticks *with* Maple-Cinnamon Butter

Serves 4 ♡ Prep time: 20 minutes ♡ Cook time: 10 minutes

Bread cooked over a fire creates an undeniably unique flavor. The bread takes on a homemade salty and smoky taste that can only be achieved with this manner of cooking. Be sure to rotate the skewers slowly and thoroughly so your dough cooks evenly. One advantage of these breakfast bread sticks is that they can be eaten in bite-size pieces and shared with others.

2 sticks salted or unsalted butter
1 teaspoon ground cinnamon
¼ cup honey
¼ cup pure maple syrup
1 (8-count) package canned refrigerated biscuits
8 (36-inch) wooden or metal skewers

PREP AT HOME

1. Microwave the butter for 10 seconds to soften.
2. In a medium bowl, mix the softened butter, cinnamon, honey, and maple syrup.
3. Put the maple-cinnamon butter in a 12-ounce glass canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

4. Build a small fire and let it burn down to hot coals or low flames.
5. Roll each slab of biscuit dough into a long, thin rope. Wrap one rope around each skewer and secure the ends by tucking them under the coil and pinching to seal the dough.

6. Hold the skewer over the coals or low fire, constantly rotating, and cook until the dough is golden brown, about 5 minutes.

7. Serve hot with maple-cinnamon butter.

Campfire fun: At the campsite, make your own butter by pouring 2 cups heavy cream and $\frac{1}{4}$ teaspoon salt into a 12-ounce glass canning jar. Shake the jar until butter forms, about 10 minutes, then pour off the liquid. Mix in cinnamon, honey, and maple syrup and serve with the biscuit sticks.

Chicken Kebabs *with* Balsamic Glaze

Serves 4 (*2 skewers per person*) ♡ **Prep time: 40 minutes** ♡ **Cook time: 40 minutes**

Preparing this meal at camp is fun for both children and adults, and I suggest letting everyone get in on creating the skewers. Set out the prepped ingredients. Each camper can add their own ingredients to their kebab. Another enjoyable aspect of this dish—and anything cooked on a stick—is sharing time around the fire with a skewer in hand, swapping stories and cooking experiences.

2 (16-ounce) bottles balsamic vinegar
1 cup packed light brown sugar
2 pounds chicken breasts
4 red peppers
2 green peppers
1 onion
1 (10-ounce) container cherry tomatoes
8 (36-inch) wooden or metal skewers

PREP AT HOME

1. In a medium saucepan over medium heat, combine the balsamic vinegar and brown sugar. Bring to a boil, then reduce the heat and simmer for 30 minutes, stirring often, until the mixture is reduced by about half, or to a volume of about 2 cups. Then set it aside to cool.
2. While the sauce simmers, cut the chicken breasts into about 2-inch chunks and transfer to a plastic zip-top bag to refrigerate until you're ready to transfer it to your cooler.
3. Stem and seed the peppers and slice the peppers and onions into 2-inch pieces. Store them in a zip-top bag and refrigerate until you're ready to

transfer it to your cooler.

4. Transfer the cooled glaze to a glass canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

5. Build a small fire and let it burn down to hot coals or low flames. Meanwhile, set the jar of glaze next to the fire and allow it to come to ambient temperature.
6. Set out the chicken, peppers, and onions, and let everyone build their own kebabs by alternating the chicken pieces, red peppers, green peppers, and onions on each skewer.
7. Cook the kebabs suspended over hot coals or on a cooking grate over low flames, turning occasionally, until the chicken is cooked through, about 15 minutes.
8. Serve the kebabs drizzled with the balsamic glaze.

Dynamite Shrimp Skewers

Serves 4 🍷 Prep time: 15 minutes 🍷 Cook time: 25 minutes

Our family always calls this recipe “shrimp dynamite sticks” because they are spicy and delicious! The recipe is fast to cook and easy to eat, and the aroma of the spicy marinade will fill the air as you slowly roast the shrimp kebabs over an open campfire. Feel free to eat them right off the skewer if you like, no utensils required. Serve these shrimp skewers with simple roasted corn on the cob. Wrap each ear of corn in foil along with 2 tablespoons of butter and cook for 5 to 10 minutes, turning once halfway through.

4 tablespoons salted or unsalted butter

1 tablespoon minced garlic

1 tablespoon paprika

1 tablespoon cayenne

1 tablespoon dried oregano

¼ teaspoon salt

1½ teaspoons freshly squeezed lemon juice

1 to 1½ pounds uncooked jumbo shrimp, peeled and deveined (*about 24 shrimp*)

4 (36-inch) wooden or metal skewers

PREP AT HOME

1. In a small saucepan over low to medium heat, combine the butter, garlic, paprika, cayenne, oregano, salt, and lemon juice.
2. Bring the sauce to a simmer and then remove it from the heat and set it aside to cool.
3. Pour the sauce into a 12-ounce glass canning jar or 1-gallon resealable bag.

AT THE CAMPSITE

- 4.** Build a small fire and let it burn down to hot coals or low flames.
- 5.** Use half of the garlic butter sauce to coat each shrimp, then thread 6 shrimp onto each skewer. Reserve the rest of the sauce.
- 6.** Hold the skewers over the hot coals or small flames until cooked, about 2 minutes per side.
- 7.** Remove them from the heat and coat the shrimp with remaining sauce.

Peppercorn Steak Bites

Serves 4 (*2 skewers per person*) ♡ **Prep time: 15 minutes** ♡ **Cook time: 20 minutes**

These little bites of steak are delicious when cooked over high heat, making them perfect for open-fire cooking. Just be sure to stack the steak tips and mushrooms tightly on the skewers so the mushrooms don't fall off. Depending on how you like your steak cooked, this meal can be ready to eat in five minutes if you like your steak rare, or about 20 minutes for medium to well done. Topped off with a creamy peppery sauce, this recipe will be a celebratory camp favorite for years to come.

3 pounds top sirloin or New York strip steak

Pinch salt

Pinch pepper

2 tablespoons olive oil

½ onion, diced

½ tablespoon minced garlic

¾ cup beef stock

1 tablespoon Worcestershire sauce

⅓ cup heavy cream

16 whole baby bella mushrooms, washed

8 (*36-inch*) wooden or metal skewers

PREP AT HOME

1. Cut the steak into 1- to 2-inch cubes and place in a 1-gallon resealable bag. Season with a pinch each of salt and pepper.
2. In a skillet over medium heat, add the olive oil, onion, and garlic and cook until soft, about 10 minutes.
3. Add the beef stock, Worcestershire sauce, and heavy cream to the pan and cook, stirring frequently, until thoroughly heated. Season with a

pinch each of salt and pepper, then transfer to a 12-ounce glass canning jar.

4. Refrigerate the steak and the sauce until you're ready to transfer it to your cooler.

AT THE CAMPSITE

5. Build a small fire and let it burn down to hot coals or low flames.
6. Divide the steak and mushrooms and skewer them, alternating between steak and mushrooms on each skewer.
7. Hold the skewers over low flames or place them on a cooking grate over hot coals and cook for 3 to 5 minutes per side, or until desired doneness. Set them aside on a plate and tent with aluminum foil to keep warm.
8. Place a 10- or 12-inch cast-iron skillet on the grate. Add the peppercorn sauce and bring it to a simmer.
9. Spoon the peppercorn sauce over the steak and mushrooms and serve hot.

Ham *and* Gouda Sandwiches *with* Cranberry Chutney

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 25 minutes

These sweet and salty sandwiches are the ultimate pick-me-up after a long day in the great outdoors. A homemade cranberry chutney is a cinch to prep at home before rolling out on your trip and makes for a simple and tasty meal over the campfire. The sandwich is assembled as a large sub, then cut and skewered to cook over the fire so everything gets nice and toasty.

1 cup apple cider vinegar
1 cup packed light brown sugar
1 (12-ounce) bag fresh or frozen cranberries
1 medium apple, peeled and diced
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 (14-ounce) loaf Italian bread
1 tablespoon olive oil
1 pound sliced ham
1 (8-ounce) block Gouda cheese
4 (36-inch) wooden or metal skewers

PREP AT HOME

1. In a saucepan, bring the apple cider vinegar and brown sugar to a boil for 2 minutes or until the brown sugar is dissolved.
2. Add the cranberries, apple, cinnamon, and ginger; bring back to a boil; and cook for 15 minutes. The cranberries will pop open, and the apples will soften. Stir the sauce continuously as it thickens.
3. Store the sauce in a glass canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

- 4.** Build a small fire and let it burn down to hot coals.
- 5.** Slice the Italian bread in half lengthwise and drizzle the olive oil over the bottom half.
- 6.** Layer the sliced ham onto the bottom half, then layer the Gouda cheese on top of the ham.
- 7.** Spread the top half with cranberry chutney, reserving the remaining chutney for serving.
- 8.** Close the sandwich and cut crosswise into 3-by-3-inch slices. Skewer the sandwich slices top to bottom, dividing them between the skewers.
- 9.** Toast sandwiches over hot coals for about 5 minutes or until the cheese melts. Serve hot with the reserved cranberry chutney on the side.

Sweet *and* Tangy Pork Chops

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 30 minutes

These tender, marinated pork chops are easy to prepare before your adventure and even easier to cook at camp. Make sure you leave your premixed meat and marinade on top of the ice in your cooler. Upon returning from the day's fun, just skewer the chops and roast them over the fire. Serve the chops alongside premade applesauce.

½ cup packed light brown sugar
¼ teaspoon ground ginger
¼ teaspoon ground cumin
¼ teaspoon ground mustard
¼ teaspoon freshly ground black pepper
½ teaspoon salt
2 tablespoons soy sauce
6 boneless pork loin chops
6 (32- or 36-inch) wooden or metal skewers

PREP AT HOME

1. In a small bowl, combine the brown sugar, ginger, cumin, mustard, black pepper, and salt to make a dry rub.
2. Put the pork chops in a 1-gallon resealable bag with the soy sauce and shake the bag to coat the chops.
3. Remove the chops from the bag and rub both sides of each chop with the dry rub.
4. Put the pork chops in a 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

5. Build a small fire and let it burn down to hot coals or low flames. Place your cooking grate over the coals.
6. Skewer the chops, inserting the skewer from the bottom corner of one side of the pork loin chop through the top of the other side so that it is skewered at a diagonal. This will prevent the pork chop from rotating on the skewer.
7. Place the skewers on cooking grate and cook for 30 minutes, rotating every 5 to 10 minutes, until the juices run clear. Serve hot.

Substitution tip: Bone-in pork chops can be substituted for boneless pork chops. Simply prepare as above without skewering and, when finished cooking, wrap foil around the bones before serving.

Italian Sausage *and* Peppers

Serves 4 ♡ Prep time: 25 minutes ♡ Cook time: 10 minutes

When our kids were growing up, they loved sausage links. We developed this recipe to get them to eat more vegetables by adding green and red peppers and onions to the skewers.

4 Italian sausage links
2 red bell peppers
1 green bell pepper
½ large red onion
4 tablespoons olive oil
2 teaspoons dried oregano
1 tablespoon red pepper flakes
4 (32- or 36-inch) wooden or metal skewers

AT THE CAMPSITE

1. Build a small cooking fire and let it burn down to coals or low flames.
2. Cut sausages crosswise into 2-inch pieces. Slice the bell peppers and onion into 1-inch-thick pieces.
3. Put the sausage, bell peppers, and onion into a resealable plastic bag, then add the olive oil, oregano, and red pepper flakes. Close the bag and shake well.
4. Thread the sausage, onion, and bell peppers onto the skewers, alternating meat and vegetables.
5. Hold the skewers over the hot coals or low fire, turning continuously until they are lightly charred, about 5 to 8 minutes. Serve immediately.

Strawberry Biscuit “Eclairs”

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 10 minutes

This recipe shows that there is no limit to what you can cook over the fire, transforming canned biscuits into a bakery-worthy treat with the help of a skewer. We usually make these special treats on the last night of our camping adventure. Everyone loves to fill (and overfill!) these deliciously sweet treats.

2 (3.25-ounce) cups vanilla pudding
1 cup milk chocolate chips
½ pint strawberries, hulled and sliced
4 (36-inch) wooden dowels, 1 to 2 inches thick
Nonstick cooking spray
4 refrigerated canned biscuits
4 tablespoons marshmallow cream

AT THE CAMPSITE

1. Build a small cooking fire and let it burn down to coals.
2. In a medium bowl, combine the pudding from the cups, the chocolate chips, and the sliced strawberries. Stir gently.
3. Wrap the last 12 inches of each wooden dowel with two layers of aluminum foil, then spray the foil with the nonstick cooking spray. Gently flatten a round of biscuit dough and wrap it around the foil, folding it over the end of the dowel and pinching the sides together to form a stout cup. Make sure the biscuit dough is uniform in thickness and doesn't have holes or thin spots.
4. Cook the biscuits over hot coals, rotating continuously, until golden brown, about 10 minutes. Remove from the heat and set aside to cool.

5. When the biscuit cups are cool, slide them off the dowels and remove from the foil.
6. Divide the pudding mixture between the cups and serve each topped with 1 tablespoon of marshmallow cream.

Substitution tip: Try this recipe with chocolate pudding and bananas for a different flavor. Two bananas are about enough fruit for 8 eclairs.

Donut Holes *with* Caramelized Pineapple *and* Cherries

Serves 4 ♡ Prep time: 20 minutes ♡ Cook time: 10 minutes

This recipe is inspired by the flavors of a classic pineapple upside down cake and was developed out of our love for donut holes. The campfire brings out the sweetness of the pineapple chunks rolled in cinnamon sugar and butter. The cherries provide a fruity finish to this delicious dessert or sweet snack.

1 cup packed light brown sugar
1 teaspoon ground cinnamon
½ cup granulated sugar
4 tablespoons (½ stick) unsalted butter, melted
16 (1-inch) pineapple chunks
24 donut holes, any flavor
24 maraschino cherries
4 (36-inch) wooden or metal skewers
Whipped cream or ice cream for serving (*optional*)

PREP AT HOME

1. In a small bowl, combine the brown sugar, cinnamon, and granulated sugar.
2. Put the mixture in a 1-gallon resealable bag.

AT THE CAMPSITE

3. Build a small cooking fire and let it burn down to hot coals.
4. In a 10- or 12-inch cast-iron skillet next to the campfire, melt the butter and then move the skillet away from the heat.

- 5.** Pour the cinnamon sugar mixture in a small bowl. One at a time, dip the pineapple chunks into the butter, then roll them in the cinnamon-sugar mixture to coat evenly.
- 6.** Thread the pineapple chunks, donut holes, and cherries onto the skewers, alternating between them.
- 7.** Hold the skewers over the coals and rotate until lightly toasted on all sides, about 5 minutes.
- 8.** Serve hot with whipped cream, if using.





Sweetwater Blackberry Baked Trout

CHAPTER 4

FOIL PACKET

Cheesy Scrambled Egg Packets

Traveler's Granola

Sweetwater Blackberry Baked Trout

Turkey and Bacon Sandwiches with Cheddar-Gruyère Sauce

Spicy Chicken Casserole

Sweet and Salty Pineapple Ham Sandwich

Smoked Gouda Mac-n-Cheese

Loaded Campfire Nachos

Triple Berry Cobbler

Chocolate Caramel Turtle Crunch

Cheesy Scrambled Egg Packets

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 10 minutes

These eggs make for a feels-like-home camp breakfast. Hot off the campfire, they will melt in your mouth, and with a fast cook time and easy cleanup, they're the perfect start to your day's adventure. With simple and savory ingredients, this campfire breakfast is certain to please everyone.

4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
4 round slices Canadian bacon
8 large eggs
1 cup shredded pepper jack cheese

AT THE CAMPSITE

1. Build a small cooking fire and let it burn down to hot coals. Place your cooking grate over the coals.
2. Prepare 4 (12-by-12-inch) foil sheets and place 1 tablespoon of butter on each. Place 1 slice of Canadian bacon onto each sheet of foil, then gently gather the edges around it to form a loose bowl.
3. Crack the eggs into a 1-gallon resealable bag and add the shredded cheese. Shake mixture until eggs and cheese are scrambled together.
4. Divide the egg mixture between the foil bowls. To seal, gather the edges and flatten them together, then fold down twice, like you are closing a paper bag.
5. Place the packets on the grate over hot coals and cook for 10 minutes, or until the cheese is melted and the eggs are cooked through, checking halfway through for doneness. Serve hot.

Substitution tip: Add sautéed green and red peppers, onions, and different kinds of cheese to customize your own flavorful breakfast.

Traveler's Granola

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 15 minutes

This unique hot cereal makes for energy-packed, delicious breakfast fare. It's the perfect start to a long day on the trail or as an on-the-go treat to keep your energy levels up while exploring the great outdoors. This is every camper's power-boosting treat.

4 cups rolled oats
½ cup packed light brown sugar
¼ teaspoon salt
¼ teaspoon ground cinnamon
Nonstick cooking spray
⅓ cup olive oil
¼ cup honey
1 tablespoon pure maple syrup
2 teaspoons pure vanilla extract
Mini marshmallows and/or chocolate chips, for serving

PREP AT HOME

1. In a large bowl, combine the oats, brown sugar, salt, and cinnamon. Place in a 1-gallon resealable bag.

AT THE CAMPSITE

2. Build a small cooking fire and let it burn down to hot coals. Place your cooking grate over the coals.
3. Prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray.
4. In a medium bowl, combine the olive oil, honey, maple syrup, and vanilla. Add the mixture to the bag with the prepared dry ingredients and shake to combine.

5. Divide the granola mixture between the foil sheets, then create a bowl out of each sheet. Gather the edges around the granola, then flatten them together. Fold the top over twice, like you are closing a paper bag.
6. Place the packets on the grate over the hot coals and cook for 15 minutes, gently shaking the packets every 3 minutes to stir the contents.
7. Serve the granola directly from the packets. Top with mini marshmallows and/or chocolate chips.

Substitution tip: Add raisins or dried cranberries to complete this sweet morning treat.

Sweetwater Blackberry Baked Trout

Serves 4 ♡ Prep time: 20 minutes ♡ Cook time: 15 minutes

This recipe is a delicious, simple meal cooked directly on hot coals. The campfire quickly bakes the fish right in its packet along with a fruity sauce, infusing the fillets with the taste of smoke and sweet blackberries. You can't beat the combination of great taste and nutritious, healthy food.

3 cups fresh or frozen blackberries, divided
3 tablespoons sugar
1 teaspoon ground ginger
1 tablespoon freshly squeezed lemon juice
2 tablespoons water
4 (4- to 6-ounce) trout fillets
8 tablespoons (1 stick) salted butter

PREP AT HOME

1. In a small pan, combine 2 cups of the blackberries, the sugar, ginger, lemon juice, and water. Bring to a simmer over low heat and cook for 10 minutes, mashing the blackberries with the back of a fork as they cook. When the mixture has a jam-like texture, remove it from the heat and set it aside to cool.
2. Transfer the mixture to a 12-ounce canning jar or 1-quart resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

3. Build a small fire and let it burn down partway so that you have a mixture of hot coals and small flames.
4. Prepare 4 sheets of foil, 12-by-12-inches or large enough to hold 1 trout fillet with 3 to 4 inches of space on all sides.

5. Place 1 trout fillet in the center of each foil sheet. Top each fillet with 2 tablespoons of butter, then divide the blackberry mixture between the 4 fillets.
6. Fold 1 side of the foil over the fish, then carefully roll the fillet into the foil 3 or 4 times. Fold the ends in to seal the packet tightly.
7. Place the packets directly on the hot coals and small flames. Using tongs, turn the packets a few times every 2 to 3 minutes, cooking 6 to 8 minutes total per side.
8. Remove the packets with your tongs and open immediately. Serve topped with the remaining blackberries.

Campfire fun: If you're camping during the summer, you can forage in the woods for fresh blackberries to serve with the trout.

Turkey *and* Bacon Sandwiches *with* Cheddar-Gruyère Sauce

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 40 minutes

This is your perfect “slow down and take it easy” campfire meal. Take time to enjoy watching the coals of the fire while your open-faced sandwiches toast. This meal will bring you back to the dinner table with great conversation, memories, and delicious food.

8 slices bacon
8 tablespoons (1 stick) butter, divided
4 tablespoons all-purpose flour
2 cups 2 percent milk
6 tablespoons grated Cheddar cheese
6 tablespoons grated Gruyère cheese
1 large egg
4 slices thick-cut bread
Nonstick cooking spray
1 pound thinly sliced oven-roasted turkey
4 slices beefsteak tomato

PREP AT HOME

1. On the stovetop, fry the bacon until it's crispy, then set it aside to cool. Once it's cool, put it in a 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.
2. In a saucepan over medium heat, combine 4 tablespoons of the butter (1/2 stick), the flour, and the milk. Stir constantly for 10 minutes until the mixture thickens.
3. Add the Cheddar, Gruyère, and egg. Stir for 5 minutes. Do not allow the cheese mixture to boil.

4. Pour the cheese mixture into a 12-ounce canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

5. Build a small fire. When it burns down partially and the flames are low, place a grate over the fire.
6. Spread 1 tablespoon of butter on 1 side of each slice of bread and fry the bread, butter-side down, in a skillet until golden brown. Set aside.
7. Prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray. Place 1 slice of bread, browned-side down, onto each of the foil sheets. Layer each slice with a quarter of the turkey, a slice of tomato, $\frac{1}{4}$ cup of the cheese sauce, and 2 slices of the bacon.
8. Fold one side of the foil over the open-faced sandwich, then fold the other sides over like an envelope, sealing the packets tightly. Place the packets on the cooking grate and cook for 8 to 10 minutes, allowing the cheese to get bubbly. Serve hot.

Campfire fun: Play cards or tell campfire stories while you're waiting for these sandwiches to cook.

Spicy Chicken Casserole

Serves 4 🍷 Prep time: 30 minutes 🍷 Cook time: 40 minutes

This spicy casserole is perfect to assemble at home before you set out on your adventure and simple to cook over hot coals at camp for a fire-licked flavor. After preparing the foil packets, top each portion with crushed tortilla chips and cheese for a gourmet campsite experience. This recipe could win you the camp chef award!

1 tablespoon olive oil
1 small onion, chopped
½ green pepper, chopped
2 cups chopped cooked chicken breast
1 (10½-ounce) can condensed cream of chicken soup, undiluted
1 (10-ounce) can diced tomatoes and green chiles, with their juices
½ teaspoon chili powder
½ teaspoon smoked paprika
Nonstick cooking spray
1 cup crushed tortilla chips
1 cup shredded Cheddar cheese
4 tablespoons sour cream

PREP AT HOME

1. Heat the olive oil in a skillet over medium heat and sauté the onion and green pepper until soft.
2. In a medium bowl, combine the onion, green pepper, chicken, cream of chicken soup, diced tomatoes and green chiles, chili powder, and smoked paprika. Put this mixture in a 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

- 3.** Build a small fire and let it burn down partway. Place a cooking grate over the fire when flames are low. Meanwhile, prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray.
- 4.** Spoon about 2 cups of the chicken mixture into the middle of each foil sheet. Add $\frac{1}{4}$ cup of crushed tortilla chips and $\frac{1}{4}$ cup of Cheddar cheese to each packet. To seal, gather the edges of the foil and flatten them together, then fold down twice, like you are closing a paper bag. Place the packets on the cooking grate and cook for about 30 minutes.
- 5.** Remove them from the heat and serve each portion topped with 1 tablespoon of sour cream.

Sweet *and* Salty Pineapple Ham Sandwich

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 10 minutes

This sandwich combines sweet and salty flavors with a fruity pineapple kick for a taste of tropical island flavors at your campsite. Your prep-at-home work makes for an easy-to-prepare meal so you can spend time enjoying company around the campfire. Its short cook time makes it a perfect campsite meal.

1 cup mayonnaise
3½ tablespoons ketchup
2 tablespoons sweet pickle relish
1 teaspoon white vinegar
½ teaspoon sweet paprika
8 Hawaiian rolls or other soft dinner rolls
1 (6-ounce) can pineapple tidbits, drained
10 ounces thinly sliced ham
8 slices Swiss cheese

PREP AT HOME

1. In a medium bowl, combine the mayonnaise, ketchup, pickle relish, vinegar, and paprika. Put the mixture in a 12-ounce canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

2. Build a small fire and let it burn down partially. Place a grate over the fire when the flames are low. Meanwhile, prepare 4 (12-by-12 inch) foil sheets.
3. Slice the Hawaiian rolls in half widthwise and spread 1 tablespoon of the mayonnaise dressing on the top half of each roll. Then spoon 1 tablespoon of pineapple tidbits on top of the dressing.

4. On the bottom half of each roll, divide the ham between the 8 rolls.
5. Layer a slice of Swiss cheese on top of the ham, then place the halves of the rolls with dressing and pineapple on top.
6. Place two sandwiches onto each sheet of foil, then loosely gather the edges to form an open-topped bowl, crimping them to form the rim.
7. Place the bowls on the cooking grate and cook for 5 to 10 minutes or until the cheese is melted.

Prep tip: Since the sandwich ingredients require only heating, not cooking, leave the foil packets open so that you can better determine when the cheese is melted and the sandwiches are ready to eat.

Smoked Gouda Mac-n-Cheese

Serves 4 ♡ Prep time: 25 minutes ♡ Cook time: 15 minutes

This is the perfect warm-and-eat campfire recipe. Since most of the prep work is done at home, all you have to do at the campsite is place the precooked macaroni and cheese mixture into foil packets, top with crunchy cornflakes and a pinch of red pepper flakes, and heat on the cooking grate. It's an easy, melty, gooey, satisfying meal that everyone will enjoy.

1 pound elbow macaroni
2 tablespoons butter
3 tablespoons all-purpose flour
1 cup 2 percent milk
1 (12-ounce) can evaporated milk
2 cups shredded smoked Gouda cheese
3 ounces cream cheese, softened
¼ teaspoon salt
½ teaspoon red pepper flakes, divided
8 ounces cooked, smoked ham, chopped into 1-inch squares
Nonstick cooking spray
2 cups cornflakes, crushed

PREP AT HOME

1. Prepare the macaroni according to package directions. Drain, then set aside.
2. Meanwhile, melt the butter in a medium saucepan over medium heat. Gradually whisk in the flour and cook for 1 minute until smooth.
3. Add the milk and evaporated milk and continue whisking the mixture for 3 to 5 minutes, until it is thickened and the sauce clings to the back of a spoon.

4. Add the Gouda, cream cheese, salt, and $\frac{1}{4}$ teaspoon of red pepper flakes, and stir until the cheese is melted and fully incorporated.
5. Remove from the heat and stir in chopped ham, then set aside to cool.
6. In a 1-gallon resealable bag, combine the cooked macaroni with the cheese mixture and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

7. Build a small fire, then let it burn down partially. Place a grate over the fire when flames are low. Meanwhile, prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray.
8. Spoon 2 cups of mac-n-cheese into the middle of each foil sheet. Sprinkle $\frac{1}{2}$ cup cornflakes and a pinch of the remaining red pepper flakes over each portion of mac-n-cheese.
9. To seal, gather the edges of the foil and flatten them together, then fold down twice, like you are closing a paper bag.
10. Place the packets on the cooking grate and cook for 15 minutes, rotating every 5 minutes, or until the mac-n-cheese is heated through and gently bubbling. Serve hot.

Campfire fun: Try this fun storytelling game to collaborate on a retelling of your day. Everyone takes a turn saying a word, building on the previous one. For example, start with "Today . . ." The next person adds another word and the story builds from there.

Loaded Campfire Nachos

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 20 minutes

This your camping party dinner! Interactive and delicious, with plenty of options to customize, as everyone takes turns covering their nachos in the toppings of their choice. You can have a game to see who can make the biggest pile of nachos and still be able to close their foil packet.

1 tablespoon olive oil
1 pound 80 percent lean ground beef
1 (1-ounce) package taco seasoning
¼ teaspoon cayenne pepper
12 ounces tortilla chips
1 cup shredded Monterey Jack cheese, divided
1 cup shredded sharp Cheddar cheese
½ cup pico de gallo
½ cup black beans, drained and rinsed
½ cup sliced black olives, drained
1 medium avocado, sliced
4 tablespoons sour cream

PREP AT HOME

1. In a medium skillet, heat the olive oil over medium heat. Add the ground beef, taco seasoning, and cayenne pepper and cook for 8 minutes or until the meat is browned. Set aside to cool.
2. Put the cooled ground beef in a 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

3. Build a small cooking fire and let it burn down to coals. Place a cooking grate over top of the coals. Meanwhile, prepare 4 (12-by-12-inch) foil sheets.

4. Divide the tortilla chips between the foil sheets. On each portion, add 1/2 cup taco meat, 1/4 cup Monterey Jack cheese, 1/4 cup Cheddar cheese, 2 tablespoons of pico de gallo, and 2 tablespoons of black beans. Loosely gather the edges of each packet to form an open-topped bowl, crimping them to form the rim.
5. Place the packets on the cooking grate and cook for 10 minutes or until the cheese is melted, shifting as needed to maintain even heat and avoid singeing the bottom of the chips.
6. Serve with black olives, sliced avocado, and sour cream.

Substitution tip: Create a vegetarian taste sensation by using a meat substitute instead of ground beef.

Triple Berry Cobbler

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 20 minutes

This is an easy, traditional camp recipe that should definitely be part of your repertoire. Place your premixed fruits into the foil pack, cover with fresh dough, cinch up your foil, and in less than 20 minutes you have a homemade campfire cobbler. Top with ice cream or whipped cream for a delightful experience.

2 cups blueberries
2 cups blackberries
2 cups sliced strawberries
 $\frac{2}{3}$ cup sugar, divided
 $1\frac{1}{4}$ cups all-purpose flour, plus 1 tablespoon, divided
1 teaspoon freshly squeezed lemon juice
2 teaspoon baking powder
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon salt
6 tablespoons butter
Nonstick cooking spray
1 large egg
 $\frac{1}{2}$ cup buttermilk
 $\frac{1}{2}$ teaspoon pure vanilla extract

PREP AT HOME

1. In a medium bowl, toss the blueberries, blackberries, and strawberries with $\frac{1}{3}$ cup sugar, 1 tablespoon flour, and the lemon juice.
2. Pour the mixed fruit into two (12-ounce) canning jars and refrigerate until you're ready to transfer them to your cooler.
3. In a 1-gallon resealable bag, combine $1\frac{1}{4}$ cups of flour, $\frac{1}{3}$ cup of sugar, the baking powder, the cinnamon, and the salt.

AT THE CAMPSITE

4. Build a small cooking fire and let it burn down to coals. Set a cooking grate over the hot coals. Soften the butter in a small bowl by the campfire for 3 minutes.
5. Prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray. Gently gather the edges of the foil to form a loose bowl, then divide the berry mixture between the foil bowls.
6. In a medium bowl, mix the egg, buttermilk, softened butter, and vanilla. Add the dry ingredients to the bowl and gently fold the mixture to form a dough.
7. Divide the dough between the bowls, dropping it on top of the berries by the spoonful. To seal, gather the edges of the foil and flatten them together, then fold down twice, like you are closing a paper bag.
8. Place the packets on the cooking grate and cook for 20 minutes, or until the dough is cooked and golden brown. Serve hot.

Substitution tip: Use two fresh sliced apples instead of the mixed berries for a different flavor.

Chocolate Caramel Turtle Crunch

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 10 minutes

This recipe has been in our family for years. It is easy to make and delicious to eat! It's our go-to dessert when we are all together and need a simple, quick treat, whether camping or at home. While camping, each foil packet can be customized to add any sweet flavors you like.

- 1 (8-ounce) package shortbread cookies
- 1 (10-ounce) package semisweet chocolate chips
- 1 (10-ounce) package butterscotch chips
- 1 cup toasted sweetened coconut flakes
- $\frac{3}{4}$ cup unsalted butter
- Nonstick cooking spray
- 1 (12¼-ounce) jar caramel topping

PREP AT HOME

1. Put the shortbread cookies in a 1-gallon resealable bag and crush with a rolling pin to fine crumbs. Add the semisweet chocolate chips and butterscotch chips.
2. Place the coconut flakes in an even layer on a baking sheet and bake at 325 degrees for 5 minutes until golden brown. Add the flakes to the bag with the cookie mixture.

AT THE CAMPSITE

3. Build a small cooking fire and let it burn down to coals. Set a cooking grate over the coals. Meanwhile, melt the butter in a small bowl beside the campfire.
4. Prepare 4 (12-by-12-inch) foil sheets and spray with the nonstick cooking spray. Gently gather the edges of the foil to form a loose bowl.

5. Place about 1½ cups of the cookie mixture in the center of each bowl, then drizzle each portion with caramel topping.
6. To seal, gather the edges of the foil and flatten them together, then fold down twice, like you are closing a paper bag.
7. Place the packets on the cooking grate and cook for about 10 minutes, rotating consistently, until everything is melted together.

Substitution tip: Replace the shortbread cookies with crushed Oreos, graham crackers, or vanilla wafers.



Creamy Chicken and Dumplings

CHAPTER 5

DUTCH OVEN

Campfire Donuts with Vanilla Glaze

Mountain Dude Breakfast Casserole

Creamy Chicken and Dumplings

Spicy White Bean Chili

Loaded Baked Potato Soup

Gomer and Tom's Mountaintop Fish Fry

Slow-Cooked Pot Roast with Carrots and Potatoes

Hearty Gnocchi and Chicken Casserole

Pumpkin Spice Dutch Baby

Pineapple-Coconut Dump Cake

Campfire Donuts *with* Vanilla Glaze

Serves 4 *(2 donuts each)* ♡ **Prep time: 10 minutes** ♡ **Cook time: 10 minutes**

Donuts have an undeniable appeal, even more so when you bring the magic to your campsite. Frying at camp may seem like a hassle, but it's a great cooking method for the outdoors, where you don't need to worry about venting and hot oil splatters. Just be sure to keep the hot oil away from any flames—make sure your fire has burned down to only coals before you start cooking. It's the perfect breakfast with a cup of camp coffee.

1 cup powdered sugar
1 teaspoon pure vanilla extract
4 tablespoons 2 percent milk
1½ quarts canola or vegetable oil
8 large canned refrigerated biscuits

PREP AT HOME

1. In a medium bowl, combine the powdered sugar and vanilla. Add the milk, 1 tablespoon at a time, until a thin glaze forms.
2. Pour the glaze into a 12-ounce glass canning jar and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

3. Build a small cooking fire and let it burn down to coals. Meanwhile, set the glaze beside the fire to warm up.
4. Pour the oil into a 12-inch 6-quart Dutch oven to a depth of 3 to 3½ inches.

5. Place the Dutch oven over the coals and allow the oil to heat up until bubbles form on the sides.
6. Using a finger or the end of a wooden spoon, poke and stretch a hole in the middle of each biscuit.
7. Carefully place 2 donuts at a time in the oil, cooking for 4 to 5 minutes per side. Once the donuts are golden brown, remove them and set aside to cool.
8. Once the donuts have cooled, pour glaze on each donut and serve.

Substitution tip: Substitute vanilla glaze for cinnamon and sugar, chocolate frosting, or strawberry frosting for a delicious treat with a twist!

Mountain Dude Breakfast Casserole

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 45 minutes

This recipe is the meat lover's breakfast paradise and is best suited for fall and colder weather camping when you need a hearty breakfast to warm you up. A pro tip when cooking with a Dutch oven is to remove the oven from the cooking fire and coals just before everything is fully cooked—the cast iron retains a lot of heat and will finish cooking your food even off the fire. It will also keep food warm for up to an hour; just remember to always replace the lid after serving to prevent the heat from escaping!

4 patties pork sausage
4 slices bacon
6 large eggs
2 tablespoons 2 percent milk
1 cup grated Cheddar cheese
1 (8-count) package refrigerated biscuits

AT THE CAMPSITE

1. Build a medium fire and let it burn down to a small flame and hot coals. Arrange a single layer of hot coals in a circle about 12 inches in diameter, then place the Dutch oven on top of this layer.
2. In the Dutch oven, cook the sausage and bacon, turning once, until fully browned, about 10 minutes. Once cooked, layer the sausage in the bottom of the Dutch oven and place the bacon on top of the sausage.
3. Crack the eggs into a 1-gallon resealable bag, then pour in the milk and squeeze the bag to break up the eggs and incorporate the milk.
4. Pour the egg mixture over the sausage and bacon, then top with the Cheddar cheese. Arrange the biscuits in a single layer on top.

5. Place the lid on the Dutch oven. Using tongs, cover the lid with hot wood coals in a single layer across the lid, 1 to 3 inches apart.
6. Cook, carefully rotating the lid a quarter turn every 15 minutes, for about 40 minutes, or until the biscuits turn golden brown.

Substitution tip: This recipe can be adjusted to include such favorite breakfast items as green peppers, red peppers, hash browns, and various cheeses. Top with a dash of hot sauce for a spicy kick.

Cooking tip: Rotating the Dutch oven lid during the cooking process ensures even heat distribution.

Creamy Chicken *and* Dumplings

Serves 4 ♡ Prep time: 10 minutes ♡ Cook time: 1½ hours

This is one of our family's favorite slow-cooked campfire meals. This recipe is great for camping because it is cooked over low heat, so a large fire is not necessary. The cooking time for this is a little longer, and you will need more coals than with a small campfire. If the coal bed is not glowing, it is not hot enough; add more glowing coals from your campfire and rotate them during the cooking process to maintain heat. Watch for the simmer and maintain consistent heat by either adjusting the position of your Dutch oven or of the coals underneath.

3 pounds skinless, boneless chicken breasts
1 cup chopped celery
1 small onion, chopped
1 (14.5-ounce) can sliced carrots
1 tablespoon olive oil
1 (10-ounce) can cream of celery soup, undiluted
24 ounces prepared chicken broth
16 refrigerated biscuits, cut into quarters
½ cup 2 percent milk

PREP AT HOME

1. Preheat the oven to 400°F. Place the chicken breasts in an even layer on a baking sheet.
2. Bake the chicken breasts for 40 minutes. Remove them from the oven and set them aside to cool.
3. Once cooled, cut the chicken into cubes and place them in a 1-gallon resealable bag. Place the chopped celery, onion, and carrots into a separate 1-gallon resealable bag and refrigerate both until you're ready to transfer them to your cooler.

AT THE CAMPSITE

- 4.** Build a medium cooking fire with 3 to 5 hardwood logs that are 4 to 6 inches in diameter each. As soon as you have enough coals to place a single layer under your Dutch oven, move those aside with a shovel and place the Dutch oven on top of the layer of coals.
- 5.** Heat the olive oil and pour the mixed vegetables and cubed chicken into the Dutch oven and sauté vegetables until soft.
- 6.** Add the cream of celery soup and the chicken broth to the Dutch oven and simmer for 20 minutes.
- 7.** Drop the biscuit pieces into the Dutch oven and cook for 5 minutes before adding the milk.
- 8.** Cover and simmer for 20 minutes, but don't allow it to boil. Serve hot.

Spicy White Bean Chili

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 55 minutes

Leftovers are just as good on a camping trip as they are at home—perhaps better, because eating leftovers saves time and preparation at your site. Chili is great campfire food because it's not only comforting and savory but also can easily be made and reheated as desired. Just store the leftovers in a resealable bag in your cooler and reheat in the Dutch oven when you're ready for your next meal!

1 pound boneless chicken breast
1 tablespoon ground cumin
1 tablespoon chopped fresh cilantro
1 tablespoon dried oregano
1 tablespoon olive oil
½ small onion, diced
2 cups water
3 (14.5-ounce) cans chicken broth
1 tablespoon minced garlic
1 (7-ounce) can diced green chiles
3 (15.5-ounce) cans white beans, drained
¼ cup cornstarch
¼ cup cold water
4 tablespoons sour cream
1 cup shredded Cheddar cheese

PREP AT HOME

1. Preheat the oven to 325°F. Place the chicken breasts on a baking sheet and bake for 20 to 30 minutes. Remove them from the oven and set them aside to cool, then cut them into small pieces.
2. In a 1-gallon resealable bag, combine the chicken, cumin, cilantro, and oregano. Store the chicken mixture in the refrigerator until you're ready to transfer it to your cooler.

AT THE CAMPSITE

- 3.** Build a small cooking fire and let it burn down to hot coals. Arrange a single layer of hot coals in a circle about 12 inches in diameter, then place the Dutch oven on top of this layer.
- 4.** Add the olive oil to the Dutch oven and sauté the onion until soft.
- 5.** Add the water, chicken broth, garlic, and chiles.
- 6.** Cover with the lid and bring to a simmer, about 10 minutes.
- 7.** Add the chicken and white beans, then bring back to a simmer and cook for 15 minutes.
- 8.** In a small bowl, mix the cornstarch and cold water until it thickens. Add this mixture to the chili and heat through. Serve hot topped with a dollop of sour cream and a sprinkle of cheese.

Loaded Baked Potato Soup

Serves 4 ♡ Prep time: 30 minutes ♡ Cook time: 60 minutes

This hearty and rich-flavored soup is the ideal dinner before settling down for a good night's sleep. Who doesn't love the comfort and familiarity of a baked potato topped with butter, shredded cheese, and bacon bits? This meal is a loaded baked potato in soup form. Warming and filling, it's the perfect, universal campfire meal.

3 baking potatoes
8 slices bacon
8 tablespoons (1 *stick*) butter, salted or unsalted
1 small onion, chopped
⅓ cup all-purpose flour
1 quart half-and-half
1 quart whole or 2 percent milk
1 teaspoon salt
1 cup shredded Cheddar cheese

PREP AT HOME

1. Preheat the oven to 350°F. With a fork, poke holes all around the surface of each potato and bake the potatoes for 45 minutes until they are fork-tender and the skins are crispy.
2. Once they are cooled, cut the potatoes into bite-size cubes (feel free to leave the skin on, or peel the potatoes before cubing).
3. In a skillet over medium-high heat, cook the bacon until crispy, then set it aside to cool. Once cooled, crumble the bacon into pieces.
4. Place the cubed potatoes and crumbled bacon into a 1-gallon resealable bag and refrigerate until you're ready to transfer it to your cooler.

AT THE CAMPSITE

5. Build a fire and let it burn down to hot coals. Arrange a single layer of hot coals in a circle about 12 inches in diameter, then place the Dutch oven on top of this layer.
6. Melt the butter in the Dutch oven. Add the onion and sauté until soft. Then add the flour, half-and-half, milk, and salt and stir until the mixture begins to simmer and thicken, about 10 to 15 minutes.
7. Add the potatoes and bacon pieces and stir. Continue to cook until the soup is heated through.
8. Serve hot, topping each portion with Cheddar cheese.

Prep tip: This recipe can easily be made entirely at your campsite. Simply poke holes on the surface of each potato, wrap completely in foil, and place directly in the campfire coals for 60 minutes or until soft when squeezed. You can cook the potatoes the day before you make the soup so they're ready to go when you are!

Gomer *and* Tom's Mountaintop Fish Fry

Serves 4 ♡ Prep time: 5 minutes ♡ Cook time: 10 minutes

For years it has been our family tradition to have at least one fish fry during every camping trip. Our kids love taking turns dipping the fish fillets in the batter and carefully placing them in the Dutch oven. It's easy because you can watch the fillets fry until they are golden brown and ready to remove. We always serve our fillets with tartar sauce and hushpuppies, but feel free to serve them with any toppings or side dishes you like.

2 cups all-purpose flour
2 tablespoons Old Bay seasoning
2 teaspoons salt
¼ teaspoon red pepper flakes
1 quart canola oil
2 large eggs
4 (4- to 6-ounce) catfish fillets
Tartar sauce, for serving (*optional*)

PREP AT HOME

1. In a 1-gallon resealable bag, mix the flour, Old Bay seasoning, salt, and red pepper flakes.

AT THE CAMPSITE

2. Build a medium cooking fire using 3 to 5 hardwood logs that are 4 to 6 inches in diameter. Let it burn down to hot coals. As soon as you have enough coals to place a single layer under your Dutch oven, move those aside with a shovel and place the Dutch oven on top of the coals. Don't put the Dutch oven with oil near flames.

3. Pour the canola oil 3 to 3½ inches from the top of the Dutch oven and wait for bubbles to form.
4. Crack the eggs into bag with flour mixture and shake the bag to mix.
5. Place the fillets into the flour mixture to coat fish. Using tongs, remove the fillets from the flour mixture and place into the oil. Fry, flipping once, until golden brown, about 6 minutes. Serve warm with tartar sauce, if desired.

Substitution tip: Substitute catfish for trout and serve with a squeeze of lemon.

Slow-Cooked Pot Roast *with Carrots and* Potatoes

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 2½ hours

This delicious campfire meal is a little more involved, but it provides the perfect conclusion to your adventure and is a great recipe for those who love to cook. Cooking over low to medium heat for over two hours ensures a tender, perfectly cooked, satisfying camp pot roast. This recipe takes longer to cook (it's worth it!) and coals from the campfire will have to be replaced as they cool. Make sure to maintain even heat from the coals throughout the cooking process by adding or rearranging coals as needed.

1 (3-pound) chuck or rump roast
2 (14½-ounce) cans beef broth
2 cups water
4 potatoes
5 carrots
1 large onion
1 (10½-ounce) can cream of mushroom soup, undiluted

AT THE CAMPSITE

1. Build a large campfire using 4 to 6 hardwood logs that are 4 to 6 inches in diameter. Let the fire burn down to hot coals. When you have enough coals to place a single layer under your Dutch oven, move those aside with a shovel and place the Dutch oven on top of the coals.
2. Add the roast, beef broth, and water to the Dutch oven and cover with the lid. Using tongs, cover the lid with hot wood coals in a single layer across the lid, 1 to 3 inches apart.
3. Allow to simmer for 1½ hours. Meanwhile, peel the potatoes and carrots. Cut the potatoes, carrots, and onion into roughly 3- to 4-inch

chunks.

4. Open the lid after about 1½ hours and place the potatoes, carrots, and onion around the sides of the roast. Add the cream of mushroom soup and continue to simmer for 1 hour.
5. The roast is done when the meat falls apart with a fork. Remove the Dutch oven from the heat and serve.

Campfire fun: You might be tempted to take a stroll while waiting for this dinner to cook, but never leave a fire unattended! Instead, great games to play while your roast is cooking are Would You Rather? and Truth or Dare.

Hearty Gnocchi *and* Chicken Casserole

Serves 4 ♡ Prep time: 25 minutes ♡ Cook time: 25 minutes

This is a camp dish that one might think takes a tremendous amount of work, but it is easy to prepare. The Hearty Gnocchi and Chicken Casserole is a great, hearty meal that is both tasty and filling. Gnocchi cook fast and store well for traveling and camping. We have found them to be a good alternative to pasta. The Alfredo sauce is savory and can be used in other recipes. Get creative and have fun!

1 pound potato gnocchi
1 pound rotisserie chicken
⅓ teaspoon dried oregano
⅓ teaspoon dried basil
⅓ teaspoon dried rosemary
⅛ teaspoon red pepper flakes
1 tablespoon olive oil
1 cup sliced mushrooms
3 teaspoons minced garlic
½ cup chicken broth
½ cup heavy cream
¼ cup grated Parmesan
1 cup chopped spinach

PREP AT HOME

1. Prepare gnocchi according to package directions and, once cooled, place them in a 1-gallon resealable bag.
2. Remove the bones and skin of the rotisserie chicken and place the meat in a separate 1-gallon resealable bag with the oregano, basil, rosemary, and red pepper flakes.

3. In a small skillet over medium heat, heat the olive oil and sauté the mushrooms and garlic for 3 minutes, or until tender. Place them in the bag with the chicken and spices.
4. Refrigerate both bags until you're ready to transfer them to your cooler.

AT THE CAMPSITE

5. Build a small cooking fire and let it burn down to hot coals. When you have enough coals to place a single layer under your Dutch oven, move those aside with a shovel and place the Dutch oven on top of the coals.
6. Pour the chicken broth, heavy cream, and Parmesan into the Dutch oven. Bring all ingredients to a simmer, about 10 minutes.
7. Add the chicken and gnocchi to the Dutch oven and stir. Add the spinach and cook until spinach is wilted. Serve hot.

Prep tip: If a rotisserie chicken isn't available, roast 1 pound of boneless chicken breasts at 350 degrees for 20 to 30 minutes, then cut into bite-size chunks.

Pumpkin Spice Dutch Baby

Serves 4 🍂 Prep time: 10 minutes 🍂 Cook time: 20 minutes

The Dutch oven finds its truest calling with this recipe for a camp-style baked pancake. To maintain even heat, and ensure the pancake bakes evenly, rotate the oven lid throughout cooking. If you don't have pumpkin pie spice, use a mixture of ground cinnamon, ground nutmeg, and ground ginger.

1½ cups (3 sticks) butter, softened, divided

⅓ cup pumpkin puree

4 tablespoons honey

½ teaspoon cinnamon

½ teaspoon pumpkin pie spice

1½ cups all-purpose flour

1 tablespoon granulated sugar

½ teaspoon salt

8 large eggs

1½ cups whole or 2 percent milk

1 tablespoon pure vanilla extract

¼ cup powdered sugar

PREP AT HOME

1. In a medium bowl, combine 2 sticks of butter, the pumpkin puree, honey, cinnamon, and pumpkin pie spice with a spatula or wooden spoon until thoroughly incorporated.
2. Place the mixture in a 12-ounce glass canning jar and refrigerate it until you're ready to transfer it to your cooler. Pumpkin spice butter will keep for up to 3 weeks in the refrigerator.
3. In a 1-gallon resealable bag, mix the flour, granulated sugar, and salt.

AT THE CAMPSITE

4. Build a small cooking fire and let it burn down to hot coals.
5. In a medium bowl, mix the eggs, milk, and vanilla, then slowly add the dry ingredients, stirring until a smooth batter forms.
6. Place the remaining 1 stick of butter in a 12-inch 6-quart camping cast-iron Dutch oven and set the oven beside the coals to melt the butter, stirring to coat the bottom of the Dutch oven.
7. Arrange a single layer of hot coals in a circle about 12 inches in diameter, then place the Dutch oven on top of this layer. Pour the batter into the Dutch oven.
8. Place the lid on the Dutch oven. Using tongs, cover the lid with hot coals in a single layer across the lid, 1 to 3 inches apart.
9. Cook the pancake until it is golden brown and fluffy, about 20 minutes, rotating the Dutch oven lid a quarter turn every five minutes to maintain even heat.
10. Cut the pancake into quarters and serve topped with powdered sugar and the pumpkin spice butter.

Prep tip: Fry sliced apples in butter and cinnamon sugar until soft to top your pancake.



Pineapple-Coconut Dump Cake

Serves 4 ♡ Prep time: 15 minutes ♡ Cook time: 30 minutes

This is a classic Dutch oven delicacy and a must-make for anyone who's getting started with campfire cooking. The name comes from the method involving simply "dumping" the ingredients into the pan; it is so easy to make, you won't believe it. The flavors I call for here mimic a pineapple upside-down cake, but you can use virtually any combination of fruit and nuts you prefer.

1 cup sweetened shredded coconut
Nonstick cooking spray
2 (20-ounce) cans crushed pineapple with their juices
1 (16½-ounce) package coconut cake mix
1½ sticks unsalted butter, cut into quarter-inch slices
10 maraschino cherries
2 cups whipped cream

PREP AT HOME

1. Preheat the oven to 325°F.
2. Spread the shredded coconut evenly on a foil-lined baking sheet and toast for 5 minutes until it is golden brown. Once it's cooled, place it in a 1-gallon resealable bag.

AT THE CAMPSITE

3. Build a small campfire and let it burn down to hot coals. Line the Dutch oven with foil and spray the foil with the nonstick cooking spray.
4. Dump the crushed pineapple, with its juices, and the coconut cake mix into the Dutch oven and top the mixture with the sliced butter.
5. Arrange a single layer of hot coals in a circle about 12 inches in diameter, then place the Dutch oven on top of this layer.

6. Place the lid on the Dutch oven. Using tongs, cover the lid with about hot wood coals in a single layer across the lid, 1 to 3 inches apart.
7. Give the lid a quarter turn every 5 minutes for 20 minutes, then remove the Dutch oven from the heat.
8. Sprinkle the cake with the toasted coconut and cherries. Top with $\frac{1}{2}$ cup of whipped cream for a yummy treat.

Substitution tip: Try this with a white, yellow, or pineapple cake mix instead of coconut; substitute peaches and pecans for the pineapple and toasted coconut.



Measurement Conversions

OVEN TEMPERATURES

FAHRENHEIT	CELSIUS (APPROXIMATE)
250°F	120°C
300°F	150°C
325°F	165°C
350°F	180°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

WEIGHT EQUIVALENTS

U.S. STANDARD	METRIC (APPROXIMATE)
½ ounce	15 g
1 ounce	30 g
2 ounces	60 g
4 ounces	115 g
8 ounces	225 g
12 ounces	340 g
16 ounces or 1 pound	455 g

VOLUME EQUIVALENTS

	U.S. STANDARD	U.S. STANDARD (OUNCES)	METRIC (APPROXIMATE)
LIQUID	2 tablespoons	1 fl. oz.	30 mL
	¼ cup	2 fl. oz.	60 mL
	½ cup	4 fl. oz.	120 mL
	1 cup	8 fl. oz.	240 mL
	1½ cups	12 fl. oz.	355 mL
	2 cups or 1 pint	16 fl. oz.	475 mL
	4 cups or 1 quart	32 fl. oz.	1 L
	1 gallon	128 fl. oz.	4 L
DRY	⅛ teaspoon	—	0.5 mL
	¼ teaspoon	—	1 mL
	½ teaspoon	—	2 mL
	¾ teaspoon	—	4 mL
	1 teaspoon	—	5 mL
	1 tablespoon	—	15 mL
	¼ cup	—	59 mL
	⅓ cup	—	79 mL
	½ cup	—	118 mL
	⅔ cup	—	156 mL
	¾ cup	—	177 mL
	1 cup	—	235 mL
	2 cups or 1 pint	—	475 mL
	3 cups	—	700 mL
	4 cups or 1 quart	—	1 L
	½ gallon	—	2 L
	1 gallon	—	4 L

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About the Author



Todd McCoig (aka Mountain Dude) has extensively traveled, explored, and camped throughout several of the world's continents, beginning in the Appalachian Mountain range when he was 16 years old. After decades of experiencing and studying cultures, ways of life, and foods of the world, he and his wife have returned home and settled down to live a peaceful, purposeful life on 37 acres surrounded by national forest, creeks, and wildlife in southeastern Tennessee.