

1

RECIPE

HOTDOGS

Camp Fire: Grab a hotdog and a good stick and you're ready to go. Stick your hotdog onto the pointed end of your stick (or prong) and ensure it's firmly in place. Then, just hold it out over the fire. Rotate your hotdog to avoid burning or busting it. They cook fast.

Grill: Make sure your grill has preheated long enough that your charcoal has a white ash. Using tongs, place your hotdog on an area without direct heat (or without a flame). Roll it every few minutes to grill each side. It should be done in 5-7 minutes. Quickly sear your dogs over direct heat (the flames) to seal in flavor and get tasty grill marks.

2

RECIPE

PRESSEDSANDWICH

Using a Sandwich Iron: The directions work on a grill or campfire. Make sure your campfire or grill is very hot and has preheated. Spray the inside of the press with cooking spray. Place a piece of bread on each side and close it tightly to make an indent on the bread. Open the press and add your filling. Close it and scrape away any bread hanging off. Place the iron in the hottest part of the fire and leave it for 2-3 minutes. It will be hot - let it cool before opening. Fill with:

- Your favorite cheese & meat
- Fruit, cinnamon, & sugar (try raisin bread!)
- PB&J
- Cheese, pepperoni, & marinara

3

RECIPE

KABOBS2WAYS

1. **Ham & Pineapple:** Using a skewer, alternate pineapple and ham steak onto the stick. Grill the kabobs for 10-20 minutes on indirect flame. Baste each side with maple syrup. Flip halfway through cooking to allow the pineapple to caramelize.
2. **Potato's:** Using mini red potatoes, cut them in half. Skewer them and poke the tops with a fork a few times. Coat potatoes in 2TS olive oil and sprinkle with rosemary and garlic salt. Grill cut side down until grill marks appear (5-8 mins). Flip and grill 7-10 minutes skin side down. They are done when a sharp knife tip easily penetrates the sides. Top with shredded cheese.



4

RECIPE

BREAKFAST POTATOS

Light a campfire and let it burn down to coals. Poke (fist sized) sweet potatoes with a fork several times. Wrap each potato with foil. Throw them onto the coals, being careful not to have them in a direct flame. Cook for about 45 mins-1 hour, rotating it throughout. Remove from heat and cool slightly.

Once cooled, slice open your potato and add a sprinkle of cinnamon. Then add 1/4 cup of granola or yogurt, sliced bananas, blueberries and nuts of your choice onto the potato. Drizzle maple syrup or honey over the top and enjoy!

RECIPE

BOILED PEANUTS

Mix 2 gallons of water and ½ cup of salt in a large dutch oven or camp-safe stockpot, stir to dissolve. Add about 5 cups of raw peanuts. Soak overnight, then drain.

Preheat your grill or coals. If using charcoal, make sure they are heated until they are mostly ash. Add 2 gallons of water and 1 cup of salt to the pot after you drain. Bring the peanuts to a boil. Place lid onto your pot and boil about three hours.

Make it Cajun: Add in 5 TBLS cayenne, 5 garlic cloves, and 6 red chiles

5

RECIPE

FRUIT COBBLER

Preheat your coals, making sure they have heated and turned mostly to ash. While coals heat, premix 2 1/4 cups of flour, 2 TBLS of baking soda, 3/4 TS of cinnamon, 1/8 TS of salt, and 1 1/2 cups of sugar. In a separate bowl, add 6 cups of fruit and 1 1/2 cups of sugar. Place a camp-safe dutch oven onto the coals with one cup of butter in it. Once the butter has melted, add your dry mixture. Slowly stir in 2 1/3 cups of milk. Mix well, coating all sides of the dutch oven with batter. Add the fruit mixture into the center and cover with batter. Place the lid over the dutch oven and put a hot coal on top. Cook about an hour until done, checking ever 20 minutes.

6