

# Campground Cooking Recipes

## Foil Pack Recipes

### \*Chicken Fajitas

Chopped up chicken breasts  
Onions (sliced)  
Green and red peppers (sliced)  
Fajita seasoning  
Tortillas  
Shredded cheese

Place the above ingredients into aluminum foil sheets, make into pocket. Bake in the oven or over a campfire for about 10-15 minutes. If over the fire, turn frequently. Serve over tortillas and top with cheese.

### Kielbasa with Cheesy Vegetables

4 sheets (12 x 18-inches each) foil  
1 small red onion, cut in thin wedges  
1 pound kielbasa smoked sausage, cut in 1/2-inch diagonal slices  
2 cups frozen country style potato wedges  
2 cups frozen mixed vegetables  
1 cup Cheddar cheese sauce (or Cheez Whiz)

Preheat grill to medium-high. Center one-fourth of onion on each sheet of foil. Place sausage, potatoes and vegetables on top of onions; spoon cheese sauce over top. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets. Grill 13 to 15 minutes in covered grill. Serves 4.

### Campfire Chicken

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

Place the above ingredients into aluminum foil sheets, make into pocket. You can add some seasoning. Bake in the oven or over a campfire for about an hour. If over the fire, turn frequently.

### Finger Lickin' Fish

Fillet of any Fish  
Packet of Lipton Onion Soup  
2 Tbsp Flour  
Pepper

Put flour and pepper into opened packet of onion soup - shake and mix - put filet of fish on sheet of foil - shake soup mix on both sides of fish - wrap foil tightly and insert on grill or campfire for approx 3 1/2 min. (longer if thick)

### **Aluminum Eggs**

Sausage

Egg (scrambled up)

Hash brown potatoes

Salt, pepper and spices to taste

Place potatoes, scrambled egg (doesn't need to be cooked) sausage patty and spices in foil. Wrap securely. Place on coals for 15 minutes.

### **Campfire French Fries**

4 Potatoes, cut into strips

1 - 2 Tbsp. Parmesan Cheese

1 Tbsp. Margarine

2 Tbsp. Bacon Bits

Salt & Pepper

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Shake a bit to coat. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes.

### **Cowboy Potatoes**

1 pound of bacon, cut into 1 inch pieces

5-7 pounds of potatoes

2 bell peppers, chopped small

3 onions

2 cups of chicken broth

Salt and pepper

2 tablespoons minced flat-leaf parsley

Place bacon in a preheated 12 inch Dutch oven. While bacon is cooking, peel and slice the potatoes and onions in 1/4 inch slices. When bacon is crisp, add potatoes, bell pepper, minced parsley, and onions. Stir and add chicken broth. Salt and pepper to taste. Bake at 350° (16 briquettes on top - 8 briquettes on the bottom) for 45-60 minutes. Check potatoes after 30 minutes; if they are tender, remove some briquettes and let it continue to simmer for another 15 minutes. Top with cheese, replace lid and let sit 5 minutes until cheese melts.

### **Folding a Foil Packet**

For each foil packet, bring up the two sides of the foil and double fold with about 1-inch wide folds. Leave room for heat circulation inside the packet as the food cooks. Double fold each end to form the foil packet.

## **Pie Iron Recipes**

### **\*Pie Iron Pizza**

Bread (regular or wheat)

Butter

Mozzarella cheese

Pizza sauce

Pepperoni (or any other toppings you desire)

Butter one side of two slices of bread and put 1 ½ tablespoons of pizza sauce on one of the slices. Top the pizza sauce with Mozzarella cheese and some sliced pepperoni and then place the other side of the bread on top and butter the outer sides of the bread. Put the sandwich into a pie iron and place on coals of a fire and turn frequently. Cook until the bread is toasted. In a hot fire this only takes a minute or two on each side.

### **Cheese Delights**

2 slices honey wheat bread

soft vegetable flavored cream cheese spread

fresh tomato

cooked bacon

spread margarine, or butter spray

Butter or spray outside of bread. Spread thin layer of cream cheese on each inside piece of bread. Sprinkle crumbled bacon on top of one side of cream cheese and top with one slice of tomato. The tomato slice should have some of the moisture taken out with a paper towel so it isn't too wet. Place other slice of bread on top. Close pie iron and cook in campfire till golden brown.

### **The Detroiter**

Bread

sliced turkey breast

Swiss cheese

Thousand Island Dressing

soft margarine, or butter spray

Place slice of bread, buttered side down, into cooker. Place sliced deli turkey breast and slice of Swiss cheese on bread. Add Thousand Island dressing and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

### **Tacos**

Pillsbury Crescent Rolls

Ground beef cooked with taco seasoning

Grated cheese

Any other toppings you like (salsa, tomatoes, lettuce, sour cream, etc)

Cooking spray

Brown the ground beef ahead of time, and put in a container to take along. You can also cut up the tomatoes, grate the cheese, etc. Then spray the pie iron with cooking spray, place 2 croissant rolls (unrolled to make a square.) Place cold meat, toppings desired on open pie iron. Cook over fire until dough is cooked!

### **Peanut Butter Cup Melt**

Two Slices Bread

Peanut Butter

Hershey's Chocolate Bar or Morsels

Butter

Butter two slices of bread and place them butter side down in your pie iron. Spread desired amount of peanut butter on both slices of bread in pie iron. Sprinkle broken chocolate pieces or morsels on top of peanut butter. Close pie iron and bake until golden brown.

### **Cinnamon Pie**

1 Package Pillsbury Crescent Roll Dough

Cinnamon/Sugar Mixture

Butter

Coat the pie irons with vegetable oil (you can use butter or margarine but the pies usually stick to the irons). Unroll the crescent roll dough and fill each half of the pie iron (1 package of dough will make 2 pies). Butter each piece of dough, pour a generous amount of cinnamon/sugar mixture onto 1 half and close the irons. Cook over the fire, turning frequently until golden brown. They usually cook in less than 10 minutes.

## **Dutch Oven Recipes**

### **\*Dump Cake**

2 – 20 oz. cans pie filling

1 yellow or white cake mix (18 oz.)

1 – 12 oz. can lemon-lime soda pop

Line a 12" Dutch oven with foil. Pour in pie filling. Sprinkle cake mix evenly over filling. Pour pop over the cake mix. Stir gently to combine cake mix and pop only (not pie filling). Bake 35 minutes until top is brown and springs back to the touch. Use approximately 9 coals on the bottom and 10-12 on the top.

### **Chocolate Upside Down Cake**

1 ½ C. flour

9 Tbsp. cocoa

¼ tsp. salt

3 Tbsp. oil

1 ½ C. packed brown sugar

1 ¼ C. sugar  
3 tsp. baking powder  
¾ C. milk  
1 ½ tsp. vanilla  
2 ½ C + 1/8 C. HOT water

Combine flour, sugar, 2 Tbsp. cocoa, baking powder and salt. Stir in vanilla, milk, and oil until smooth. Grease bottom and up sides of 12" Dutch oven and pour batter evenly into Dutch oven. Combine remaining cocoa and brown sugar and sprinkle over batter. Pour HOT water over top being careful not to 'slop' batter. Do not stir water into batter. Bake at 350 degrees (16 coals on top and 8 on bottom) for 45 minutes until done. Let cool 10 minutes before serving.

### **Dutch Oven Sticky Buns**

1-2 packages of refrigerated biscuits  
1 pint heavy whipping cream  
½ cup brown sugar  
Brown sugar and cinnamon mixture

Cut biscuits in to chunks with scissors. Butter the bottom of an 8 inch Dutch oven. Combine heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven. Place brown sugar and cinnamon mix in a shallow bowl and roll each chunk of biscuit into the mix. Place the bread dough in the Dutch oven layering but not too high because the dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on top and five on the bottom.

### **Sloppy Joes**

1 pound ground beef  
1 onion  
1 green pepper  
1 pkg onion soup mix  
1 can chicken gumbo soup  
1 cup ketchup  
1 tube refrigerator biscuits

Brown the ground beef with onion and peppers in the Dutch oven. Add onion soup mix, chicken gumbo soup, and ketchup. Stir until mixed. Place refrigerator biscuits on top and place Dutch oven on coals. Use approximately 9 coals on the bottom and 10-12 on the top. Cook until biscuits are done.

### **Creamy Chicken & Rice**

1 can cream of mushroom soup  
1 can cream of celery soup  
1 can cream of chicken soup  
2 cups rice  
1/2 cup water  
1 cut up chicken or 4 breasts  
1/2 pkg dry onion soup mix

Preheat Dutch oven to 325 degrees. Pour 3 soups, rice, and water into D.O. Arrange chicken pieces on top of rice. Sprinkle onion soup mix on top. Cook for 1 hour.

### **Dutch Oven Pizza**

1 box Pizza dough mix or loaf of frozen bread dough, thawed but still cold  
1 can pizza sauce  
1/2lb mozzarella cheese  
1/2lb pepperoni

Rub a light film of oil on bottom and 2 inches up sides of Dutch oven. Prepare the pizza dough per mix directions. Spread dough in oven and press into bottom and up sides about 1 inch. Dough should only be about ½ inch thick. Top with sauce, cheese, pepperoni. Place 8-10 coals evenly spaced underneath oven and 16-20 on top. Baking time will depend on size of oven and thickness of dough. Check bottom after 10 minutes. If bottom gets done faster than top, remove bottom coals and place more on top of pot.

### **Dutch Kielbasa**

2 lb Kielbasa or smoked sausage  
2 onions  
3 bell peppers  
1 medium can pineapple chunks  
2 Tbsp cooking oil

Place Dutch oven on top of a solid bed of coals. Cut sausage in 1-inch chunks. Cut onions and peppers into 3/4-inch strips. Pour oil into Dutch oven. Sauté onions and peppers until onions are clear. Add sausage to sauté. Pour in pineapple, including juice. Create a single ring of coals and place Dutch oven on that. Put lid on Dutch oven and cover top with coals. Cook for 35 min at 350 degrees.

### **Layered Taco Pie**

1-1/2 lb ground beef  
8 oz. taco sauce  
4 large corn tortillas  
8 oz. shredded cheddar cheese  
8 oz. tomato puree

Preheat Dutch oven to 325 degrees. Combine taco sauce and tomato puree. Brown ground beef, remove and drain. Place 2 tortillas in Dutch oven. Pour 1/2 of ground beef on tortillas. Pour 1/2 of taco sauce over beef. Place 2 more tortillas on top. Pour rest of beef. Pour rest of taco sauce. Sprinkle with cheese. Cover and bake until cheese is melted.

### **Easy Baked Lasagna**

1 box (9) lasagna noodles, uncooked  
½ pound ground beef  
½ pound Italian sausage  
1 jar spaghetti sauce  
1 (14.5 oz.) can tomato sauce  
1 pound of shredded mozzarella cheese  
2 eggs

1 cup Parmesan cheese  
Onions and green peppers, chopped

*Make sauce mixture:* brown ground beef and sausage in skillet and drain. Add spaghetti sauce and tomato sauce to meat. Mix.

*Make cheese mixture:* mix the eggs and all cheeses, onions and peppers together in a mixing bowl. Line 12-inch Dutch oven with aluminum foil. Layer as follows: 1/3 sauce mixture, layer of noodles, ½ cheese mixture, 1/3 sauce mixture, layer of noodles, ½ cheese mixture, 1/3 sauce mixture. Bake 45 minutes to 1 hour at 350 degrees or use 17 coals on top and 8 coals on the bottom. Replace coals as needed.

\*Most recipes are written for a 12" Dutch oven.

## Camping Snacks

### Trail Mix (GORP – good, old, raisins, and peanuts)

Peanuts  
M&Ms  
Raisins or other dried fruit  
Pretzels or crackers  
Add your favorite goodies in a bag and mix it up!

### Cinnamon and Strawberry S'mores

Cinnamon covered graham crackers  
Marshmallows  
Sliced strawberries

Sandwich a roasted marshmallow and sliced strawberries between two graham cracker squares to create a twist on this traditional campfire dessert.