

FAMILY CAMPING MEAL IDEAS

Breakfast (Saturday & Sunday)

- Cereal, Milk (paper bowls, plastic spoons) – Optional: bananas, strawberries
- Breakfast bars, Yogurt (plastic spoons)
- Eggo waffles, Syrup (toaster, plastic forks) – Optional: butter, plastic knives
- Muffins, Fruit
- Bagels, Cream cheese (plastic spoons)
- Breakfast sandwiches (biscuits, eggs, cheese) – Optional: Meat
 - Make these at home and wrap in foil for heating over campfire
- Pancakes, Syrup (electric skillet, prepared batter, plastic forks/knives) – Optional: plastic knives & forks, bacon or sausage
 - Mix pancake batter at home and bring in Ziploc bag
 - If you're not bringing an electric skillet, you can prepare the pancakes & meat at home ahead of time and heat in foil over the fire.
- Breakfast burritos: Eggs, Tortillas, Cheese, Salsa, Electric skillet – Optional: chopped veggies
 - Chop veggies ahead of time at home and bring in Ziploc bag mixed with cracked eggs
 - If you're bringing an electric skillet, you can scramble eggs on site. Alternatively, you can scramble eggs at home and add to burrito on site – heat burritos over campfire (the campfire has a large grate over it).

Lunch (Saturday & Possibly Sunday*)

- For Saturday, plan a picnic lunch if you're planning on hiking with the group.
- Sandwiches: Bread, toppings, condiments, lettuce/tomato, cheese, etc.
 - Peanut butter & jelly
 - Turkey & cheese
 - Grilled cheese (if you have a skillet)
 - Sides: Chips, popcorn, salad, potato salad, fruit, raw veggies, hummus, etc.
- Macaroni & cheese (make at home & reheat in skillet)

** Depends on whether you plan to check-out before or after lunch on Sunday*

Dinner (Friday & Saturday)

- Bring a Costco pizza and reheat slices over the campfire (aluminum foil) – Hey! It's easy ☺
- Hotdogs (buns, condiments, roasting sticks for cooking over the fire) & chips & fruit/veggies
- Quesadillas (tortillas, shredded cheese) Optional: meat, veggies, sour cream, salsa, salad, chips
 - Cook the meat and/or veggies (spinach, mushrooms, peppers, etc.) at home
 - Add meat and/or veggies to tortilla along with the cheese at campsite OR prep the entire quesadilla at home & bring in cooler already wrapped in foil and ready to heat.
 - Wrap in foil and heat/melt over campfire
- Crockpot dinner: Chili, stew, mac & cheese, nacho cheese, etc.
 - Cook in crockpot early Friday morning, bring warm to campsite and plug in when you arrive to keep it warm for Friday dinner OR bring ingredients already chopped, dump into crockpot and turn it on early Sat morning for Saturday dinner.
- Stir-fry: Mixed cut up veggies, oil, electric skillet (Optional: meat, sauce, rice)
- Loaded baked potatoes (aluminum foil, Toppings: cheese, sour cream, bacon pieces, chives, chili, etc.). WARNING: It takes potatoes a long time to cook over the fire so plan to put them on well in advance of dinner time.

More ideas

Fun meal ideas: <http://www.buzzfeed.com/melissaharrison/delicious-camping-recipes#.se0kMJIOA>

Traditional meals: <http://www.quietjourney.com/recipes/>

Fancier meals: <http://www.sunset.com/food-wine/kitchen-assistant/camping-cooking-recipes/view-all>