Easy Camping Recipes

When you are planning your meals, there are 6 things to keep in mind to make preparation, eating and cleaning easier. **Consolidation**—try and select meals that can be cooked in 1 pot versus 2 pots; this is more efficient and less to carry and less to clean up. Think about the **weight** of the foods you bring. Bring items in **bulk** and packages that can be flattened to make packing easier. If you pack some foods in large, sealable plastic bags, you can **repurpose** the bags as waste bags and they conveniently seal so the **odors** which will help not attract unwanted wildlife. Also keep in mind about **spoilage**, if you’re bring foods that need to stay cold, such as meats or cheeses. Eat those foods first so you do not need extra ice.

Easy Ground Beef and Potatoes Recipe

**Ingredients**

- 1 can of corn
- 1 pound of ground beef (chicken, pork or other meat substitute)
- Potatoes (quartered # needed dependent on # of campers)
- Salt and Pepper
- Ketchup
- Spices (Optional)
- Onions (Optional)

1. Scrub or peel the potatoes. Cut them into quarters. Boil until they are tender but not mushy.
2. Dice the onion. Put it and the ground beef in the skillet. Cook meat until no longer pink then drain meat.
3. Slice the potatoes into the skillet
4. Pour in drained can of corn
5. Cook and stir until everything is heated through.

Baked Sausage with Peppers, Potatoes & Onions

**Ingredients**

- Kielbasa Sausage (Chopped)
- Green Bell Peppers, (Chopped)
- Onions (Chopped)
- Potatoes (Chopped)
- 1 Jar of Mild Pickled Banana Pepper Rings
- Rosemary
- Cajun Seasoning
- Salt and Pepper

Simply mix up ingredients (based on # of campers) with a little vegetable oil. Wrap in heavy duty foil. Cook over camp fire coals for 20-30 minutes.
Cooking in a Dutch Oven

It operates on the same principle as a slow cooker: you prepare your ingredients and put them in the pot. Put on the lid, turn on the heat (or, in this case, place the cooker in the fire) and wait for a long time. Your meal will cook slowly and evenly, the flavors will mingle and the finished product will be delicious! Here are 2 Dutch oven recipes to try.

**Layered Bacon, Potato and Cheese Supper**

**Ingredients**—no need to measure just make enough for you group

— Bacon (Chopped)
— Sliced Potatoes
— Sliced Onions
— Sliced/grated Cheese

- Build a fire or light some charcoal (may require you to burn down fire)
- Chop bacon and put it in the Dutch oven
- Place the oven in the hot coals
- While the bacon cooks, slice some potatoes, onion and cheese
- Scoop out the bacon and set aside for now
- Don’t pour of the grease

**Instructions**

- First a layer of potatoes, then a layer of onions slices, lay cheese slices or grated cheese over the top then cooked bacon over the cheese then repeat another layer of potatoes, onions, cheese and bacon.
- Place the lid on the Dutch oven and place right in the coals.
- Check periodically and cook until the potatoes are soft.
- Check every 15 minutes until the potatoes are perfect and cheese is melted.
- Use a long-handled set of tongs to remove the coals when checking the potatoes, this is the hardest park of the baking process.
- Let stand for 5 minutes off the fire and serve.

**Crustless Dutch Oven Pizza**

**Ingredients**

— 1 lb/500 g of hamburger meat (substitution for hamburger)
— 2 cups/500 mL of pizza sauce or spaghetti sauce
— 3/4 cups/180 ml of water
— 1 cup/250 mL of instant rice
— your favorite pizza seasoning (optional)
— your favorite pizza toppings
— 1 cup/250 mL of grated Mozzarella cheese

**Instructions**

— Cook the ground beef until browned then drain meat
— Add pizza sauce and the water into the meat
— Bring to Boil and add Rice
— Stir evenly
— Add toppings and stir to mix everything together
— Cook 10 minutes or until rice is tender, remove from fire
— Sprinkle in grated mozzarella replace lid
— Put a few hot coals on lid until cheese is melted (3 minutes)
Healthy Homemade Trail Mix Recipe

Trail mix is the ideal snack food for any camping trip because it's filling, tasty, and easy to pack. Trail mix supplies lots of energy. Use your favorite ingredients and make it as nutritious or as decadent as you choose.

How to make homemade trail mix

1. Buy a selection of trail mix ingredients. Sample list below but feel free to use your own creative ingredients.
2. Give each person a zip lock bag and have each person fill the bag with his/her favorite ingredients.
3. Give the bag a good shake to mix things together.

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<th>Nuts</th>
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<th>Other</th>
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<tr>
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<td>Raisins</td>
<td>Rice Crackers</td>
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<tr>
<td>Cashews</td>
<td>Yogurt Covered Raisins</td>
<td>Granola</td>
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<tr>
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<td>Cranberries</td>
<td>Wasabi Peas</td>
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<td>Soy Nuts</td>
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<tr>
<td>Seed: Pumpkin</td>
<td>Banana Chips</td>
<td><em>Chocolate Chips Will Melt</em></td>
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Smores—a campfire tradition

What you will need

- Marshmallows
- Chocolate Bar
- Graham Crackers

Step 1: Start a fire and let it burn down to coals
Step 2: Roast a marshmallow; Position the marshmallow several inches above an area of red hot glowing coals. Keep the marshmallow away from any flames (unless you like them charred). A couple different ways to cook a marshmallow: Constant rotation (like a rotisserie), hold and rotate (roast a quarter part of the marshmallow then rotate another quarter) any way as long as you get that golden color.
Step 3: Place the cooked marshmallow with a square of chocolate between two graham crackers.
Step 4: Eat Smore—Be careful! It's hot! Proceed slowly.