

395jnkY

Urban Camping & Cooking Menu

Recipes for dishes featured in April 14, 2020 YouTube Episode

Huckleberry Breakfast Muffins

Makes: 12 Muffins
Prep time: 10 minutes
Cook time: 8 - 10 minutes
Difficulty: Easy

Source:

Inspired by Instagram: [@family_adventures_overlanding](#)
Inspired by Facebook: [Family_adventures_overlanding](#)

Ingredients:

1 $\frac{3}{4}$ Cup all-purpose flour
1/3 Cup sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
1 beaten egg
 $\frac{3}{4}$ Cup milk
 $\frac{1}{4}$ Cup vegetable oil
 $\frac{3}{4}$ Cup fresh or frozen huckleberries
Foil cupcake liners where no pan is needed

Directions:

In a bowl mix flour, sugar, baking powder, and salt. Make a well in the center. Set aside.

In another bowl mix egg, milk & oil.

Add all at once to the well in the flour. Stir just until the flour mixture is moistened. Gently fold in the huckleberries.

Spoon batter equally into the muffin liners.

Place grate on Skottle pour water on the Skottle, but not touching the grate.

Place the muffins directly on the grate. Place the Skottle lid over muffins and cook for 8 - 10 minutes.



Shrimp Scampi w/ Angel Hair Pasta & Asparagus

Makes: 4 - 6 Servings
Prep time: 15 minutes
Cook time: 25 minutes
Difficulty: Easy

Source:

Yours Truly @395JNKY

Ingredients:

1 pound angel hair pasta
3 Tablespoons butter
3 Tablespoons extra-virgin olive oil
3 cloves garlic, minced
1 Tablespoon red pepper flakes
1 ½ pound shrimp, peeled & deveined
1 Bunch of asparagus, cut into 2-inch pieces
Kosher Salt & Fresh ground black pepper
1/2 cup white wine
Juice of ½ lemon
¼ cup finely chopped parsley leaves

Directions:

Angel Hair Pasta - I suggest you prepare this at home prior to your trip and bring cooked pasta with you in a Ziplock bag. Or, if you want the freshest meal possible, you can easily cook the pasta at camp, but you'll just need to be sure to bring a pot with you and some extra water for cooking the pasta.

In a medium to large pot, boil water & add 2 tablespoons of salt. Once the water begins to boil, add the angel hair pasta and cook for 6 minutes. Drain pasta immediately after cooking and set aside.

Meanwhile, on the Tembo Tusk or similar cooking device, melt 1 Tablespoon of butter & 1 Tablespoon of olive oil over medium to high heat.

Add the chopped asparagus & sauté until it is nearly cooked. Move asparagus to the sides of the Tembo Tusk skottle or set aside if using something other than the skottle.

Add 1 Tablespoon of butter & 1 Tablespoon of olive oil over medium to high heat and sauté the garlic and red pepper flakes for 2-3 minutes.



Season the shrimp with salt & pepper to your liking & add the shrimp to the middle of the skottle. Cook the shrimp until they turn pink & then move to the sides of skottle.

Add wine & lemon juice and bring to a boil. Add 1 Tablespoon of butter & 1 Tablespoon of olive oil. Once butter has melted, immediately add the shrimp, asparagus, parsley & cooked pasta to the middle of the skottle & stir well.

Once everything is mixed together serve immediately for a great tasting camp meal.

Disney Churro Bites

Makes: 4 Servings
Prep time: 15 minutes
Cook time: 15 minutes
Difficulty: Easy

Source:

Disney Kitchens

Ingredients:

1 Cup water
8 Tablespoons Butter
¼ teaspoon salt
¾ teaspoon ground cinnamon, divided
1 ¼ cups all-purpose flour
3 eggs
1 ½ cups vegetable or canola oil
½ cup sugar

Directions:

Combine water, butter, salt & ¼ teaspoon cinnamon in 1 ½ quart saucepan over medium heat. Bring pot to rolling boil. Reduce heat to low.

Add flour & stir vigorously until mix forms a ball. Remove from heat & let rest for 5-7 minutes.

Add eggs, one at a time & stir until combined. Set aside.

Heat oil on skottle, or other skillet type device, until oil temperature reaches 350 degrees.



Spoon dough into piping bag fitted with large star tip. Pipe 2-3 inch strips of dough into heated oil. Repeat until there is no more room on skottle. Fry until churro bites are golden brown. Remove and set aside on paper towel to soak in any excess oil.

Mix sugar & remaining $\frac{1}{2}$ teaspoon cinnamon in medium bowl. Toss in churro bites until coated.

Enjoy!!!!

