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Bread

Bannock on a Stick



Having fresh bread after riding all day is like a treat. And it's surprisingly easy. At home in a zip lock bag mix the following:

Ingredients:

1 cup flour

1 tsp baking powder

¼ tsp salt

2 tbsp powdered milk

Directions:

When you decide on the night you're having it, mix in 1 tbsp of oil or butter, and slowly mix in water until you get the consistency of Play-dough.

You'll want firm dough that isn't sticky - let it rise for an hour or so.

To cook the Bannock you'll need a fire with red coals, not high flames. The higher the heat is from the coals, the better.

Once you're ready, find yourself a stick (give it a good clean), roll out some dough in a snake shape and carefully spiral your dough around the end of your stick. Occasionally pressing the dough together so it holds.

Find the premium seat and cook the dough over coals for roughly 10 minutes, or until golden brown and it isn't sticking to the stick when you want to take it off.

** For a sweeter treat, add in some cinnamon sugar**

For a savory treat, cut up a few chunks of cheese, or add some Parmesan

Brown Bears



Easy Brown Bears recipes! Classic camping fare for kids and adults alike.

Prep Time 1 min, Cook Time 8 mins, Servings: 8

Ingredients

- 3 tablespoons ground cinnamon
- 2/3 cup white sugar
- 1/3 cup butter melted
- 16.3 ounces can refrigerated plain biscuit dough

Instructions

1. Combine cinnamon and sugar together in a bowl thoroughly.
2. Melt butter in another bowl.
3. Separate biscuits. Form each piece of dough into a rope 4 to 5 inches long, making sure not to stretch them out too long.
4. Wrap the dough pieces around proper campfire sticks. We find that patting the dough around the end of the stick to make a "cap" helps the whole piece stay on and not fall off.
5. Hold the sticks over your campfire and slowly turn until the biscuit dough is browned and firm, which takes about 8 to 10 minutes.
6. You can either remove the dough or keep it on the stick when you dip the cooked biscuits into melted butter and then into cinnamon sugar. Eat and enjoy!

Campfire Cinnamon Twists



Ingredients:

- 1 Can of Crescents
- Cinnamon
- Sugar
- Butter
- Wooden Kabob Sticks (Make sure you get some that are long enough for a campfire.)
- ½ Cup Powdered Sugar
- 2 Tablespoons Milk

Directions:

1. Open your crescents and separate them and lay them out flat.
2. Spread butter over the surface of each one.
3. Sprinkle the surface of each crescent with a generous amount of cinnamon and sugar.



4. Roll each one up like a "snake" so you have one long line of dough for each crescent.
5. Take a kabob stick, and beginning halfway down the stick, start wrapping a single crescent around the stick until you reach the end. It should do a good job of holding on without any special treatment.
6. Either hold over the fire if your stick is long enough or lay on a grate for about 8-10 minutes.
7. If desired, to make the light icing on the top, mix together a half cup powdered sugar and 2 tablespoons of milk. Drizzle this mixture over the finished cinnamon twists.

Campfire Skillet Cornbread



PREP TIME: 5 MINUTES, COOK TIME: 20 MINUTES, SERVINGS: 8 SLICES

This quick and easy cast iron cornbread can be made right over your campfire.

Ingredients:

- 1 cup cornmeal medium grind
- ½ cup flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup milk (if using dry powdered milk: 3 tbsp powder+ 1 cup water)
- 1 egg
- 2 tablespoons honey
- ½ tablespoon oil (we used coconut oil and loved it)

Directions:

In a large bowl, mix the cornmeal, flour, baking powder, and salt to combine.

Add the milk, egg, and honey to the dry ingredients. Mix with a fork until fully incorporated.

Over your campfire, heat the oil in your cast iron skillet. Swirl to coat the bottom (be sure to use something to protect you from the heat - the skillet will get very hot!). Pour the batter into the skillet, ensuring that it is in an even layer. Cover the skillet with foil, crimping the foil around the edges, or cover with a lid.

Cook over medium-low heat for 15 minutes, then move off the heat and let the bread rest (still covered) for an additional 5 minutes.

Cut into slices and enjoy with a big bowl of chili!

Cinnamon Rolls in Orange Peels Over the Campfire



Cooking Method #1: On Pan Over Coals

1. Cut four oranges in half and scoop out fruit (eat for breakfast with your cinnamon rolls).
2. Put one Pillsbury Orange Cinnamon Rolls in each of the orange halves (cinnamon side up).
3. Put orange halves on old baking pan on grill over campfire. Cover loosely with foil.
4. Bake until they rise and look done (keep checking on them).
5. Cool a few minutes, then top with icing.

Cooking Method #2: Directly on Coals

- Cut the tops off of four oranges (save tops), then hollow out the oranges.
- Stick one cinnamon roll in each orange and put the cap back on.
- Put the oranges in heavy duty foil and wrap up the bundle fashioning a handle at the top.
- Rest them in the coals of your campfire and bake them for about 12 minutes.
- Cool, then take the caps off and drizzle with icing.

Devin's Dutch Oven Cinnamon Roll



The delicious Dutch Oven Cinnamon Roll can be cooked over coals on a campout or right in the oven at home.

Prep Time 15 mins, Cook Time 30 mins, Servings: 8

Ingredients:

Cinnamon Pecan Ring:

- 2 loaves frozen bread dough
- 1/2 cup melted butter
- 1/4 cup brown sugar packed
- 1/4 cup sugar
- 1/2 tablespoon cinnamon
- 1/3 cup chopped pecans
- pecan halves optional

Glaze:

- 2 1/2 cups powdered sugar
- 1 teaspoon vanilla
- 2 1/2 tablespoons milk

Instructions:

1. Cut each loaf of bread dough into 4 pieces. Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter.
2. In a small bowl, combine sugar, brown sugar, and cinnamon. Place mixture on aluminum foil. Roll rope in sugar mixture. Shape rope into a coil in the center of a 10" Dutch oven.

3. Repeat with the next rope and continue the coil in the Dutch oven. When finished sprinkle the remaining sugar mixture and chopped pecans over the coil.
4. Cover and let rise 30-40 minutes.
5. Bake in the oven at 350 degrees, or with top and bottom charcoal heat, for 30 minutes or until done.

For the Glaze:

1. Stir glaze ingredients together in a bowl. If the glaze is too thick add milk a little at a time until it reaches the desired thickness.
2. Allow cinnamon roll to cool about 15 minutes after baking. Spoon the glaze evenly over the cinnamon roll.
3. Sprinkle pecan halves over glaze (optional).

Notes

For a 12-inch Dutch oven, double the recipe.

For a 14-inch Dutch oven, triple the recipe.

Dutch Oven Biscuits



Prep Time 10 mins, Cook Time 10 mins, Servings: 6 people

Ingredients:

- 4 teaspoons SAF instant yeast
- 1/4 cup sugar
- 1 teaspoon baking soda
- 2 cups buttermilk
- 5 cups flour
- 1/2 cup warm water
- 1 cup butter softened

Instructions:

I dump everything in a large bowl in the order shown above and use a Danish whisk and then use my hands. I add more flour as needed.

I sprinkle flour on the counter and knead the dough quickly and roll out to 1/2 inch thick.

I use a cookie or biscuit cutter.

Grease a cookie sheet or Dutch oven.

Bake in the house at 425 degrees for 12-15 minutes.

If you use a 6-quart Dutch oven outside to bake them use 10 briquettes on the bottom and 14 briquettes on the lid or top. Bake for 10 minutes or until lightly browned.

Dutch Oven Monkey Bread



Prep time 10 mins, cook time 35 mins, Serves: 8

Ingredients:

- 2 rolls of Pillsbury biscuits
- ½ cup sugar
- ½ cup brown sugar
- 3 Tbsp cinnamon
- 1 stick butter, melted

Instructions:

1. Spray Dutch oven with cooking spray. I would recommend lining the oven with foil and coating with cooking spray.
2. Chop biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop each quarter into bag and shake to coat well.
3. Place the mixture in the Dutch oven.
4. In a separate pan, melt the butter and pour over biscuits.
5. Bake at 350 degrees for 35 minutes. Check around 30 minutes to see if the dough is done.

Easy Campfire Drop Biscuits



How to make quick and easy drop biscuits, using a Dutch oven or pie iron, on the grill or over a campfire. Simple Bisquick recipe for deliciously fluffy biscuits.

Prep Time: 10 minutes, Cook Time: 20 minutes, Total Time: 30 minutes, 8 servings,

Ingredients:

3 cups Bisquick Mix

1 cup milk

Instructions:

1. Mix the biscuit mix* together with the milk in a mixing bowl.
2. You can knead the biscuit dough in the bowl just a bit; then drop each biscuit into place on a well-greased tin foil pie plate.
3. If you're mixing the biscuits ahead of time and waiting until later to cook them, you can cover them with plastic wrap, and then place the whole pie plate down in a plastic gallon bag, seal it, and place it in your cooler.

Dutch Oven Recipe Instructions:

1. When you're ready to bake the biscuits, you can make a sling with aluminum foil.
2. Place your uncovered foil pie plate down into the Dutch oven using your sling. **
3. If you're using a grill, place the Dutch oven on the grill above the coals.
4. If you're baking them over a campfire, I suggest using a tripod, so that your Dutch oven can sit up off the fire, and the bottoms of your biscuits won't burn.
5. Let the biscuits cook over the campfire or on the grill for probably 15 to 20 minutes. Just check them frequently to make sure they don't burn.

Pie Iron Recipe Instructions:

1. For a pie iron recipe, spray the inside of your pie iron with cooking spray.
2. Place 2 or more drop biscuits inside, close it up, and hold it over the grill or fire.
3. Cook the biscuits for around 15 to 20 minutes. Just check them frequently to make sure they don't burn.

Notes

*You can use any kind of biscuit mix you want, whether it's Bisquick, Pioneer, or another brand of biscuit mix.

**We like to put a few jar rings in the bottom of our Dutch oven, so our pie plate isn't sitting directly on the bottom of the Dutch oven.

If you can't use a campfire or grill because there have been many times we were in that exact situation, you can cook them in a Dutch oven on your camp stove.

Either way you bake them your quick and easy drop biscuits, when they're done, you're ready to serve them with your meal. You might even enjoy a spoonful of apple butter, apple jelly, blackberry jam, or strawberry jam with your yummy drop biscuits.

Easy Dutch Oven Biscuits



PREP TIME 5 mins, COOK TIME 15 mins, TOTAL TIME 20 mins

Ingredients:

- 1/3 cup unsalted butter cold
- 2 tbs. unsalted butter or lard for greasing your Dutch oven
- 2 cups self-rising flour
- 1 tsp. Morton's Kosher Salt
- 3/4 cup buttermilk
- 2 tbs. unsalted butter melted

Grease your Dutch oven with butter or lard.

Set Dutch oven to bake at 425 degrees. (About 23 charcoal briquettes on top and 7 underneath)

Whisk your flour and salt together. (It's always best to whisk dry ingredients to ensure that everything is evenly distributed.)

Blend your butter into the flour/salt with a pastry cutter or mixing spoon until the mixture is crumbly.

Add the buttermilk, stirring until everything is moistened, but not overworked.

Turn flour out onto a lightly floured work surface. I just use the top of the 6-foot plastic table I haul out to the campsite with me.

Roll your dough out to about 3/4 inch thick. Use a 2 1/2 inch round biscuit cutter to cut out your biscuits.

Place the biscuits in your Dutch where they are barely touching or there is a little space in between, but not smashed together.

Bake for 12-14 minutes until golden brown on top. Rotate your Dutch oven a quarter-turn every few minutes, then do the same with the lid. When done, brush immediately with melted butter.

HOW TO BAKE BANANA BREAD IN A DUTCH OVEN

Sometimes banana bread just has to happen. Bananas go brown on the counter year-round, and much of the time it's way too hot to turn on the oven and heat up the whole house. When it's 100 degrees outside and the middle of July, turning on the oven is a horrible idea. Campfire Dutch oven banana bread, on the other hand, is a great idea.



The key to Dutch oven cooking, banana bread or otherwise, is to place hot coals both above and below the pot. The thick walls of the Dutch oven distribute the heat and cook baked goods evenly from all sides, just like a standard household oven. But wait...it doesn't have a temperature dial!?!? How do I cook anything? Grandma didn't have a temperature dial either, she figured it out. Instead of just waiting until the timer dings, you'll have to watch it a bit. No big deal. The lodge cookbook that comes with each Dutch oven they sell has recommendations for the number of coals needed, both above and below the Dutch oven cooker, to achieve the desired temperature. For example, for a standard 10-inch Dutch oven, 7 coals underneath and 14 coals on top will give you roughly 350 degrees. That oven isn't quite big enough to hold a loaf pan, but you can cook the banana bread directly inside the Dutch oven. I'm using a 14-inch deep Dutch oven, which can easily hold a standard loaf pan. For 350 degrees, I'd need 24 coals on top and 12 on the bottom. Easy enough, but I'm cooking with lump charcoal instead of standardized briquettes. If you're cooking with briquettes, it'll be much easier. I just have to wing it.



Start by heating the coals. Light a paper grocery bag at the bottom of a charcoal chimney, and then place the coals on top. I didn't use lighter fluid, and I never do, but if that's what you're used to then go for it. Either way, they should light, but it'll take a while for them to get burning and turn into hot coals. Leave the chimney to heat for about 20 minutes while you prepare the banana bread and Dutch oven. I'm using a Dutch oven trivet which creates space at the bottom of the Dutch oven and works like a rack in a standard oven. This will keep the bottom from burning and help the banana bread cook evenly. The trivet is a standard 8 inches and will fit in just about any Dutch oven.



Pick your favorite banana bread recipe or use a mix. It doesn't matter but prepare it and put it in a greased loaf pan. Feel free to use just about any recipe you like. Place the loaf pan on top of the trivet inside the Dutch oven and put on the lid.



At this point, the coals are nice and hot. Make sure they're white on all sides and burning well. They should be hot and glowing, but not engulfed in flames. The picture below is a good guide.



Take out a selection of coals and place them on a cast-iron skillet. This will hold the coals underneath the Dutch oven. I have a cast iron griddle that I use to make crepes. The guide says I need 12 standard charcoal briquettes underneath, and I put a selection of lump charcoal. Basically, as much as would fit in the middle of the griddle.



The legs of the Dutch oven fit perfectly inside the rim of the cast iron griddle and help hold everything in place. There's not much space under a Dutch oven, so all the really big lumps of charcoal had to go on top. I've left a good bit of space between the coals and the bottom of the Dutch oven to help prevent burning.



Top the Dutch oven with coals so that the banana bread cooks evenly from all sides. Ideally, the whole setup would be protected from the wind. Lodge sells a Dutch oven cooking table that holds 4 Dutch ovens (in 2 stacks), helps retain heat and protects the coals from the wind. That's a great option for feeding a crowd while car camping. This day, in particular, was hot, humid and still. Record temperatures in Vermont, and not a kind breeze in sight. The Dutch oven did just fine out in the open on top of an old stump.



At this point, all that's left to do is kick back and relax at camp waiting for your bread to bake. Our "camp" is about 50 feet from the house just inside the woods' edge. A backyard camp makes camping with a 1-year-old and 3-year-old a lot more realistic, and who needs to leave home when your own little slice of heaven looks like this?



I worried that the Dutch oven wasn't going to get hot enough. I put my hand next to it, and I couldn't hold my palm closer than 8 inches from the side, so I decided it was cooking hot enough. My banana bread recipe usually takes a bit over an hour to cook, but since I don't have a temperature gauge I checked it at 45 minutes. A cloud of steam released and then that beautiful loaf was waiting for me. The top came out a bit darker than I'd like, and I was worried, but it was perfectly done inside and just right on the bottom. Clearly, the oven was cooking at well over 350 degrees since it only took 45 minutes to cook completely. Nonetheless, with the enclosed space, the bread steamed a bit and came out perfectly moist and tender. I bake a lot, and I've even done catering for a living, and I'm not lying, this was the best loaf of banana bread I've ever had. Better than the same recipe made in the oven, mostly because of the texture. Tender, springy and perfectly moist. Once the banana bread was done, there was still plenty of heat left in those coals. I was impressed, and had it not already been getting quite dark I would have tried to whip up a couple more things to bake with that same heat. I'd guess that those same coals would have been good for about 3 hours of baking, all with 20 minutes of prep in a charcoal chimney.

Mountain Monkey Bread for a Pie Iron



Ingredients:

- 2 rounds of refrigerated biscuit dough, cut into quarters
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon
- Butter
- 1 tablespoon brown sugar
- 1 tablespoon pecans, chopped

Instructions:

1. Combine the cinnamon and sugar in a small bowl.
2. Melt a little butter in your iron, covering both sides.
3. Sprinkle your brown sugar in the butter and add your pecans.
4. Roll each biscuit dough quarter into cinnamon sugar and place in pie iron on top of the brown sugar and pecans. Close and cook until the dough has puffed up and has turned lightly brown.

This was super delicious but burns easily. Go slow and keep turning, checking often. It took us two tries to get it right. The sugars can easily turn to black goo if you aren't careful. But once you learn how, it is worth repeating. Everyone loved this.

No Knead Jalapeño Cheddar Bread



Homemade bakery-style bread has never been easier. This super crusty no knead jalapeño cheddar bread is baked in a Dutch oven and requires practically zero hands-on work from you!

Prep Time: 20 minutes, Cook Time: 35 minutes, Total Time: 20 hours, 1 loaf

Ingredients:

- 3 cups + 2 Tablespoons (390g) all-purpose flour (spoon & leveled), plus more for hands
- 2 teaspoons coarse sea salt (I find the flavor lacking using regular table salt)
- 1/2 teaspoon instant or active-dry yeast
- 1 jalapeño, diced
- 1 cup (125g) shredded cheddar cheese
- 1 and 1/2 cups (360ml) warm water (about 95°F (35°C))

Instructions:

1. *No need to grease the bowl. * Stir the first 5 ingredients together in a large bowl. Stir in the warm water. The dough will be pretty sticky– don't be tempted to add more flour– you want a sticky dough. Gently shape into a ball as best you can. Cover tightly with plastic wrap or aluminum foil. Set on the counter at room temperature (honestly any normal room temperature is fine!) and allow to rise for 12-18 hours. The dough will double in size, stick to the sides of the bowl, and have a lot of air bubbles.
2. Turn the dough out onto a lightly floured work surface and, using lightly floured hands, shape into a ball as best you can. Doesn't have to be perfect. Transfer dough to a large piece of parchment paper, a piece large enough to fit inside your Dutch oven and one that is safe under high oven heat. (I use this

parchment and it's never been an issue.) Place the ball of dough + parchment inside a bowl so the dough doesn't spread out as it rests. See photo above.

3. Using a very sharp knife, gently score an X into the top. Cover dough lightly with plastic wrap or a clean kitchen towel and let it rest for 30 minutes.
4. During this 30 minutes, preheat the oven to 475°F (246°C). (Yes, very hot!) Place your Dutch oven with the lid OR heavy duty pot inside for 30 minutes so that it's extremely hot before the dough is placed inside. After 30 minutes, remove the Dutch oven from the oven and carefully place the dough inside by lifting it up with the parchment paper and sticking it all— parchment paper included— inside the pot. Cover with the lid.
5. Bake for 25 minutes with the lid on. Carefully remove the lid and continue baking for 8-10 more minutes until the bread is golden brown. Remove pot from the oven, carefully remove the bread from the pot, and allow to cool on a wire rack for 20 minutes before breaking/slicing/serving.
6. Cover and store leftover bread at room temperature for up to 2-3 days or in the refrigerator for up to 1 week.

No Knead Sun-dried Tomato, Olive and Feta Bread



Ingredients:

3 cups flour {I use all-purpose white flour}
1 teaspoons salt
1 teaspoon rapid rise yeast
1 1/2 cups warm water
1/3 cup Kalamata olives chopped
1/4 cup sun-dried tomatoes, chopped
1/4 cup Mediterranean seasoned feta cheese

Instructions:

Stir the first 4 ingredients together, then fold in the last 3 ingredients. Cover with plastic wrap and let rest at room temperature for 12-18 hours.

Now you are ready to form your loaf, but first put your pot and lid in the oven and preheat it to 450 degrees. Let the pot heat up in the oven for about 30 minutes before taking it out.

While the pot is in the oven, shape the dough on a lightly floured surface just until it forms a sticky ball. Let it rest on the counter until the pot has been in the oven for 30 minutes. Remove pot from oven, line with a little cornmeal before placing the dough in the pot and returning the lid.

Bake for 30 minutes. Remove the lid and bake for another 15 minutes. Remove bread from pot and let cool slightly before eating.

Pull-Apart Cheesy Garlic Bread



Be prepared for a feeding frenzy—this ooey gooey garlic bread is the best.

PREP TIME 10 min, MAKES 8 servings

Ingredients:

- 1 large crusty round loaf, (500 g)
- 2 cups grated cheddar
- 1/4 cup garlic butter, melted and divided

Instructions:

- Preheat barbecue to medium-low.
- Without cutting all the way through, cut loaf into 1-in. slices, leaving the bottom inch attached. Turn 90 degrees and slice the other way to make squares.
- Stuff cheese between squares. Drizzle 3 tbsp garlic butter over the cheese. Brush remaining butter overtop of bread.
- Wrap loaf tightly with foil.
- Barbecue loaf until cheese melts, flipping halfway through, about 25 min. Serve immediately.

Breakfast

7 Layer Dutch Oven Country Breakfast



7 Layer Dutch Oven Country Breakfast is a delicious healthy Breakfast!

Prep Time 15 mins, Cook Time 45 mins, Total Time 1 hr., Servings: 6

Ingredients:

- 32 oz Ground Sausage - 2 small packages
- 30 oz Frozen Shredded potatoes
- 12 eggs
- 2 Cups shredded cheddar cheese
- 1 can biscuit dough or homemade biscuit mix
- salt and pepper to taste

Instructions:

While the coals are heating up place the Dutch oven over them and cook the sausage until browned.

Remove from heat and pour the package of hashbrowns over it.

Then crack the 12 eggs over the potato layer as evenly as possible.

Sprinkle the cheddar cheese as the next layer.

Then place the biscuits all over the cheese or homemade biscuit mix.

Cover the Dutch oven and then add coals on the top and bottom of Dutch oven.

Allow to cook for 45 minutes. Serve.

Apple & Sweet Potato Hash



PREP TIME: 5 MINUTES, COOK TIME: 20 MINUTES, SERVINGS: 2 SERVINGS

This sweet & savory apple sweet potato breakfast hash cooks in one skillet, so clean up is a breeze! You can add more eggs for a heartier serving.

Ingredients:

- 4 slices thick-cut bacon (Black Forest, if you can find it)
- 1 medium sweet potato (skinned if preferred)
- 1 granny smith apple
- 1 teaspoon thyme
- 1 tablespoon butter (optional)
- 2 eggs

Directions:

1. Slice the sweet potato and apple into 1/2 to 1-inch chunks.
2. Place the bacon in a skillet. Turn the burner on to medium. Fry the bacon so it's just beginning to crisp on the bottom, then flip and cook an additional minute or so. Remove and place on a paper towel-lined plate and set aside.
3. Place the sweet potato, apple, and a pinch of salt into the skillet and sauté until soft, about 15 minutes. In the meantime, chop the bacon. When the sweet potato and apples are nearly done, return the bacon to the skillet and sprinkle in the thyme. Taste and add salt as needed.
4. To cook the eggs, push the hash around to create two wells. If the skillet has dried out, you can add a bit of butter to each well to help the eggs fry and prevent sticking. Crack an egg into each well and cook to your preference.
5. Serve immediately & enjoy!

Banana Bread Pancakes



PREP TIME: 5 MINUTES, COOK TIME: 25 MINUTES, SERVINGS: 16 PANCAKES

Add some banana, walnuts, and a scoop of brown sugar and you can turn your ordinary pancakes into delicious, perfectly sweet banana bread pancakes.

Ingredients:

- 3 bananas (the riper the better)
- 2 eggs
- 1½ cup whole milk
- 2 cups flour
- ¼ cup brown sugar
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chopped walnuts (toasted in a dry skillet if desired)
- ghee, butter, or coconut oil for the pan

Directions:

AT HOME

Add the flour, brown sugar, cinnamon, baking powder, and salt to a sealable bag or container and pack along with the rest of the ingredients.

AT CAMP

1. Place two bananas in a medium bowl and mash thoroughly with the back of a fork until fairly smooth. Crack the egg into the mixture and add in the milk. Beat the banana, egg, and milk together until smooth.

2. Add the dry ingredients to the bowl and mix until well combined with the wet ingredients. Don't overmix - some small lumps are OK. If the batter seems too thick, you can add an additional $\frac{1}{4}$ cup milk.
3. Heat a nonstick pan or well-seasoned cast iron skillet on your stove over medium-low to medium heat. Add a generous dab of ghee, butter, or coconut oil (especially if using cast iron!) and swirl to coat the pan. Pour $\frac{1}{3}$ cup of the pancake batter into the center of the skillet and scatter some of the chopped walnuts on top. Cook for a few minutes until the top begins to bubble and the sides are set (2-3 minutes). Using a spatula, flip the pancake and cook the other side until golden.
4. Repeat with the rest of the batter, adding more ghee or oil to the pan for each pancake as needed.
5. To serve, stack the pancakes and top with maple syrup or butter, sliced banana, and additional toasted walnuts. Enjoy!

NOTES

MAKE IT AHEAD

Measure & combine the flour, brown sugar, cinnamon, baking powder, and salt in a resealable bag or container at home. Pack the banana, egg, milk, and walnuts separately.

BBQ Breakfast Scrambler



BBQ Breakfast Scrambler recipe, easy and delicious one-pan meal made on the barbecue or on the campfire. Camping recipe, BBQ - just cook outdoors!

PREP TIME 10 minutes, COOK TIME 35 minutes

Ingredients:

- 6 cups hashbrowns, thawed
- 2 cups ham, diced
- 6 whole eggs
- 1/4 cup milk
- 2 cups cheddar cheese, shredded
- 1 cup green onion, diced
- salt & pepper, to taste
- 1/2 cup tomato, diced

Instructions:

1. Spray a foil BBQ-safe pan with cooking spray, add in the thawed hashbrowns and ham.
2. Add eggs to a large bowl with milk and whisk until combined. Stir in the cheese, green onions and tomatoes and pour over the hashbrowns and ham.
3. Add salt and pepper to taste.
4. Cover with foil and cook on the BBQ {on indirect heat} at 375 degrees for 30 minutes.
5. Uncover the pan and cook for an additional 15-35 minutes, until edges are crispy {when done you'll notice that the hashbrowns are coated with scrambled eggs}.

Brown Bag Breakfast



Ingredients:

- 3 strips bacon
- 2 eggs
- 1/2 cup frozen hash brown potatoes, thawed
- Salt
- Black pepper
- Hot pepper sauce (optional)

Equipment:

- Campfire coals
- Brown paper bag (lunch size)
- Stick or marshmallow roasting fork

Directions:

1. Place bacon in the bottom of the bag. Crack eggs into the bag over the bacon. Add hash brown potatoes. Season with salt and black pepper to taste.
2. Fold and roll down the top of the bag until about 3 inches above the potatoes. Insert a stick through folded portion and cook 5–6 inches over low coals for about 10 minutes. It helps to prop up the stick with rocks.
3. Carefully tear off the top of the bag to serve. Season with hot pepper sauce. *Serves 1*

Camp Stove Chilaquiles



PREP TIME: 5 MINUTES, COOK TIME: 20 MINUTES, SERVINGS: 2 SERVINGS

Ingredients:

- $\frac{1}{3}$ cup vegetable oil
- 6 corn tortillas, cut into wedges
- $\frac{1}{2}$ red onion, diced
- 2 cloves garlic, minced
- 1 (7oz) can El Pato sauce (or 1 cup tomato sauce and a chopped jalapeño)
- $\frac{1}{2}$ teaspoon salt
- 2 – 4 eggs

Optional Toppings:

- cilantro, avocado, diced red onion, grated cheese, fresh lime slices

Directions:

1. Heat the oil in a skillet over high heat. Once the oil is hot, add the tortilla triangles in a single layer and fry for a few minutes until golden brown, flipping once. Remove and set aside on a paper towel to drain. Repeat with the rest of the tortillas.
2. Lower the heat to medium. Add the red onions to the remaining oil and sauté for a few minutes until they begin to soften. Add the garlic and sauté for about 30 seconds and then add the tomato sauce, salt, and a splash of water to the skillet. Bring to a simmer, then add the fried tortillas. Stir to coat.
3. To cook the eggs, move the tortillas to the outside edges of the skillet to create a well in the center. Drop the eggs into the sauce and cook to your liking—you can scramble them or cover the skillet and allow them to simply poach in the sauce.
4. Serve with the toppings of your choice. Enjoy!

Camping Recipe: Apple Pie French Toast Rolls



Prep Time 15 mins, Cook Time 5 mins, Servings: 6

Ingredients:

- 12 slices white sandwich bread - square shaped is best!
- 1 can of apple pie filling
- 2 eggs
- 3 tablespoons milk
- dash of vanilla
- 1/2 cup granulated sugar
- 2 teaspoons ground cinnamon
- butter for the frying pan

Remove the crust from the bread. Using a rolling pin, flatten out each piece of bread.

Spread some apple pie filling onto the bread, as much as you can fit in. (approx. 2 tbsp)

Roll the bread up tightly and place seam side down while you are making the rest.

Whisk the eggs, milk and vanilla together in a shallow bowl or small pan.

Combine the sugar with the cinnamon on a small plate.

Heat a skillet set over medium heat and melt 2 tbsp of butter.

Take each roll and dip into the egg mixture, coating completely. Place them in the pan seam side down.

Cook until golden brown, making sure to turn them so they brown on all sides.

Remove the fully cooked rolls from the frying pan and place immediately into the cinnamon sugar and roll until completely covered in sugar. Serve plain, with syrup or my brown sugar sauce.

Cast Iron Frittata



PREP TIME: 5 MINUTES, COOK TIME: 25 MINUTES, SERVINGS: 4 SERVINGS

Ingredients:

- 8 eggs
- ½ cup milk
- ½ teaspoon sea salt
- ¼ teaspoon freshly ground pepper
- 2 tablespoons olive oil divided
- 1 shallot sliced thin
- 1 pint cherry tomatoes halved
- ¼ cup basil chopped
- ½ cup shredded gruyere cheese

Prepare a campfire or charcoal for cooking.

In a medium bowl, beat together the eggs, milk, salt, and pepper until thoroughly blended. Set aside.

Heat 1 tablespoon oil in a 10" skillet over medium heat. Add the shallot and sauté until soft and beginning to brown, 7-10 minutes.

Reduce the heat to medium-low by raising your campfire grate or moving the skillet to the cooler side of the grill. Add the tomatoes to the skillet, followed by the egg mixture, basil, and cheese. Cover with a lid. Scatter a few embers across the lid.

Cook until the frittata has puffed up and the eggs are just set, about 15 minutes (check at 10 minutes to gauge progress, using heat proof gloves or a lid lifter to remove the lid).

Serve with additional cheese and basil if desired and enjoy!

Dutch Oven Biscuits and Gravy



Prep time 10 mins, cook time 15 mins, Total time 25 mins, Serves: 6

Ingredients:

- 1 package Pillsbury Grands Biscuits
- 1 tbsp Oil
- 1 lb. pork sausage, crumbled
- ¼ cup flour
- 2½ cups milk
- ½ tsp Onion powder
- ⅓ tsp Thyme
- 1 tsp pepper
- ⅓ tsp salt

Instructions:

1. Rub oil on the bottom and sides of the Dutch oven, this will prevent the biscuits from sticking.
2. Arrange the biscuits in the Dutch oven so that they barely touch. They will expand, so leave some room between them.
3. Cook the biscuits for 10 minutes and then check. Add time as needed.
4. In a separate skillet cook sausage over medium heat 5-6 minutes.
5. Stir in flour, mix it in with the sausage to get it coated. Gradually start adding the milk, making sure to keep stirring.
6. Cook mixture until it comes to a boil and starts to thicken, stir constantly. Reduce heat and let it simmer for 2 minutes. Season with salt, pepper, onion powder and thyme.

Dutch Oven Breakfast Casserole



The only cooking utensils you will need are a 9 inch cast iron Dutch Oven (with legs and a lipped lid), a large spoon, a knife, and a Dutch Oven lid lifter (or a hammer works nicely). We normally use wood to build our cooking fires, but I am demonstrating with charcoal, to make it easier for you to reproduce. To prepare a hardy amount of breakfast for two people, you will need: 1 pound of Smoked Bacon, 2 large potatoes, ½ white onion, 5 extra large eggs, and shredded sharp cheddar cheese.

Begin by arranging your charcoal briquettes in a pyramid shape (just like you would in a grill) on the ground, in a large clear area. Ignite the charcoal and you can begin your food preparation.

Cut your bacon into 1 inch pieces, cut your potatoes into 1 inch cubes, and dice your onion.

When the briquettes are ready, use your Dutch Oven lid lifter to flatten your pyramid out a little, so the Dutch Oven can sit on top of the coals. Add your bacon to the Dutch Oven and cook it completely with the lid removed. The process of frying the bacon is exactly the same as you would on a stove top.

When the bacon is cooked, remove it from the Dutch Oven and set aside. The bacon usually makes the perfect amount of grease, so you do not have to go through the dangerous process of removing any. Add your potatoes and onions to the Dutch Oven and cover with the lid. Arrange your briquettes in a single layer and place approximately 9 briquettes on top.

After 5 minutes, remove the lid and rotate approximately 45 degrees. This alleviates any hot spots and prevents you from burning your potatoes. After 10 minutes, remove the lid, stir your potatoes, and replace the lid. Fifteen minutes into the process, rotate the lid again. The potatoes should be soft after 20 minutes, but if they are not, you can continue to rotate the lid every 5 minutes and stir every 10 minutes, until they are finished.

When the potatoes are completely cooked, add your bacon to the Dutch Oven and stir gently. Now, add your 5 eggs. Stir gently once more, to break the yolks and replace the lid. It will take a little over 5 minutes to cook the eggs. When the eggs are completely done, remove the lid and cover with shredded cheddar cheese. You can add as much, or as little, as you wish.

Replace the lid, and after about 5 minutes the cheese will be melted completely. Yummy! In case you are wondering, a serving is half the contents of the Dutch Oven (a huge portion) and is approximately 675 calories.

Dutch Oven Dutch Baby



Prep Time 15 mins, Cook Time 25 mins, Total Time 40 mins, Servings 6 servings, Calories 439

Ingredients:

- 1/2 cup butter
- 9 eggs
- 1 1/2 cups milk
- 1 tablespoon vanilla
- zest from one lemon
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 4 cups berries
- 1/4 cup powdered sugar (amount varies based on preference)
- lemon juice (to squeeze on berries, if desired)

Using a 12 inch (8 quart) Dutch oven, prepare 24 charcoals.

In a large bowl, combine the eggs, milk, vanilla, and lemon zest (this can be done ahead of time). When you're ready to cook, add the flour and salt and whisk together until well blended.

When the coals are nice and hot, place 8 coals directly under the Dutch oven. Add the cube of butter and allow to melt. Once melted, add the batter to the pot, cover, and add remaining 16 coals to the lid.

Rotate the lid $\frac{1}{4}$ turn every 5 minutes and allow the Dutch baby to cook until set, about 25 minutes. It should puff up all the way to the lid and once the lid is removed it will fall. Remove from heat.

Cover with berries, powdered sugar, and a squeeze of lemon. Replace lid and allow the berries to warm before serving. Cut into 6 slices and enjoy!

Dutch Oven Sausage Breakfast Pinwheels



Dutch Oven Sausage Breakfast Pinwheels | Tender bread is filled with sausage and cheese and baked in a Dutch oven. This recipe was designed for camping out!

Servings 12 servings, Calories 268kcal

1. Light the coals so that they will be hot and ready when you get the sausage roll ready.
2. Spray the inside of a large Dutch oven with non-stick spray.
3. Prepare the roll as directed below.
4. Evenly distribute the charcoal briquettes on top and bottom of the Dutch oven.
5. Open the lid as few of times as possible to hold the heat in.

Ingredients:

- 2 cans pizza crust
- 1 pound sausage
- 1 pound shredded cheddar cheese

Instructions:

1. Line the inside of the Dutch oven with heavy duty foil.
2. You'll need 26 charcoal bricks for this. 10 for the bottom, 16 for the lid.
3. This will get the temperature to approximately 350 degrees.
4. Roll out one pizza crust and cut twelve 3-inch rounds with a cookie cutter.
5. Cook sausage in a large skillet until it's no longer pink. Remove from pan and drain on a paper towel.
6. Roll another pizza crust out and layer with sausage and cheese.
7. Roll up jelly roll style beginning with the long side.
8. Pinch to close.
9. Cut into 12 even slices.

10. Place 3-inch dough on the bottom side of the pinwheel (so that the sausage and cheese don't fall out) and place on foil in Dutch oven.
11. Continue with all the rolls.
12. Place lid on Dutch oven and place oven on the fire.
13. Cook at 350 (10 coals on bottom and 16 coals on top. We added extra because it was 30 degrees outside on the day we try this recipe) for about 30 minutes.
14. Check often the last 5 minutes so as to not overcook.
15. Serve immediately.
16. Optional - serve with maple syrup.

Eggs Benedict Casserole



Ingredients:

1 12 oz. package English muffins, cut into 1-inch pieces
8 oz. Canadian bacon, cut into 1-inch pieces
6 large eggs
2 1/2 cups milk
1 Tbsp. fresh lemon juice
1 tsp mustard
1/2 tsp salt
1/4 tsp freshly ground black pepper
Packaged Hollandaise sauce

Directions:

Lightly oil or spray Dutch oven.

Combine muffin pieces and Canadian bacon in prepared Dutch oven.

Whisk eggs, milk, mustard, lemon juice, salt and pepper in a medium bowl.

Pour egg mixture over muffin pieces; let casserole sit for 30 minutes.

If you're at home or have access to refrigeration, allow bread mixture to sit for 4-12 hours before baking.

Bake at 375 degrees for 40-45 minutes moving center coals if necessary to prevent center from burning. Makes 4-6 servings.

Top off with your favorite Hollandaise recipe.

Eggs in Jail



TOTAL TIME 30 mins

You'll need to pack a bread knife and a 1 1/2-in. round cutter or a tricked-out Swiss Army knife.

Ingredients:

- 8 slices thick-cut applewood-smoked bacon (10 oz. total)
- 1 loaf (12 oz.) unsliced brioche*
- About 4 tbsp. butter, softened
- 4 large eggs
- About 1/8 tsp. kosher salt
- About 1/8 tsp. pepper

How to Make It:

IN CAMP

Brown bacon in a 12-in. cast-iron skillet over medium-high heat, 8 to 10 minutes, turning as needed. Transfer to paper towels and drape with foil to keep warm. Discard fat from pan and wipe pan somewhat clean with a paper towel.

Meanwhile, cut 4 brioche slices, each about 1 1/4 in. thick (you'll have bread left over). Spread both sides with about 3 tbsp. butter total. Cut a hole in each slice; set centers aside.

Put bread in pan, pressing down slightly to flatten, and set over medium-low heat. Put about 1/2 tsp. butter in each hole, then crack an egg into each. Sprinkle eggs with a little salt and pepper. Cook until bottom of bread is golden, 3 minutes.

Flip toast and eggs carefully with a wide spatula. Sprinkle eggs with salt and pepper. Cook until underside of toast is golden, and egg is done the way you like, about 3 minutes more for softly set.

Transfer eggs and toast to plates. Quickly toast bread centers, then set 1 on each serving. Serve with bacon.

Grilled Halloumi Breakfast Sandwich



PREP TIME: 5 MINUTES, COOK TIME: 15 MINUTES, SERVINGS: 1 SANDWICH

This sweet & spicy breakfast has it all: fried cheese and egg, sandwiched between a sweet Hawaiian roll bun. This is a camping breakfast that will have you excited to roll out of your sleeping bag in the morning!

Ingredients:

- 1 large Hawaiian sweet roll (use the sandwich buns if you can find them)
- 1 tablespoon butter or oil divided
- 2 oz halloumi cheese sliced
- 1 egg
- 3 tablespoons mayo
- 1 tablespoon Sriracha (more or less depending on your heat preference)
- 1 scallion sliced or julienned
- salt + pepper to taste

Toast the sandwich buns either in your skillet or over a grill. Set aside.

Heat half the butter or oil in your skillet over medium high heat. Once melted, add the cheese. Fry on each side until golden brown in spots, about 3-4 minutes per side. Set aside. This step could also be done on a grill if you have one going. In that case, skip the butter/oil, and place the cheese directly on the grill.

Heat the remaining butter or oil over medium heat. Once melted, crack the egg into the skillet. Totally optional step: Once the whites begin to set, you can use a fork to mix up the yolk a bit so that it gets distributed throughout the egg a bit, so there will be yolk in every bite. Cook the egg for about 4 minutes, or until they are cooked to your preferred doneness.

While the egg is cooking, prep the spicy mayo. In a small bowl (or in a measuring cup), mix together the mayonnaise and the Sriracha.

To assemble, spread the spicy mayo on each cut surface of the buns. Layer on the grilled halloumi, egg, scallions, and salt & pepper to taste.

Lumberjack Breakfast Packets.



Ingredients:

Sausages or Canadian bacon

Frozen hash browns, or leftover cooked potatoes, diced

Eggs

Chopped tomatoes and green onions if you like

Shredded cheese, any kind.

Directions:

Lay sausages or Canadian bacon on a double layer of foil that has been sprayed lightly with cooking spray.

It is best to have the meat on the bottom so it can receive direct heat from the grill to cook properly.

{Leave out the sausages if you don't like meat, and just start hash browns and a big dab of butter.}



On top of the sausages, add a handful of frozen hash browns or diced leftover potatoes, an egg or two, and diced tomato and green onion if you like.

Salt & pepper to taste.

You can also add Cajun spice, or Old Bay spice or whatever spice your family likes.

Wrap up packet and place on a hot BBQ for 15-20 minutes or until meat is thoroughly cooked.



After the packet has cooked for 15-20 minutes...



I like to open it up and add shredded cheese and put it back on the BBQ with the cover down to melt the cheese for a few minutes.



Once the cheese is melted,.. presto....a delicious and **very** filling breakfast. Or brunch is ready!

Add some fruit and you have a picture perfect meal.

Mountain Man Breakfast



This one-pot breakfast is the perfect meal for any scout gathering or family camping trip. When served with our campfire buttermilk biscuits, it simply can't be beat.

Prep Time 10-15 minutes, Cook Time 20-25 minutes, Serves 6-8

Ingredients:

- 2 pounds sausage
- 2 pounds frozen hash brown potatoes
- 8 eggs, beaten with $\frac{1}{4}$ cup water
- 2 cups cheese, grated

Directions:

1. In a 12 Inch Camp Dutch Oven over a full bed of hot coals, fry and crumble sausage.
2. Remove cooked sausage and drain on paper towels.
3. Using the sausage drippings in the pan, brown potatoes and spread them evenly in bottom of Dutch oven.
4. Place cooked sausage over potatoes. Pour eggs over sausage layer. Sprinkle top with cheese.
5. Cook with 8 coals underneath Dutch oven and 16 on top for 20 to 25 minutes, until eggs are cooked.

No Mess Camping Omelets in a Bag



Individual omelets in a bag are great for camping or trying to feed a crowd individualized omelets.

PREP TIME 5 mins, COOK TIME 15 mins, TOTAL TIME 20 mins, SERVINGS 1 omelet

Ingredients:

- 1 freezer bag
- 2 eggs
- 1/2 cup of omelet fillings of your choice - sausage bacon, onions, mushrooms, peppers, etc.
- 1/4 cup of cheese

Directions:

1. Crack eggs into the freezer quart sized bags.
2. Add fillings and cheese.



3. Seal bag and shake to scramble and mix the omelet.
4. Cook in gently boiling water for 14-15 minutes.



Perfect French Toast



Ingredients:

- 1/2 lb. loaf bread
- 3 eggs
- 1 cup milk
- 2 tablespoons sugar plus more for sprinkling
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract optional
- ¼ teaspoon nutmeg optional
- 4 tablespoons butter for pan
- Maple syrup & berries to top

Directions:

Cut the bread into 3/4" - 1" thick slices.

Beat the eggs first in a bowl large enough to accommodate a slice of the bread. Then add milk, cinnamon, nutmeg, vanilla, and sugar together, until thoroughly mixed.

Heat 4 tablespoon butter in a skillet over medium heat.

Dip a slice of bread in the egg and milk mixture and let it soak for about 10 seconds on each side. Let the excess drip off, sprinkle each side with additional sugar, and then fry it in the skillet until golden and crispy on each side, about 3 minutes per side.

Repeat with the rest of the bread, adding more butter to the skillet as needed.

Serve with maple syrup, fresh fruit, and a cup of hot coffee. Enjoy!

Pie Iron Bacon Breakfast



For each pie iron, you will need:

3 slices of bacon, thick cut is what I normally use, but thin is also fine

1/3-1/2 cup of frozen hashbrowns, no need to thaw

1 egg

salt/pepper

First, lay 3 strips of bacon over a single open pie iron.

We like the cast iron pie irons. I tend to place them over the flame instead of in the coals, so I am not good with Teflon. The Teflon ones are lighter, but like the Teflon pans we had at home, I use too high of heat and wreck them. The cast iron ones last longer but are heavier. Sometimes, we rest them on the grate or prop them on the rim of the fire pit when we are cooking.

Since I am using bacon, there is no need to grease the pie irons. The husband did ask why I did not get thick slice bacon like I normally do, but the thinner bacon worked fine.



Next, mound up frozen shredded hashbrowns. They should be mounded up so they will snugly fill the pie iron when it closes but leaving some room for the egg.



Break one egg on top of the hashbrowns, take a fork and break the yolk and stir it down into the hashbrowns.



Fold over the bacon to cover the egg and hashbrowns, then close the pie iron. Cook over a fire until both sides are brown and crispy. Time will depend on the heat of the fire.



We can usually hear the bacon sizzle, and after a few minutes carefully open it a little to check and see if it is beginning to brown. **Be careful** when turning to cook the second side, the bacon grease can drip out, which is ok but can cause the fire to flame up.

Sometimes it will stick to the pie iron, a butter knife can be useful to get it out.

This is our favorite camping breakfast, I get to have a morning fire and the husband gets bacon. I have added mushrooms with the hashbrowns and think onions would taste good too.

Pie Iron Breakfast Wrap



Ingredients:

- 4 10" tortillas
- 2 cups scrambled eggs, prepared
- 4 slices of bacon, cooked
- 1 cup tex-mex cheese, shredded
- Salt and pepper



Spray the inside of the pie iron with non-stick spray or wipe down with butter. Lay a tortilla to one side of the iron and fill with breakfast toppings.



Fold the other half of the tortilla over the toppings to create a pocket before closing the iron.

Cook over the fire for 5-10 minutes, flipping the pie iron when necessary. Pop the breakfast wrap out of the iron and enjoy!

Pie Iron French Breakfast Puffs



Ingredients:

- 3 tablespoons butter
- ½ cup milk
- ½ cup sugar
- 1 ½ cups flour
- 1 egg
- pinch of nutmeg(optional)
- 2 ¼ teaspoons baking powder
- butter/ cinnamon sugar for sprinkling on top before eating



Directions:

Mix all ingredients to form a batter.

Pour enough batter to fill bottom cavity of a well-greased pie iron.

Close cooker, latch handles and bake over medium heat about 3 or 4 minutes on first side and 2 or 3 minutes on second side.

Spread with butter while still warm and sprinkle with cinnamon sugar.

Pie Iron Nutella & Banana Biscuits



These pie iron Nutella & Banana biscuits make a delicious addition to your camping trip!

PREP TIME 1 minute, COOK TIME 10 minutes, TOTAL TIME 11 minutes YIELD: 1 BISCUIT

Ingredients:

- Nutella
- Banana
- Pillsbury biscuit dough
- Non-stick cooking spray (optional)

Instructions:

1. Spray the interior of the pie iron with nonstick spray.
2. Layer 1 biscuit, Nutella, sliced banana pieces and 1 biscuit.
3. Close and latch the pie iron.
4. Cook over the fire, opening the iron to check progress periodically.
5. Cook for approximately 5 mins per side depending on how hot the fire is.

Pie Iron Sausage and Egg Hobo Pies



Pie Iron Sausage and Egg Hobo Pies are super EASY, extra TASTY, and fun campfire breakfast recipe! Delicious sausage, egg, and ooey gooey cheese melted together inside buttery crusty toasted bread slices. Your family will go nuts over these!

PREP TIME5 minutes, **COOK TIME**7 minutes, **TOTAL TIME**12 minutes

Ingredients:

- 2 slices of bread
- 1 tablespoon of butter
- 1 egg
- 1 slice cheese
- 1/3 cup breakfast sausage, cooked and crumbled

Instructions:

Assemble Breakfast Sandwiches

1. Butter 1 side of each slice of bread
2. Beat the egg in a small bowl.
3. Generously spray the pie iron with nonstick spray.
4. Lay 1 slice of bread, buttered side down on the pie iron. Top with egg, sausage, and cheese.
5. Lay the final slice of bread, buttered side out, then close pie iron over the sandwich.
6. Trim any excess bread.
7. Cook over campfire, camp stove, or grill. See details below!

Cooking Instructions:

You can cook your Pie Iron breakfast sandwiches over a campfire, but did you know that you can also cook them on your camp stove or even grill? This is a great option if it rains, or you don't want a campfire that morning! Here's what to do:

Campfire - cook your sandwich for 4 to 7 minutes, turning half way, until the bread is golden brown, and egg is cooked. For best results keep the pie iron in a hot area of coals but not TOO HOT. It is easy for the bread to burn before the egg gets cooked.

Camp Stove - Turn your camp stove on medium heat and lay your pie iron directly on the stove grate over the flame. Cook for approximately 3 to 4 minutes per side

Grill - Preheat your grill to a medium heat (300 to 400 degrees). Lay your pie irons directly on the grill and cook for approximately 3 to 4 minutes per side until the bread is golden brown and egg is cooked. If you have a wooden handle keep these away from the grill.

Shepherd's Breakfast



TOTAL TIME: Prep/Total Time: 30 mi. YIELD: 8 servings.

My sister-in-law always made this delicious breakfast dish when we were camping and had to come up with good, easy breakfast ideas. Served with toast, juice and milk or coffee, it's a sure hit with the breakfast crowd! One-dish casseroles like this were a big help while I was raising my nine children. Now I've passed this recipe on to them. —Pauletta Bushnell, Albany, Oregon

Ingredients:

- 3/4 pound bacon strips, finely chopped
- 1 medium onion, chopped
- 1 package (30 ounces) frozen shredded hash brown potatoes, thawed
- 8 large eggs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup shredded cheddar cheese

Directions:

- 1. In a large skillet, cook bacon and onion over medium heat until bacon is crisp. Drain, reserving 1/4 cup drippings in pan.
- 2. Stir in hash browns. Cook, uncovered, over medium heat until bottom is golden brown, about 10 minutes. Turn potatoes. With the back of a spoon, make 8 evenly spaced wells in potato mixture. Break 1 egg into each well. Sprinkle with salt and pepper.
- 3. Cook, covered, on low until eggs are set and potatoes are tender, about 10 minutes. Sprinkle with cheese; let stand until cheese is melted.

Western Skillet Campfire Scramble



Delicious make ahead camping breakfast

- Prep Time: 10 min, Cook Time: 40 min, Yield: 8 servings 1x

Ingredients:

- 30 oz. of frozen shredded hash browns
- 1 cup of diced ham (about 8 thick slices of ham) – I bought a pre-sliced boneless ham and used the extra for sandwiches
- 1 diced large bell pepper
- 2 cups of shredded cheddar cheese
- 8 eggs
- 1/4 cup of water
- 1 tsp. of onion powder
- 1/2 tsp. of salt
- 1/2 tsp. of ground black pepper
- 9x13 Foil Cake Pan

Directions:

1. In a large bowl, mix the hashbrowns, diced ham, and green pepper, and cheese
2. In a medium bowl, mix the eggs, water, onion powder, salt, pepper
3. Add the egg mixture to the hashbrown mixture and mix together
4. Spray a 9x13 foil cake pan with non-stick spray
5. Pour everything into the cake pan and cover with foil
6. *You can store this in a cooler or refrigerator for a couple of days

7. When you are ready to cook, preheat grill to medium heat and cook over the flame for about 40-45 minutes or until egg is cooked through.
8. Not all grills cook the same...
9. *Be sure to adjust cooking placement on your grill. If the flame is burning the bottom of your breakfast, move the pan to indirect heat and close the grill cover. Move the hash breakfast around as needed.

NOTES

- Can cook on coals – just place the cake pan over medium coals and cook for the same length of time as mentioned above. Move around the grill several times during cooking to ensure even cooking
- Or – Bake in Oven – Preheat the oven to 375 degrees, place foil pan on a baking sheet and bake for about 15-20 minutes, or until eggs and hash browns are cooked through.

Dutch Oven Meals

According to the Scouts website, “It can be used to fry, sauté, bake, stew, roast or slow cook — any time of day and for nearly any type of meal. It’s not uncommon for a single recipe to involve several cooking methods using the same oven.”

Have you wanted to learn how to cook in a Dutch oven but have been afraid to try?

Well NO more!

You will be successful EVERY TIME you cook with your Dutch oven because there is a method to controlling the heat and I'll tell you all about it.

the HOW, WHY and WHAT of Dutch oven cooking; all of it's HERE in this very helpful post.

How Do I Use the Coals & Temperature – All About Dutch Oven Cooking: 101

Explain how the Temperature Work with coals?

Part of learning how to cook in a Dutch oven is all about the coal and the heat.

It's not a guessing game, or a mystery of how many coals it will take for your recipe (*I have great ones at the bottom of this post I share with you*).

See, there is a sure-fire way to have success every time you cook with coal and your Dutch ovens – it's simply knowing how to control the temperature, based on the size of your Dutch oven!

Let's begin with the temperature:

Temperature Chart

- 1- We like to use "The rule of Three" to gauge our temperature.
- 2- Take the size of your pot, for instance you have a 12 inch pot you would add three to the number 12 and put 15 coals on top and subtract three from 12 and place 9 coals underneath the pot.
- 3- This will give you about a 325 degree oven.
- 4- If you want a 350 degree oven, you would add one coal to the top and one coal to the bottom.
- 5- Doing this will increase the temperature 25 degrees.
- 6- To decrease the temperature, simply remove 2 coals.
- 7- Coals are ready when the shoulders or edges are gray.
- 8- If you wait for the whole coal to be gray they will not last as long, this is when we say that they are "spent".
- 9- Coals usually last for at least an hour to an hour and a half.
- 10- To keep cooking, simply put a new coal next to a 'live' coal and it will ignite on it's own, maintaining the temperature you desire.

Converting the Temperature

With a little practice, any food can be properly cooked in a Dutch oven, the only stipulation is, that it's important to understand HOW to bring the Dutch oven to the right temperature with

our coals.

Here is a handy chart to help with the temperature so food will cook evenly and properly; cakes, roasts, chicken dishes, virtually anything can be deliciously conjured by adjusting the number of briquettes to match the required heat called for in your recipe.

Here's how it works:

- 1- You find the size of Dutch oven you are using
- 2- Look for the temperature you want to cook at
- 3- See how many hot coals to put on the bottom, or underneath the Dutch oven
- 4- How many hot coals to put on the top of the Dutch oven

Coal chart

Temperature	10"		12"		14"	
	<u>Top</u>	<u>Bottom</u>	<u>Top</u>	<u>Bottom</u>	<u>Top</u>	<u>Bottom</u>
300	13	7	14	8	16	10
325	14	8	15	9	17	11
350	15	9	16	10	18	12
375	16	10	17	11	19	13
400	17	11	18	12	20	14
425	18	12	19	13	21	15
450	19	13	20	14	22	16
500	20	14	21	15	23	17

Take the size of your Dutch oven and add three to that number and place that many coals on top. Subtract three from that number and place that many coals on the bottom. This will give you about a 300-325 degree oven. If you want to make it hotter in 25 degree increments just add one coal to the top and one to the bottom.

HOW TO START

It's not difficult at all to learn how to cook in a Dutch oven; however there are a few precautions:

Keep in mind that cooking with charcoal is VERY HOT, so use extreme care to keep children and animals away and at a very safe distance. Use caution yourself with proper tools (like the ones I recommend in my top 10 list [HERE](#)) since you will be working with very high temperatures when the charcoal is lit.

1- Place the charcoal starter/basket onto a Dutch oven table OR heavy piece of metal that is elevated.

2- These cement tree rings that are set to be opposite each other work perfectly. There needs to be air circulating underneath, which is why they must be up off the ground.

2- Fill the Charcoal Starter with charcoal



3- Stuff wadded up newspaper underneath the charcoal basket. This will be the source of flame to light the charcoal.

Lighter fluid can be used, but the newspaper method is better, cheaper and doesn't give an odor.



4- Light the newspaper through the holes at the bottom of the charcoal basket.



5- As the newspaper lights, the smoke will rise.



6- Continue carefully stuffing wads of newspaper through the holes as the paper burns down. *Again, carefully.*



6- When the edges are white, the charcoal is ready to use.



Note: Charcoal at the bottom of the bucket will be burning much hotter than those at the top; watch so as not to burn those down too much and use from the bottom.



TO COOK!

Success is yours, you are learning how to cook in a Dutch oven! Your coals are hot and—

Your food is in the pot (*remember I am sharing my recipes with you at the bottom of the page*), place the Dutch oven on the elevated metal plate OR a Dutch oven table OR in a prepared fire pit – make sure to cook in a prepared and SAFE area, that children are not able to access.

The coals and ovens are heated up to the temperature you need.

Carefully, with long tongs, take lit charcoal from the charcoal chimney and place the number you desire on the metal plate, Dutch oven table or pit, using recipe or chart above.

Notice how they are touching, and the white lit corners are sure to touch the unlit ones?

This allows for more cooking time as the lit coals burn down, then the unlit ones light and burn through so the heat keeps a constant temperature for the cooking time you need.



Now place the filled Dutch oven on top of the lit coals.



Next, place the coals on top of the lid of the Dutch oven needed for the recipe.



- Dutch ovens can be stacked allowing for various sizes of ovens to cook at different temperatures.
- Stacking saves space and is economical too.
- Be sure and discard coals into a coal bucket or a safe place such as a charcoal barbecue grill when finished.
- It's best practice to have a large bucket of water nearby for discarding the hot coals when finished cooking.



DUTCH OVEN TEMPERATURE CHART & COOKING TIPS



Divide The Heat
3:1 Ratio
Most coals on top
CampingForFoodies.com

DUTCH OVEN TEMPERATURE CHART & COOKING TIPS



Divide The Heat
1:1 Ratio
Even coals on top and bottom
CampingForFoodies.com

COAL CHART

CampingForFoodies.com

DUTCH OVEN TEMPERATURE CHART & COOKING TIPS



Divide The Heat
4:1 Ratio
Most coals on bottom
Campingforfoodies.com

DUTCH OVEN TEMPERATURE CHART & COOKING TIPS



Concentrate The Heat
No Ratio
All coals on bottom
Campingforfoodies.com

Baked Cavatina in a Dutch Oven



Ingredients:

This is a very versatile recipe. It's basically common pizza toppings made with pasta, so you can make it any way you want. If you like mushrooms, add mushrooms, if you hate onions, skip them. Here is what we put into ours:

- 1 Jar of Spaghetti Sauce (24 oz)
- 1/2 Cooked Sausage (I used frozen patties on I had in the freezer)
- 1/2 Cup Chopped Peppers and Onions
- Cooked Pasta (4 Cups uncooked pasta)
- Turkey Pepperoni
- Regular Pepperoni
- Shredded Mozzarella Cheese (8 oz)

The Pasta

There used to be a pasta mix called Wacky Mac that was a mix of different pasta shapes. I haven't seen it in stores in a long time. To make my own cavatina pasta mix of different shapes, I used what I had in my pantry.

I made the pasta the night before our camping trip. If you do this make sure to cool it down and pour enough olive oil to coat the pasta to keep it from sticking together. This helps so much in the prep time for making dinner while camping. It seems we are always racing daylight to get dinner ready. I also readied the sausage and chopped the peppers and onions the night before.

Directions:

Make sure to get your briquettes ready for the Dutch Oven before assembling the baked cavatina. My husband readied about 21-23 briquettes.

In a greased foil liner or directly into well-seasoned Dutch Oven pour a layer of the cooked pasta, only use 1/2 of pre-cooked pasta. This is a layering process.

Pour half of the jar of sauce the pasta and layer with your pizza toppings. I did half with turkey pepperoni, peppers and onions and the other half with sausage and regular pepperoni. This keeps the picky eaters happy. Don't use all of the toppings, only about half. Sprinkle mozzarella cheese on top.



Repeat the layering of pasta, toppings, sauce and cheese. I did put a turkey pepperoni slice on top so I would know which was my half.



Baking



Just outside of our fire ring, because the ground was more level, we placed seven hot briquettes on the ground. We then put the Dutch Oven directly over them and placed fourteen hot briquettes on top of the Dutch Oven lid. This should get the temperature up to 350 degrees. We let it bake for about 40 minutes. Baking times will vary, especially with Dutch Ovens. I would recommend peaking at the cavatina around 30 minutes and see how it looks and go from there. The cheese should be melted and browning on top.

Baked Three-Bean Casserole with Crispy Bacon



By doctoring three different types and sizes of canned beans with barbecue sauce and bacon, Perry Lang creates an outrageously good version of baked beans. He often cooks his beans over a fire in a cast-iron casserole, but we adapted the recipe for baking in an indoor oven.

Active: 25 mins, Total: 3 hrs., Yield: 6

Ingredients:

- 3 tablespoons vegetable oil
- 5 garlic cloves, minced
- 1 green bell pepper, chopped
- 1 medium onion, coarsely chopped
- 1 tablespoon minced fresh ginger
- Kosher salt
- 2 cups Sweet and Sticky Barbecue Sauce mixed with $\frac{1}{2}$ cup water
- Two 15 $\frac{1}{2}$ -ounce cans baked beans
- One 19-ounce can red kidney beans, drained and rinsed
- One 19-ounce can pinto beans, drained and rinsed
- 6 slices lean bacon

Preheat the oven to 375°. Heat the oil in a large saucepan. Add the garlic, green pepper, onion, ginger and 1 teaspoon of salt and cook over moderate heat, stirring occasionally, until the vegetables are softened, about 8 minutes. Add the diluted Sweet and Sticky Barbecue Sauce and all of the beans and simmer over low heat for 30 minutes, stirring occasionally.

Transfer the beans to a 9-by-13-inch baking dish and arrange the bacon strips on top. Bake the beans for 45 minutes, or until bubbling and the bacon is crisp. Let cool for 15 minutes before serving.

BBQ Dutch Oven Chicken and Potatoes



Ingredients:

- 3-4 large chicken breasts
- 1 package of bacon
- 5 small potatoes, sliced into 1/4 - 1/2 inch slices
- 1 red onion, chopped
- 1 lb. butter, optional
- 1 bottle of your favorite BBQ sauce
- 26 coals

Instructions:

1. Make sure your coals are burning nicely. Place Dutch oven on top and put bacon in Dutch oven.
2. Cook bacon until cooked. Drain most of the excess grease (you want to keep probably 1/4 cup in the Dutch oven)
3. Add onions, potatoes, chicken breasts, onion, butter, and BBQ sauce into the Dutch oven.
4. Cover with lid and make sure there are 14 coals underneath the the Dutch oven and 12 on top.
5. Cook about 35-50 minutes, or until the chicken is done.

Notes

This can be made in a slow cooker. Just precook the bacon and onions, and then throw everything in the slow cooker until the chicken is done - about 3-4 hours on high, 4-5 on low.

Best Dutch oven barbequed ribs you'll ever taste!



I had tasted BBQ's ribs in a Dutch oven a couple of years ago. Quite a surprise tasted like BBQ, very juicy and falls off the bone tender. Resolved to duplicate this incredible meal outdoors and with the same style, flavor and finesse, I set to work. My original plan was an exact duplicate of the original recipe, which tends to change at every attempt unless you follow a written recipe.

A 12" Dutch oven was my first choice of pots. Cut my ribs in half and layer them. This seemed to result in an uneven coating of BBQ sauce, so I switch to a 14" with the same results. Stacking the ribs was not what I was looking for; do not get me wrong, the ribs were awesome every time.

Cabela's had my solution, an oval Dutch oven which they call a "Oval Roaster/Griddle". You can see the roaster in the pictures below and I will do a thorough review in my next post. I will also be sharing my rub and Dutch oven equipment, so stay tuned...

Ingredients:

1 – Rack of ribs (Trimmed, I prefer St. Louis cut)

(New) Honey mustard to coat

Rub of your choice

1 – Red Bell Pepper

1 – Yellow Bell Pepper

1 – Red Onion

1 – Bottle of BBQ Sauce (I use Trader Joe's Kansas City BBQ sauce)

1 – Bottle of Dark Beer.

1 – 14" Dutch oven or 1 Oval Dutch oven roaster (Cabela's)

Directions:

Wash and trim ribs. Remove skin on back of ribs with a paper towel. Dry completely, apply a light coating of Honey mustard to all surfaces of ribs and coat your ribs with the BBQ rub on all sides. Slice Bell peppers and Onion, place in bottom of Dutch oven.



Place rubbed ribs on top of Bell peppers and Onion.



Pour BBQ sauce on top of ribs, enough to cover thickly.

Pour 1/2 to 3/4 of beer around sides to coat bottom, I usually save some for me, maybe 1/3 of cooks sample.

**Cooking time:**

Try to cook at least two hours. Depending on your pot and weather conditions, start out with the basic three up three down formula and work from there. 350 degrees seems to be the best for me. (I' cover this later also) Cook up to three hrs. and you might have to use a spoon to eat your ribs.

Here is my oval roaster sitting on two lid holders. Worked great!



Braised Chicken Thighs with Shallots and Mushrooms



These chicken thighs are braised in a simple but flavorful jus and will make you feel like you're at a French bistro.

TOGO TIP

This dish makes its own extremely flavorful sauce while it's braising. Make sure you serve it with something to soak up the gravy, like mashed potatoes, stuffing, egg noodles, or crusty bread.

PREP AHEAD

Season the chicken thighs with salt and pepper the night before you make this dish. You can also prep the mushrooms and shallots and store them in an airtight container in a cooler or refrigerator.

Ingredients:

- 6-8 bone-in, skin-on chicken thighs
- 1 tablespoon kosher salt
- ½ tablespoon ground black pepper
- ½ tablespoon olive oil
- 15 button or cremini mushrooms, quartered
- 1 large shallot, halved and cut into slices
- 2 cloves of garlic, smashed
- 1 tablespoon all-purpose flour
- ¼ cup dry white wine
- 1 cup chicken stock
- 1 tablespoon whole-grain Dijon mustard
- 5 thyme stems

Directions:

1. Dry the chicken thighs well with a paper towel. Then season them evenly with the salt and pepper on all sides. Meanwhile, warm charcoal briquettes.
2. Heat the Dutch oven over a moderately hot flame (about medium-high heat on a propane stove). Add the olive oil. Then place each chicken thigh in the Dutch oven, skin side down. Sear for 5 to 7 minutes until the skin is deep golden brown in color, then flip and sear on the meat side for 2 minutes. Remove from the pan and set aside. Sear in two batches to keep an even high heat in the Dutch oven.
3. Once the chicken has been seared, remove any excess oil. Keep about 1 tablespoon of fat in the pot. Add the mushrooms. Cook until the mushrooms lose their moisture and start to brown.
4. If the pan is dry, add a bit more fat back to the pan. Add the shallots and cook for about 3 minutes until the shallots are softened and turn translucent. Toss the smashed garlic into the pot.
5. Sprinkle the flour over the vegetables and cook, stirring constantly, for about 2 minutes to toast the flour.
6. Add the white wine, chicken stock, Dijon mustard, and thyme stems. Stir well. Bring to a simmer.
7. Nestle the chicken thighs back in the pan, leaving the top half out of the liquid.
8. Place Dutch oven over coals. Put the lid on and place the remaining coals on top of the lid. Use tongs to evenly distribute.
9. Cook for about 30 minutes until the chicken is cooked and registers at least 175 F on a probe thermometer.

Camp Chili and Cornbread



Ingredients:

- 3 pounds of ground beef
- 1 large onion, diced
- 1 green bell pepper, diced
- 8 cloves of garlic, minced
- 1/2 teaspoon of dried oregano
- 1 28-oz can of diced tomatoes
- 1 6-oz tomato paste
- 1 16-oz can of kidney beans or black beans
- 5 tablespoons of chili powder
- 2 tablespoons of ground chipotle powder
- 1 tablespoon of ground cumin
- 1 can of beer (or water)
- 2 8.5-oz boxes of Jiffy cornbread (or any other corn bread mix you like)
- (Eggs and milk for the Jiffy cornbread mix)
- Salt and black pepper

Directions:

- Make a layer of hot coals on the ground.
- Place the Dutch oven over the coals and allow the Dutch oven to get hot.
- Cook the ground beef until it starts to brown, breaking up the meat with a spatula.
- Add the onions, garlic, and bell pepper and continue to cook until the vegetables are softened

- Add the chili powder, chipotle powder, cumin, diced tomatoes, and tomato paste.
- Add the can of beer and beans and cook for another 10-15 minutes.
- Season with salt and pepper to taste.
- Make the cornbread mix in a bowl and pour over the top of the chili.
- Place the lid on top of the Dutch oven and place about 20 hot coals over the top of the lid.
- Cook for about 10 minutes and check to see if the cornbread is done cooking by lifting the lid and poking a skewer through the cornbread. If it comes out clean the chili is done.

Campfire Beef and Summer Veggies



This recipe is a twist on pot roast. While delicious, it may take a while to cook, so plan ahead! If you don't have time to prepare the exact veggies listed, check your produce section for pre-cut items that will work in a pinch!

Ingredients:

- 6 cloves of minced garlic
- 1 tablespoon chopped fresh basil
- 2 tablespoons chopped rosemary leaves
- 2 tablespoons olive oil
- About 1 tsp. Kosher salt
- About 1/2 tsp. Pepper
- 1 boneless beef chuck roast (about 2 lbs.)
- 1 pint cherry tomatoes, stems removed
- 2 ears corn, cleaned and cut into thirds
- 1 onion, cut into 6 wedges
- 1/2 pound green beans
- 6 zucchini, cut into 1 inch chunks
- 3/4 pound yellow potatoes (1 inch cubes)
- 2 tablespoons butter
- About 3 cups chicken broth (divide in half)

AT HOME:

1. Prepare beef: In a zip lock bag, combine garlic, basil, rosemary, oil, 1 tsp. Salt, and 1/2 tsp. Pepper. Put the beef in the Ziplock, seal and shake so the beef is covered in spice. You can refrigerate for up to 2 days or stick it in the freezer for later.
2. Prepare vegetables: Take 3 Ziplock bags. Fill the first with the potatoes. Set on the counter (do not chill). Fill the second with the zucchini and green beans. Fill the third with remaining vegetables. Chill these two bags.

CAMPSIDE:

1. Set up a fire for top and bottom Dutch-oven cooking. Using a 4- to 6-qt. Cast-iron camp Dutch oven, add butter, and melt. Add beef; cook till browned, about 10 minutes. Turn meat over, add 2 cups chicken broth, cover, and arrange coals on top of the pot. Add fuel now and every 30 minutes and cook for about an hour.
2. Turn meat over, add 1 cup broth, vegetables with corn, and the potatoes; cook, covered, 1 hour. Turn meat and corn, add beans and zucchini, and more broth if pot is getting dry; cook, covered, until meat is very tender, 15 to 30 minutes. When the complete season to taste.

NOTE: DUTCH OVEN

- If you've never used a Dutch oven here are some helpful tips. First, you will need a campfire with level, hot coals that your Dutch oven can sit on. If you can't use a true campfire to make your own by using a large amount of charcoal briquettes which have been well heated. Once they turn gray make an even layer and place the Dutch oven on top.
- If your recipe requires top coals you will need to pile hot coals on the lid. Be careful with this process. You may need to scrape the coals back and forth off the top lid as you check the progress of your meal.
- If your food is cooking too fast, remove some of the coals. If you need more heat, add some additional fuel, briquettes or wood about every half hour.

Campfire Beef Stew with Dumplings



For the stew:

- Two tablespoons Olive Oil
- 400g lean diced beef
- Two medium onions chopped
- Three cloves of garlic finely chopped
- Four medium peeled potatoes chopped
- Three carrots peeled and chopped
- Half of a swede peeled and chopped
- Two stock cubes (we used Bovril)
- Water

For the dumplings (makes 8):

- 50g vegetable suet
- 100g self-rising flour
- pinch of salt
- enough cold water to mix (approx. five tablespoons)



- Heat the Oil in your oven-proof dish and brown the meat.
- Add the onions and garlic and cook for a couple of minutes.
- Throw in all the vegetables, the stock cubes and enough water to cover the meat and vegetables.
- Bring to a simmer, cover and then leave to cook gently for 2.5 – 3 hours. The long slow cooking allows the onions to break down and results in a lovely thick gravy without the addition of any thickening agents.
- Mix your dumpling ingredients, shape into small balls and add to the top of your stew 20 minutes before it finishes cooking. Cover and leave to cook for the last 20 minutes.

Campfire Lasagna (Vegetarian)



This vegetarian spinach campfire lasagna is cooked in a cast iron Dutch oven and is perfect for camping meals and cookouts.

Prep Time 15 mins, Cook Time 30 mins, Total Time 45 mins, Servings: 6 people, Calories: 341kcal

Ingredients:

- 1 package no-boil lasagna noodles
- 15 ounce full-fat ricotta cheese
- 2 cups shredded mozzarella (fresh preferred), divided
- 15 ounce can spinach, drained (reserve liquid)
- 28 ounce jar pasta sauce
- 1 teaspoon salt
- 2 tablespoons Italian seasoning or use your favorite herb mixture (such as Herbs de Provence)

Instructions:

1. Prepare Coals: Preheat campfire coals until very hot. Once coals are hot, set aside around 15 coals aside for easy access (you'll be setting them on top of your Dutch oven).
2. Meanwhile, mix ricotta, 1 ½ cups mozzarella, spinach, salt, and herb mixture together. Taste and add more seasoning if necessary.
3. Add ⅓ of the cheese mixture to the bottom of the Dutch oven and spread it out to cover the pot.
4. Top cheese with ⅓ of the pasta sauce.
5. Add one layer of lasagna noodles. Break noodles as necessary to fit into the round pot. Repeat twice with remaining spinach cheese mixture, pasta sauce, and noodles (you may have some noodles leftover).

6. Pour reserved liquid from spinach can into a measuring cup and add water until you have $\frac{3}{4}$ cup of liquid total. Pour liquid into lasagna along the edge. Top mixture with remaining mozzarella cheese.
7. Place the lid on the Dutch oven. (If your Dutch oven is not a campfire-style oven with a flat lid, you'll need to set the lid on upside down so it can hold the coals.)
8. Place Dutch oven directly on the main batch of coals. Using tongs, set reserved coals on top of lid, and let it bake for about 25 minutes.
9. Next, remove lid, and leave the Dutch oven on the fire uncovered for about 5 more minutes. The excess liquid should be boiled off. If needed, let it cook a few more minutes until any extra liquid has thickened.
10. Remove Dutch oven from heat. Allow lasagna to cool slightly before serving.

Campfire Nachos



PREP TIME: 5 MINUTES, COOK TIME: 10 MINUTES, TOTAL TIME: 15 MINUTES,

SERVINGS: 2 SERVINGS FOR DINNER, OR 4 SERVINGS AS AN APPETIZER

Ingredients:

- 1 tablespoon neutral flavored oil
- ½ lb. tortilla chips
- 1 (7.75 oz) can El Pato hot tomato sauce or equivalent
- 1 cup shredded Mexican cheese blend
- 1 (14.5 oz) can black beans drained
- 1 large avocado cubed
- 4-5 green onions sliced
- handful of fresh cilantro chopped
- 1 small lime cut into wedges

Directions:

1. Lightly oil the bottom of a large Dutch oven, to prevent the nachos from sticking.
2. For the first layer, evenly spread ⅓ of the chips into the Dutch oven, topped with ¼ can El Pato, ¼ can black beans, ¼ cup cheese, and a handful of avocado, green onions, and cilantro. Repeat for the second layer.
3. For the third and final layer, use the remaining ⅓ portion of chips, ½ can El Pato, ½ can black beans, ½ cup cheese, and the remaining avocado, onion, and cilantro.
4. Cover the Dutch oven and place on a metal grill over your campfire for about 10 minutes, until the cheese has melted. Serve with the lime wedges.

Campfire Red Beans & Rice



Serves 6

- 1 medium white onion, coarsely chopped
- 1 medium red bell pepper, seeded and chopped
- 1 medium green bell pepper, seeded and chopped
- 2 cloves garlic, pressed and minced
- 1 cup Minute Brown Rice
- 14 oz low sodium vegetable broth
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 can diced tomatoes with juice
- 2 Tbsp Cajun seafood boil spice mix (I used the Louisiana brand)
- 1-2 tsp garlic hot sauce, to taste (I used Tabasco brand)
- 1 tsp fennel seeds
- 1/2 tsp salt
- 1 tsp fresh ground black pepper

- 3 chicken or turkey sausages, grilled and sliced (optional)

Build a fire and place a grate over one end of the pit, making sure that there is flame directly under the grate. In a large iron Dutch oven, combine olive oil, onion, and peppers. Place oven onto the grate and sauté onions and peppers with a long-handled spoon. Cook for 2 minutes or until softened.

Remove oven from grate and add remaining ingredients (except optional sausage). Mix well, then cover oven and return oven to grate. Keep a flame under the grate while cooking. Bring mixture to a boil and cook for ~20 minutes, stirring every 4-5 minutes (you may remove oven from grate to stir). Remove oven from fire when rice is fully cooked, and mixture has thickened. Add sausage if desired. Allow to cool for ~5 minutes prior to serving as it will be very hot!

Serve with additional Tabasco sauce if desired.

Campfire Stew



Prep Time 15 mins, Cook Time 30 mins, Total Time 45 mins, Servings: 8, Calories: 227kcal

Ingredients:

- 1 1/2-2 lbs. ground beef
- 1 large white onion, diced
- 1 green pepper seeded & chopped
- salt & pepper to taste
- 4 18.8 oz cans vegetable soup

Instructions:

1. Heat a Dutch oven over medium heat. Add the ground beef, stirring & breaking up as it cooks. Continue cooking until cooked through completely, no more pink remaining. Strain the fat and return the meat to the pot.
2. Add the onion and pepper, stirring occasionally, and cooking until they've begun to soften.
3. Stir in the cans of soup. Season the soup with salt & pepper, to taste. Bring the mixture to a boil. Reduce the heat and let the soup simmer for 30 minutes.
4. Ladle the soup into bowls and serve with thick slices of crusty bread.

Notes

This recipe can easily be made over a camp fire, or in the slow cooker.

Cooking Stew in A Traditional Dutch Oven Over A Campfire- As Originally Intended

To make it over the campfire, you literally follow the recipe as written- browning the beef, draining, dumping all the ingredients in, and then simmering for 30 minutes.

The only difference? You're using the heat from your camp fire, if it's suspended over it, or setting it slightly above hot coals (depending on your Dutch oven) instead of the range on the stove top.

Campfire Stew - 4 Ways



Make hearty and filling Campfire Stew in the Instant Pot, slow cooker, oven or on the campfire.

Prep Time 10 minutes, Cook Time 50 minutes, Servings 6

Ingredients:

- 1 tbsp olive oil
- 1.4 kg pork shoulder no bone all visible fat removed
- 1 onion chopped finely
- 2 peppers bell deseeded and finely chopped
- 2 garlic cloves minced
- 2 tin black-eyed beans drained (or any beans you prefer)
- 1 tin chopped tomatoes
- 2 tbsp tomato puree
- 2 tsp smoked paprika
- 2 tsp caraway seeds
- 2 tsp dried mixed herbs (Herbs de Provence)
- 100 ml water or stock
- Salt
- Black pepper

Instructions:

Instant Pot

1. (Optional step) Press 'Sauté' on the Instant Pot. Add oil and when hot, fry the onions for 5 mins.
2. (Optional step) Then add in the boneless pork shoulder and brown on all sides.

3. Place (the rest of – if you did the optional steps) the ingredients into the Instant Pot bowl, mix well and cover.
4. Turn the vent to 'Sealing,' then set the pressure cooker to 'Manual' for 50 mins.
5. When done let the vent naturally release.
6. Transfer the pork to a plate and shred. (If the pork does not shred easily, add the joint back into the Instant Pot and cook for an additional 10 mins on high pressure.)
7. (Optional step) Press the 'Sauté' button once more and let the sauce simmer for 10-15 mins or until it has thickened and reduced by more than half.
8. Return the shredded pork to the Instant Pot, stir and serve.

Slow Cooker / Crock Pot

1. (Optional step) Heat oil in an oven ready casserole dish on the cooker and sauté the onions for 5 mins till soft.
2. (Optional step) Then add the boneless pork shoulder and brown all over.
3. Place (the rest of – if you did the optional steps) ingredients into the slow cooker, mix well and cover.
4. Set the slow cooker to high and cook for 6-8 hours or 8-10 hrs on low. Check every 30 mins after 6 hrs.
5. Transfer the pork to a plate and shred.
6. (Optional step) When you remove the pork, cook the liquid on the cooker to reduce it down till thick.
7. Return the shredded pork to the casserole, stir and serve.

Oven

1. Preheat oven to fan assisted 160C / 180C/ 350F / gas 4.
2. (Optional step) Heat oil in an oven ready casserole dish on the cooker and sauté the onions for 5 mins till soft.
3. (Optional step) Then add the boneless pork shoulder and brown all over.
4. Place (the rest of – if you did the optional steps) the ingredients into the casserole pot, mix well and bring to a boil and then cover.
5. Then place the pot in the preheated oven and cook for 3 hrs.
6. Transfer the pork to a plate and shred.

7. (Optional step) When you remove the pork, cook the liquid on the cooker to reduce it down till thick.
8. Return the shredded pork to the casserole, stir and serve.

Campfire

1. Increase amount of water or stock to 1 liter and dice meat into bite-sized pieces.
2. (Optional step) Heat oil in a large pot and sauté the onions for 5 mins till soft.
3. (Optional step) Then add the meat and brown for 5 mins.
4. Stir in the garlic for 1 min until fragrant and then stir in (the rest of – if you did the optional steps) the ingredients.
5. Bring to the boil, reduce to a simmer, cover the pot and cook for 1-5-2hrs until the meat is tender. Keep eye on water as you might need to add a little more.
6. Adjust seasoning and serve.
7. (Optional step) If there is extra liquid at end of cooking that you don't want then to simmer the stew uncovered for 10-15 mins to thicken it.

Notes

Provided cook times are for the Instant Pot version.

Cheesy Dutch Oven Potatoes



Cheesy Dutch Oven Potatoes are loaded with bacon and cooked to perfection over hot coals or in the oven! Ideal for camping or an everyday side!

PREP TIME 15 minutes, COOK TIME 45 minutes, TOTAL TIME 1 hour

Ingredients:

- Potatoes, cleaned and sliced
- Bacon, diced
- Cheese, shredded
- Onions, sliced
- Salt and pepper

Instructions:

1. Start by slicing your potatoes and onion and set aside. Chop up the bacon and add it to your warm Dutch oven.
2. Spoon out the cooked bacon. Leave the grease in the bottom of the pan.
3. Add a layer of potatoes. Sprinkle with salt and pepper to taste.
4. Add a layer of onions followed by a layer of cheese. Top with bacon.
5. Repeat the layers.
6. Cook for 45 minutes on a grill or with hot coals until the potatoes are soft.

Chicago Style Deep Dish Dutch Oven Pizza - Wrapped in BACON!



Ingredients:

Crust:

- 1 cup warm water
- 1 1/2 tsp yeast
- 2 tsp sugar
- 2 1/4 cups all-purpose flour
- 3/4 tsp salt
- 2 1/2 Tbsp buttermilk powder
- 1/3 cup cornmeal
- 3 Tbsp melted butter
- 3 Tbsp softened butter

Sauce:

- 1 Tbsp butter
- 1/3 cup onion finely diced or shredded
- 4 cloves garlic minced or grated
- 2 cans 8 oz each tomato sauce
- 1/4 tsp sugar
- 3/4 tsp salt
- 1 tsp Italian seasoning
- 1/4-1/2 tsp red pepper flakes use 1/2 tsp for more heat, use 1/4 tsp for added flavor with less heat

Toppings:

- 1/2 lb. bacon divided
- 4 cups shredded cheese
- pepperoni
- bell pepper
- onion
- mushrooms
- jalapeno peppers
- banana peppers
- olives
- parmesan cheese
- crumbled bacon

Instructions:

To make the dough

1. Add the water, yeast and sugar to mixing bowl, let yeast activate.
2. Add the flour, salt, buttermilk powder, cornmeal and melted butter and combine. If dough is stiff, add in warm water 1 tablespoon at a time. Alternately, if dough is too soft, add in flour 1 tablespoon at a time.
3. Knead for about 5 minutes, or until dough is soft and smooth and pulls away from the sides of the bowl.
4. Let rise in a covered bowl in a warm place until doubled in size, about 1-2 hours.
5. When dough is risen, press the air out and roll it out into a rectangle on your counter.
6. Spread the softened butter onto the dough.
7. Fold the dough into thirds (like a letter), then fold it over one more time into a square. Shape it into a circle and let rest in a covered bowl in a warm place for about an hour.

To make the sauce:

1. While the dough is rising:
2. Sauté the onion and garlic in the butter.
3. Once they are soft and fragrant, add in the remaining sauce ingredients and simmer on low until ready to use.

4. Cook bacon so half of it is still flexible, and half of it is crisp. {I bake my bacon in the oven...simply remove half of it before it gets crisp} Prep all other toppings at this time.

To assemble the pizza:

1. Line the bottom edge of the Dutch oven wall with cooked (but flexible) bacon pieces.
2. Press the air out of the dough and press into the bottom and sides of Dutch oven. {If you can roll it out on parchment and then transfer to the Dutch oven, that's ideal, but pressing works too, especially if camping}
3. Sprinkle the cheese over the dough and add the toppings over the cheese.
4. Pour the sauce over the toppings, and if desired, sprinkle with a couple of tablespoons of parmesan cheese. If using crumbled bacon in your pizza, save some to sprinkle on the top about 5 minute before it's done cooking. If you add all the bacon in with the other toppings, it won't stay crisp, and we like our bacon crisp!

Cooking the Pizza:

1. Preheat oven to 425 and bake for about 35 minutes. Remove from oven, remove lid and let sit for 10 minutes, then slice and serve.
2. This works with or without a lid (if you're using a Dutch oven or another pan, doesn't matter). I have done it both ways with great results.

Camping Instructions:

1. Prepare the dough as instructed above, but instead of rolling it out, place it in a freezer bag as soon as it's shaped into a circle, and store in the freezer.
2. Prepare the sauce as instructed above. Place in a quart size freezer bag. If you will use it within a couple of days, store in the refrigerator. Otherwise, store in the freezer.
3. Prepare the toppings you would like in your pizza and store in a zip top bag.
4. Cook in the Dutch oven at 425 for 30-40 minutes. If you aren't sure how to get your briquettes to heat to 425, try this general guideline that I use: add 2 rings of briquettes to the lid and one ring under the oven. I find that about 10 briquettes underneath is usually plenty, and I keep them toward the outer edge of the Dutch oven. More briquettes than that underneath and it will likely burn. This may require some trial and error to get it just right, but this works for me!
5. I suggested to my husband (for his camping trip) that he make this the first night. He kept everything cold in coolers, but since it's hard to regulate temperature I was worried about the dough going longer than that. I can't say how the dough will turn out if it goes longer than a day in a cooler. This worked great for him.

Chicken Enchilada Pie in A Dutch Oven



I am a sucker for Mexican food. I can never turn it down, something about the combination of meat, cheese, beans and tortillas, gets me every time. I make Mexican food as much as my family will eat it, that includes when we are on camping trips. But some Mexican food is tough to make without an oven unless you have a Dutch oven. We love to make this ooey, gooey, delicious chicken enchilada pie in our Dutch oven.

If you are new to Dutch oven cooking it can be stressful, with plenty of meals that are either burnt or not cooked fully. But if you stick with it, finding the correct temperature with coals becomes easier. Dutch oven cooking can be a really easy thing while camping and allows you to not constantly look or tend a meal.

If you are trying to cut down on cooking tasks while camping, just do as many preparations ahead of time as possible. For this chicken enchilada pie, I like to cook my chicken, with the onions, green peppers, squash and spices. I then add the drained corn and black beans and heat that up. I put it all in a container and just keep it in my cooler until I am ready to make the meal. When you are at the campsite you can use a camp stove or grill grate on your campfire to heat up the mixture in a cast iron pan.

Prep time 20 mins, **Cook time** 45 mins

Ingredients:

- 1 pound boneless skinless chicken breasts, cut into 2-inch pieces
- ½ onion, chopped
- 1 medium yellow squash, halved and sliced
- 1 tsp cumin
- ½ tbsp olive oil
- ¼ tsp red cayenne pepper
- 1 green bell pepper, chopped
- 1 15 oz can yellow corn, drained
- 1 15 oz can black beans, drained

- 1 package corn tortillas
- 1 28 oz can red enchilada sauce
- 1 small package of jiffy cornbread mix, 1 egg and milk specified on the box.
- 1 cup shredded Mexican cheese

Instructions:

1. In a medium pan pour in the olive oil and cook chicken, onions, peppers, squash, cumin and cayenne pepper. This is the best time to start your Dutch oven, so the coals stay warm. Add corn and black beans to heat through in the pan.
2. You can then assemble it in the Dutch oven. Put 1 cup of the enchilada sauce on the bottom, put about 1 cup of the chicken mixture in. Cover with corn tortillas.
3. Repeat these layers by pouring sauce on top of the tortillas, chicken mixture and then tortillas. Mix together your cornbread, just as the instructions say on the box.
4. Once complete, pour the liquid cornbread mixture over your layers. Add the 1 cup of cheese. Get the temperature of Dutch oven up to about 350 degrees.
5. Cook for 30 minutes and check to see how solidified it is. If it is still gooey, cook for another 15 minutes.

Dutch Oven Beef and Biscuits



Ingredients:

{You can easily adjust the amount for more or less}

1-2 lbs. hamburger *{plus what ingredients you usually use for a Sloppy Joe recipe}*

2 1/2 packages of jumbo biscuits *{you can also use the smaller biscuits}*

12" Dutch Oven

24 pieces of charcoal

Sloppy Joes:

1-2 lbs. hamburger

Sloppy Joe seasoning mix

1 can (6 oz) tomato paste + 1 1/4 cups water

OR 1 8 oz can tomato sauce

Directions:

1. Cook the hamburger and mix up to make Sloppy Joes.
2. Pour mixture evenly into the bottom of Dutch Oven.





3. Place biscuits over the meat. I started around the outside and worked into the middle.



4. Light the charcoal when you start cooking the meat. They will be ready when they start to turn gray/white. To get different temperatures, you have to place the charcoals on and above the Dutch Oven differently.

For this recipe, the temperature needs to be about 350°. So, you start with 24 charcoals. The way I remember it for this is to place 12 on top, 12 on bottom. Take 2 from the bottom and move to the top, leaving 10 on the bottom and 14 on the top. Place the ones on the bottom in a close circle so they fit right under the oven. Then, place the others around the lid like in the picture above.



5. Cook for about 20-25 minutes or until the biscuits are golden brown. The meat is already cooked, so you are only waiting for them to be done.

6. Scoop out and dump on your plate! It's easier to aim for biscuit-side down since it's going to be a mess anyway. Then top with some cheddar cheese and enjoy!

Dutch Oven Beef Stew



Ingredients:

- 2 lb. Beef Tips or Stew Meat
- 1 Large Onion, chopped
- 4-6 cloves Garlic, minced
- 3-4 Carrots, chopped
- 1-2 Stalks of Celery, chopped
- 4-5 Red Potatoes, chopped (or whatever potatoes you like)
- Sliced Mushrooms
- 32oz Beef Stock
- Flour
- 1-2 Bay Leaves
- Onion Powder
- Garlic Powder
- Salt
- Pepper
- Olive Oil

Directions:

Preheat your Dutch oven by hanging it over the campfire.

Add a bit of olive oil to your Dutch oven. If your Dutch oven is well seasoned, you might not need the olive oil.

While your Dutch oven is heating up, prepare your meat. Add flour and seasonings (salt, pepper, onion powder, garlic powder) into a sealable plastic bag. Mix the flour and seasonings

together and then drop your bite-sized pieces of stew meat into the bag. Seal up and shake the bag to coat all the pieces of meat evenly.

Put the flour-coated stew meat into the pre-heated Dutch oven to brown. We like to place the pieces in by hand so that if we have extra flour in the bag, we don't end up with a lot of extra flour in the stew.

While the beef is browning, you can chop your vegetables. You can use whatever vegetables you have on hand. We typically use onion, garlic, celery, carrots, mushrooms and potatoes.

Stir the meat to make sure it browns evenly.

Add in the beef stock, bay leaves, all vegetables, pepper and salt (according to the size of your Dutch oven and your personal taste).

Stir around, put the lid on the Dutch oven, and let it do its thing.

Check about every 30 minutes and stir to make sure your stew isn't cooking too fast. If it seems to be, raise the Dutch oven up higher on the tripod. If it's cooking too slowly for you, lower the Dutch oven a bit closer to the campfire. You're looking for a simmer, not a hard boil.

Total cook time for our 10 inch Dutch oven was about 1 hour 45 minutes. You're looking for the meat to be tender.

If you would like a thicker stew, you can stir in a little bit more flour. It's best to dilute the flour in a bit of water before adding it to the stew to prevent clumping. If you would like more of a broth-based soup, you can omit the flour altogether.

That's all there is to it other than to Eat and Enjoy!

Dutch Oven Cajun Pasta



Ingredients:

- 1 Turkey Kielbasa (sliced)
- 1/2 small onion
- 2 Cups Chicken Broth
- 1/2 box Penne Pasta
- 8 fl oz of Heavy Whipping Cream
- 1 Can of Ro-Tel (Original or Whatever You Prefer)
- 1 Package (8 oz) Monterey Jack Shredded Cheese

These are simple ingredients that are perfect to take on a camping trip. Don't forget to pack a can opener for the Ro-Tel. Also a cutting board and knife for the Turkey Kielbasa and onion. If you have time, pre-cutting the onion and Kielbasa before the campout would be a great idea.

Directions:

This is an easy recipe to follow. Simply slice your turkey kielbasa and onion. Place them in a well-greased foil Dutch oven insert or a well-seasoned Dutch oven.



Next add the chicken broth, heavy whipping cream, Ro-tell, and Penne Pasta. Stir well, making sure the pasta is fairly well submerged in the liquid. If you are using a bigger Dutch oven, mine is 10 inch, you might need to add more chicken broth so that everything is coated in liquid.



Finally add the cheese. I used the whole package, we like cheese, you don't have to. I like to stir the cheese into the mixture and then reserve some for the top.



Bake

This is the tricky part of baking with a Dutch oven. You should already have your briquettes ready. The ratio is about 14 on top and 7 on the bottom to be at 350 degrees. I baked it for 60 minutes. Check it at about 45 minutes and keep checking it every 10 minutes until it is well browned on the top. Baking times will vary. There are a lot of variables with Dutch oven cooking.



Check the pasta to make sure it is tender. I know it is hot, do so very carefully.

Dutch Oven Cheese Potatoes



Prep time: 10 mins, Cook time: 60 mins

Easy camping Dutch oven potatoes recipe.

Ingredients:

- 1 pound bacon
- 5 pounds potatoes
- ½ onion
- 1 cube butter
- 1 - 2 cups cheese

Instructions:

1. Precook bacon before camping trip.
2. Line Dutch oven with heavy duty aluminum foil.
3. Slice potatoes.
4. Layer the sliced potatoes, bacon, onions, and slices of butter.
5. Cover potatoes, place on camping stove, and cook on low.
6. Stir potatoes every 15 min.
7. Cook for 30 - 60 min.
8. When fully cooked sprinkle cheese and cover until melted.
9. Serve and enjoy!

Dutch Oven Chicken Cacciatore



Dutch Oven Chicken Cacciatore is a very healthy and easy meal to make, full of mushrooms, bell peppers and kalamata olives. It makes a hearty camping meal or an easy weeknight dinner.

PREP TIME 15 minutes, COOK TIME 45 minutes, TOTAL TIME 1 hour

Ingredients:

- 3 lbs. bone-in chicken thighs, approximately 8 pieces
- 2 teaspoon kosher salt
- 1 teaspoon ground black pepper
- ½ cup all-purpose flour
- 1 teaspoon garlic powder
- 2 teaspoon dried basil
- 3 TBS extra virgin olive oil
- 1 onion, chopped
- 1 red bell pepper, chopped
- 4 garlic cloves, chopped
- ½ cup chopped fresh parsley
- 2 (15-ounce) cans diced tomatoes, with juice
- ½ cup dry red wine
- 1 lb. assorted mushrooms, halved
- ½ cup kalamata olives
- ¼ cup thinly sliced fresh basil

Instructions:

1. In a chimney, light 30 briquettes.
2. Season both sides of the chicken thighs with 1 teaspoon salt and ½ teaspoon ground black pepper.
3. In a gallon-size resealable bag combine flour, 1 teaspoon salt, ½ teaspoon ground black pepper, 1 teaspoon garlic powder, and 1 teaspoon dried basil.
4. Place the chicken pieces, one piece at a time, into the resealable bag and coat each piece with flour mixture until thoroughly covered. Shake off excess flour and reserve pieces on a plate.
5. Place the briquettes under a 10-inch Dutch oven and bring to high heat.
6. Add 3 tablespoons extra virgin olive oil and brown the chicken pieces in hot oil for 3 minutes per side. Remove the chicken to a serving dish and cover with foil.
7. Add the chopped mushrooms, onion and bell pepper to the hot oil and sauté until vegetables soften, about 3 to 5 minutes.
8. Stir in the garlic cloves, 1 teaspoon dried basil, and fresh parsley, and cook for 2 minutes.
9. Return the chicken to the pot, stir in the diced tomatoes and red wine. Reduce the heat to medium heat and continue cooking for 20 minutes, or until juices in chicken thighs run clear.
10. Garnish with olives and fresh basil, and serve with a green salad, pasta, or a crunchy baguette.

Dutch Oven Chicken and Dumplings



Camping Dutch Oven Chicken and Dumplings are the ultimate comfort food when in the woods.

Prep Time 20 minutes, Cook Time 1 hour, Total Time 1 hour 20 minutes, 8 servings

Ingredients:

- 1 broiler/fryer chicken 2-1/2 to 3 pounds, shredded or chunked
- 3 cups water
- 1 cup chopped onion
- 4 celery ribs sliced
- 3 medium carrots sliced
- 1 teaspoon celery seed
- 2 teaspoons rubbed sage divided
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups biscuit/baking mix
- 3/4 cup plus 2 tablespoons milk
- 1 tablespoon minced fresh parsley

Instructions:

1. Place chicken and water in a Dutch oven. Cover and bring to a boil.
2. Reduce heat to simmer; cook until chicken is tender, about 30 minutes.
3. Remove chicken from kettle, bone and cube.
4. Return chicken to kettle along with the onion, celery, carrots, celery seed, 1 teaspoon of sage, salt and pepper.
5. Bring to a boil.

6. Reduce heat.
7. Cover and simmer for 45-60 minutes or until the vegetables are tender.
8. For dumplings, combine the biscuit mix, milk, parsley and remaining sage to form a stiff batter or use a can of biscuits.
9. Drop by tablespoonfuls into the simmering chicken mixture.
10. Cover and simmer for 15 minutes.
11. Serve immediately.

Dutch Oven Chicken Pot Pie



PREP TIME: 5 MINUTES, COOK TIME: 50 MINUTES, ADDITIONAL TIME: 5 MINUTES, TOTAL TIME: 1 HOUR, SERVINGS: 4 SERVINGS

Ingredients:

- 2 tablespoons butter
- 1 small onion diced
- 1 clove garlic chopped
- 1 (12 oz) package frozen mixed veggies (peas, carrots, green beans, corn combo), defrosted
- 1 pound chicken breast meat cubed into bite sized pieces
- 1 tablespoon all-purpose flour
- 1/4 teaspoon dried sage
- 1/4 teaspoon dried thyme
- Salt and pepper to taste approx. 1/4 teaspoon salt and 1/8 teaspoon pepper
- 1 (14 oz) can chicken stock or broth
- 1 (5 oz) can evaporated milk
- 1 (16 oz) tube jumbo refrigerated biscuits, cut in quarters

Directions:

1. Prepare ingredients as directed. Turn dough out of can onto flat surface and use sharp knife to quarter each slice.
2. Preheat standard-depth 12-inch Dutch oven by placing 25 coals below the oven.
3. Melt butter in bottom of oven then add the onion, garlic and vegetables, stirring frequently until softened, about 2 minutes.

4. Add the chicken to the pot and stir to brown all sides of the meat, about 5 minutes.
5. Now sprinkle flour, sage, thyme, salt and pepper, stirring constantly for about 1 minute.
6. Gradually pour in the chicken broth and evaporated milk, stir constantly until thickened and bubbly, about 15 minutes.
7. Top with biscuits leaving space between the dough so steam can escape the dough layer and brown the biscuits on the top and sides.
8. Cover and bake until biscuits are golden brown, about 20 – 25 minutes.
9. **Camp Cooking Tip:** When you start your Dutch oven recipes by sautéing, you'll have all of the coals under the oven ... then you need to redistribute the coal placement for baking. For this chicken pot pie Dutch oven recipe you will leave 8 coals on the bottom and move 17 coals to the top of the lid for baking at 350 F degrees.
10. **Camp Cooking Tip:** Turn Dutch oven and lid 1/4 turns in opposite directions every 10 – 15 minutes for even baking.
11. When the biscuits are golden brown, you'll remove the Dutch oven from the coals and remove the lid to let stand uncovered for about 5 minutes before serving this Dutch oven pot pie camping dinner.

NOTES

For conventional or RV ovens, you can use a cast iron skillet rather than a Dutch oven. Use medium-high heat on your stove to melt the butter, sauté the veggies and brown the chicken. Then follow the directions to add dry and wet ingredients, stir with whisk and continue simmering over medium heat on your stovetop.

Once you add the biscuit dough, you'll transfer the skillet to a pre-heated oven to bake at 350 F degrees for about 20-25 minutes. You want the top of the crust to be lightly golden-brown biscuits.

Dutch Oven Chicken and Sausage



This Dutch Oven Chicken and Sausage is so easy and yummy.

Prep Time **5 mins**, Cook Time **25 mins**, Servings **12**

Ingredients:

- 2 pounds chicken
- 1 pound pork roast cut into serving sizes (optional)
- 2 – 12 ounce smoked sausages sliced about 1” thick (the kind in the horseshoe shaped package)
- 40 ounces BBQ sauce

Directions:

- Heat Dutch oven with heated coals. Use about 15 coals on the bottom and 10-15 coals on the lid.
- Add the chicken and pork (optional) to the hot Dutch oven.
- Place the lid on top and check occasionally.
- Cook until chicken is white and cooked through (DO NOT OVERCOOK).
- Drain ALL the water from the oven. Add the sausage and BBQ sauce (add enough to completely drench the meat).
- Cook another 10-15 minutes, covered.
- Remove from heat, serve, and enjoy!

Dutch Oven Corn Casserole



Ingredients:

- 2 boxes Jiffy brand cornbread mix
- 2 15 oz cans creamed corn
- 2 15 oz cans whole kernel corn, drained
- 2 large eggs
- 2 cups grated mixed cheeses (taco blend), divided
- 1/4 cup butter (1/2 stick), melted or cut into small chunks

Instructions:

1. Start 23 self-lighting briquettes in the fire pit. Let them go for 20 minutes while you go make the casserole.
2. Grease the inside of your Dutch oven and the underside of the lid with vegetable oil and set aside.
3. In a large bowl mix together all ingredients except for 1/2 cup of the cheese. Stir to combine well and pour into the greased Dutch oven. Place the lid on.
4. Put 16 of the hot briquettes on the top of the Dutch oven. Put remaining 7 in a circle and place the Dutch oven over the top of them. Cook for 1 hour, rotating the Dutch oven pot AND lid every 15 minutes. A large stick comes in handy for this portion. In the last 15 minutes, add the remaining 1/2 cup of cheese to the top of the casserole and put the lid back on. Remove the lid and the pot from the fire and enjoy.

Dutch Oven Enchiladas



PREP TIME: 5 MINUTES, COOK TIME: 20 MINUTES, SERVINGS: 4 ENCHILADAS

These Dutch Oven Enchiladas are such an easy camping meal! Stuffed with veggies, covered in sauce, and topped with melted cheese, this recipe is one that everyone will enjoy.

Ingredients:

- 2 tablespoons oil
- 1 red bell pepper cut into strips
- ½ red onion sliced into thin half-moons
- 4 cloves garlic minced
- 1 tablespoon cumin
- 2 teaspoons salt
- 14 oz can enchilada sauce
- 2 cups cheese
- 1 cup cooked black beans
- 4-6 flour tortillas

GARNISHES

- cilantro, jalapenos, lime, etc.

Directions:

1. Prepare your coals or get your campfire going so that you'll have embers to cook with.
2. Over medium heat, heat the oil in a Dutch oven. Add the peppers and sauté for a few minutes until they are starting to soften. Add the onions and sauté until the onions are soft

and translucent and the peppers are soft. Add the garlic, cumin, and salt, and sauté 30 seconds, until fragrant. Remove from heat and transfer the vegetables to a plate or bowl.

3. Add 1/2 cup enchilada sauce to coat the bottom of the Dutch oven.
4. To build the enchiladas, place onions and peppers in a line the center of a flour tortilla. Add a few spoonful's of black beans and top with cheese. Roll the tortilla around the fillings, then place the enchilada, seam side down, into the Dutch oven. Repeat with the remaining ingredients. This recipe will make 4-6 enchiladas depending on the size of your Dutch oven.
5. Cover the enchiladas with the remaining sauce and cheese. Place the lid on top.
6. Return the Dutch oven to your campfire. Place it over indirect heat (the grill grate over the campfire works great) and stack 14-16 coals on the lid. Cook about 10 minutes, until the cheese is melted.
7. Serve topped with jalapenos, cilantro, and a squeeze of lime & enjoy!

NOTES

MAKE IT AHEAD

The filling can be made at home ahead of time and packed in your cooler. At camp, start with step 3.

Dutch Oven Fried Chicken



Ingredients:

- 12 oz or 1 1/2 cups ranch dressing
- 2 eggs, slightly beaten
- 1 cup flour
- 1 teaspoon Montreal Chicken steak seasoning
- 1 Tablespoon brown sugar
- 1/2 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 2 1/2 cups corn flake crumbs, make into crumbs
- 2 sticks, 1 cups butter (the real stuff)
- 7-8 pieces of cut up chicken
- food grade disposable gloves

Directions:

Heat Charcoal according to directions (and find all the basics you need to know) [HERE](#)

Lightly oil a 12" Dutch oven.

1- In a bowl combine the flour, Montreal chicken steak seasoning, brown sugar, poultry and salt.

2- In a bowl combine the beaten egg and salad dressing.

3- In a bowl pour in the corn flake crumbs.

Cover a cookie sheet or area with waxed paper.

Begin by rinsing off the chicken and patting dry.

Wearing your disposable gloves and working with once piece of chicken at a time, dredge, or coat a piece of chicken by placing it in the bowl with the flour mixture.



Now, carefully so you are not making a huge mess, roll that piece of flour seasoned chicken in the



Next, roll in the crushed corn flakes



Place the coated chicken onto the waxed paper.



Continue this until all the chicken pieces are coated and prepared. Toss out the disposable gloves.

Meanwhile place 10 briquettes on the the ground/surface area.

Melt the butter in your heated Dutch oven.



Carefully, with long tongs, place the coated and prepared chicken into the hot Dutch oven



Place Dutch oven lid on top, along with 16 hot coals.

You will cook this for 50 minutes to 1 hour, which means you will need to put on new coals to keep the heat going to 350 degrees, like this as they turn white and burn out.



Continue to cook the chicken until it is cooked all the way through, and juices run clear, checking as needed.



ENJOY! Serves 4

Dutch Oven Grecian Chicken



Dutch Oven Lemon Garlic Chicken - easy whole roasted chicken bursting with buttery lemon and garlic flavor!

PREP TIME 10 minutes, COOK TIME 1 hour 30 minutes, ADDITIONAL TIME 10 minutes

TOTAL TIME 1 hour 50 minutes, YIELD: 8 SERVINGS

Ingredients:

- whole chicken
- 2 lemons, sliced into thin rounds
- 3/4 cup garlic, peeled
- 1 tbsp dried oregano
- salt and pepper
- 1-2 pats of butter, optional

Directions:

1. Preheat oven to 375 degrees / 190 c
2. Stuff 1/2 of one lemon into the chicken's cavity with 5-8 garlic cloves.
3. Generously salt and pepper chicken.
4. Add to Dutch oven and throw in rest of lemon and garlic.
5. Sprinkle chicken with oregano.
6. If you like extra crispy chicken skin, add a pat or two of butter to the top.
7. Add lid and cook 1 1/2 hours, checking temp every 20 minutes after an hour. You want the temp to get to 160, and then remove the lidded Dutch oven, as it will keep cooking to reach the safe internal temperature of 165 degrees for a chicken.
8. Let Dutch oven sit for 10 minutes after removing from oven to allow for carryover cooking, and so the juices have a chance to rest. Remove from pan and carve!

Dutch Oven Ham



This easy camping recipe for Dutch Oven Ham requires only ONE ingredient and comes together quickly! Perfect after a long day of adventure.

PREP TIME 5 minutes, COOK TIME 1 hour, TOTAL TIME 1 hour 5 minutes

Ingredients:

- 1 precooked ham

Instructions

1. Line your Dutch oven with foil and place the ham inside.
2. Cover the top with foil and place the lid onto the pan.
3. Place the Dutch oven on top of hot coals. Place a few coals onto the top of your pan.
4. Heat 45 minutes to 1 hour or until your ham is heated through. Be sure to check every 20 minutes or so and adjust the coals.

Dutch Oven Jambalaya



Prep time 20 mins, cook time 45 mins, Serves: 6

- 1 tablespoon olive oil
- ½ pound smoked sausage, cut into ¼-inch thick slices
- ½ large onion, chopped
- ½ cup chopped green bell pepper
- ½ cup chopped red bell pepper
- 1 cup chopped celery
- ½ teaspoon Cajun seasoning, or to taste
- 1 cup uncooked white rice
- 1 (14.5 ounce) can diced tomatoes, with juice
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 3 bay leaves
- ¼ teaspoon dried thyme
- 1 pound peeled and deveined medium shrimp

Heat the olive oil in a Dutch oven over medium heat. Stir in the sausage and cook for 2 minutes. Add the onion, bell pepper, and celery, season with salt and Cajun seasoning. Cook and stir until the vegetables are soft, 6 to 8 minutes.

Stir in the rice until evenly coated in the vegetable mixture, then pour in the tomatoes with juice, garlic, chicken broth, bay leaves, and thyme leaves. Bring to a simmer and simmer 20 minutes.

After 20 minutes, stir in the shrimp, and cook 10 minutes uncovered until the shrimp turn pink and are no longer translucent in the center. Remove the pot from the heat and let stand 5 minutes. Discard the bay leaves before serving.

Dutch Oven Lasagna



Ingredients:

- 10-12 oven ready lasagna noodles
- 1 lb. Italian sausage, cooked and crumbled
- 1 lb. ground beef, cooked and crumbled
- 2 jars of spaghetti sauce
- 1 cup mozzarella cheese
- 2 cups Colby Monterey jack cheese
- 3/4 cup grated parmesan cheese
- 12 " cast iron Dutch oven
- 26 charcoal briquettes

Instructions:

1. Heat charcoal.
2. Place 10 pieces of lit charcoal in the bottom of the pit. Place 12-inch Dutch oven on top.
3. Combine 1 jar of spaghetti sauce with the ground beef and sausage.
4. Put a thin layer of sauce on the bottom of the Dutch oven.
5. Put 3-4 lasagna noodles across the bottom.
6. Spoon a layer of meat sauce, sprinkle parmesan cheese, and put a layer of the Colby jack cheese
7. Repeat two more times.
8. Pour an additional jar of spaghetti sauce over the lasagna, making sure all the noodles are covered. Add water if needed to do so.
9. Top generously with mozzarella cheese.
10. Put Dutch oven lid on top. Place 16 lit charcoal briquettes on top.
11. Cook for about 60 minutes or until noodles are cooked and cheese is melted.

Dutch Oven Pizza



PREP TIME 30 minutes, COOK TIME 20 minutes, ADDITIONAL TIME 15 minutes,
TOTAL TIME 1 hour 5 minutes, YIELD: 4 SERVINGS

Ingredients:

- 1 tube of refrigerated pizza dough
- pizza sauce
- shredded pizza cheese
- sliced pepperoni or toppings of choice

Instructions:

1. Prepare charcoal for your Dutch oven.
2. Spray the inside of the Dutch oven with cooking spray or use Dutch oven liners.
3. Roll out the pizza dough and press into the bottom of the Dutch oven leaving a little lip around the edge.
4. Spread the desired amount of pizza sauce on the dough.
5. Sprinkle the desired amount of cheese on the sauce.
6. Top with your favorite topping.



7.

Dutch Oven Pizza



PREP TIME: 20 MINUTES, COOK TIME: 20 MINUTES, TOTAL TIME: 40 MINUTES,

SERVINGS: 1 10" OR 12" PIZZA

Here are the basic instructions for how to make pizza in a Dutch oven. Use whatever combination of cheese, sauce, vegetables, and proteins strike your fancy!

Ingredients:

- 8-10 oz pizza dough (8 oz for 10", 10 oz for 12")
- 1 tablespoons each flour + cornmeal
- Toppings of choice

Directions:

1. **PREPARE YOUR COALS:** Start by preparing your coals or charcoal briquettes. You'll need about 30 for a 10" Dutch oven, or 33 for a 12" Dutch oven. Once the coals/briquettes are ready, preheat your Dutch oven to 450. For a 10" oven, place 10 coals under the oven and 20 on the lid. For a 12" oven, place 11 coals under the oven and 22 on the lid.
2. **PREPARE THE DOUGH:** In the meantime, roll out your dough. Dust a cutting board with flour and using a water bottle or bottle of wine (who brings a rolling pin camping?), roll the dough into a circle. Dust the cornmeal onto a piece of parchment and transfer the dough to the parchment paper. Dock the dough all over with a fork (this will prevent the dough from bubbling up while baking).
3. **TOP:** Add whatever toppings you wish. See our suggestions here.
4. **BAKE THE PIZZA:** Carefully remove the Dutch oven from the coals and remove the lid. Place the pizza, parchment paper and all, into the Dutch oven, lay the spacers across the top, cover, and return to the bed of coals. Bake for 15-20 minutes, until the crust is golden.

Dutch Oven Pizza Dough



PREP TIME1 hour, **COOK TIME**35 minutes, **TOTAL TIME**1 hour 35 minutes, **YIELD:** TWO PIZZAS

Ingredients:

- 2 cups warm water
- 2 packages of quick rise yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 tablespoon honey
- 5-5½ cups all-purpose flour
- 32 charcoal briquettes
- Pizza sauce, cheese, and toppings

Instructions:

1. Add water, yeast, and sugar to a mixing bowl. Stir and then let proof for about 5 minutes.
2. Add salt, honey, and about 2.5 cups of flour. Mix ingredients together.
3. Add remaining flour, ½ cup at a time, until dough doesn't stick to your hands.
4. Form until ball and knead several times (or use a dough hook for this part.)
5. Place in an oiled bowl, cover with plastic wrap and let rise at least 30 minutes. The longer it rises, the better.
6. Heat the charcoal briquettes.
7. Place 19 pieces of lit charcoal on the bottom. Place Dutch oven on top.

8. Let heat for about 5-10 minutes.
9. Carefully put half of the dough into the Dutch oven and push to the edges.
10. Spoon pizza sauce on top.
11. Layer toppings, ending with cheese.
12. Place lid on top and place 13 pieces of charcoal on top.
13. It took us about 35 minutes for the pizza to be done completely. I would check every 15 minutes.
14. If the dough is done but the cheese isn't melted completely, place several more pieces of lit charcoal on top to help brown it faster (or you can use the Electro light Fire Starter!)

Notes

This crust does not get super brown - it will look pretty light when it's done. So don't wait for it to brown to think it's done!

Dutch Oven Pork Chops and Potatoes



Prep time 15 mins, **cook time** 1 hour, Serves: 4

This is a throw-it-together, one kettle dish that is delicious and hearty for the campsite. If you want to get "fancy" about 15 minutes before it's done, sprinkle the top with a few more breadcrumbs to brown at the last.

Ingredients:

- 4 Pork Chops
- 2 tbsp Olive Oil
- 2 tbsp butter
- 2 cups seasoned bread crumbs
- $\frac{3}{4}$ cup water, divided
- 3 medium potatoes, cubed
- 1 can Cream of Mushroom soup
- Salt & Pepper to taste

Heat the Dutch oven on the campfire. Add the olive oil.

Season your pork chops with salt and pepper.

When the oil is hot, lightly brown the pork chops.

Melt the butter in a separate pan. In a bowl mix together butter, bread crumbs, and a $\frac{1}{4}$ cup of water.

Spoon that mixture over the pork chops and turn them to coat.

Place the cubed potatoes on top of your pork chop mixture.

Cover the entire thing with the cream of mushroom soup mixed with the remaining $\frac{1}{2}$ cup water.

Assemble coals under and on top of Dutch oven, then bake for 1 hour at around 350 degrees.

Dutch Oven Ribs



Ingredients:

BBQ Spice Rub

- 1 cup brown sugar
- 1 tablespoon black pepper
- 1 tablespoon paprika
- 1 tablespoon salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon oregano

Dutch Oven Ribs

- 3 lb. baby back ribs
- 1-2 teaspoon yellow mustard
- 3 tablespoon BBQ dry rub
- 1 cup Kingsford BBQ Sauce
- 1 tablespoon white vinegar

Instructions:

BBQ Spice Rub

1. Mix together all of the ingredients for the spice rub. You will not use the entire mixture for the ribs - store in an air tight container.
2. Dutch Oven Ribs
3. Heat Kingsford long lasting charcoal

4. Remove the silver lining on the underside of the ribs if present.
5. Cover ribs with a thin layer of yellow mustard.
6. Cover ribs with spice rub



- 7.
8. In a 12-inch outdoor Dutch oven stove, place ribs, meat side up. Place the lid back on it. Add enough coals to keep the Dutch oven at around 250 degrees - 9 above, 5 below. Keep other ones hot to replace later.



- 9.
10. Let cook for about 45 minutes.
11. Mix together BBQ sauce and vinegar and divide into three portions. After 45 minutes, baste the ribs with BBQ sauce from one of the portions. Cover again.
12. After another 45 minutes, baste again (with clean brush and BBQ sauce), and then wrap the ribs in tin foil, meat side down and loosely wrapping on top. Cover again.



13. After 45 more minutes, baste again (with clean brush and BBQ sauce) and test the meat temperature. If it's between 190 and 203, they are perfect! If not, cook for 10 minute increments (replace coals if needed). Meat is done when it reaches 145, but they aren't perfect until the 190 to 203 range.
14. Serve with extra BBQ sauce on the side and enjoy!

Dutch Oven Roast Chicken



Dutch Oven Roast Chicken with potatoes and vegetables is a one pot whole chicken dinner recipe that can be roasted on a campfire or in the oven.

Prep Time 30 mins, Cook Time 1 hr. 30 mins, Total Time 2 hrs., Servings 4 servings

Ingredients:

- 1/2 cup dry seasoning rub (I made my one spoon dry rub and used all of it - see recipe in notes)
- 1 whole chicken (mine was around 6 pounds)
- 1/2 cup butter (unsalted recommended)
- 1 pound baby yellow potatoes (quartered)
- 4 large carrots (peeled and cut into bite sized chunks)
- 1 yellow onion (peeled and quartered)

Instructions:

1. Prior to cooking, coat chicken in dry rub and wrap tightly with plastic wrap. Refrigerate at least one hour or overnight.
2. To cook over a campfire:
3. To prepare for cooking, heat 24 coals. Place 8 of the hot coals evenly under Dutch oven.
4. When the cast iron is hot, add the butter and melt. Sear the breast side of the chicken for about 5 minutes in the hot butter.
5. Remove the chicken and spread the vegetables in the pot.
6. Then return the chicken to the pot, breast side up with the meat thermometer inserted into the thickest part of the breast. You may need to redistribute the vegetables to get the chicken to fit. Ideally you want the chicken in the middle of the Dutch oven and not touching the lid or the base.

7. Cover with the lid and add remaining 16 coals to the lid. Rotate the lid a quarter turn every fifteen minutes or so. After about 45 minutes of cooking, you may need to add a few more hot coals. Just be sure to add twice as many to the top as you do the bottom. Continue cooking until the internal temp reads 165 degrees F and the drumsticks start to pull away from the body. This may take 1-1.5 hours.

To cook in your oven:

1. Preheat oven to 350 degrees F with the Dutch oven inside the oven. You want it to get hot.
2. When the cast iron is hot, add the butter and melt. Add the chicken to the Dutch oven, breast side down, and cook in oven for about 5 minutes in the hot butter.
3. Remove the chicken and spread the vegetables in the pot. Then return the chicken to the pot, breast side up with the meat thermometer inserted into the thickest part of the breast. You may need to redistribute the vegetables to get the chicken to fit. Ideally you want the chicken in the middle of the Dutch oven and not touching the lid or the base. Cover with lid and return to oven.
4. Continue cooking until the internal temp reads 165 degrees F and the drumsticks start to pull away from the body. This may take 1-1.5 hours. If your chicken starts out at room temperature, you can plan for it to take about 20 minutes per pound.

To serve:

I personally enjoyed carving up the chicken and returning the meat to the Dutch oven with all the liquid and vegetables prior to serving. Enjoy!

Notes

Cooking tips:

- Your favorite chicken dry rub will work
- If you plan on making this meal while you camp, you can coat the chicken in the dry rub, refrigerate it for 1-2 days before you leave the house, and then transport the chicken in a sealed container so that it's ready to cook.

Dutch Oven Short Ribs



Dutch Oven Short Ribs with potatoes and onions is slow cooked over a campfire or in your oven create the most tender and flavorful beef ribs that you have ever tried

PREP TIME 10 minutes, ACTIVE TIME 2 hours, ADDITIONAL TIME 30 minutes

TOTAL TIME 2 hours 40 minutes

Ingredients:

- 2- 3 pounds beef short ribs
- 2 pounds russet potatoes, cleaned and cut into bite-size chunks
- 1 large, sweet onion, sliced
- 2 cups barbecue sauce
- 12 oz beer, we used Bud Light (or 12 oz beef broth)
- 1 cup water

Instructions:

Prepare grill with hickory grilling wood with an off-set fire.

Smoke ribs 30 minutes at 250-350 degrees.

Mix barbecue sauce, beer and water in Dutch oven and mix together.

Add potatoes and onions and coat with barbecue mixture. Remove to a bowl with a slotted spoon.

Add smoked ribs and toss in barbecue mixture to coat.

Top with potatoes and onions.

Cook over medium-hot fire for 1 hour.

Top with coals, cook additional 1 hour.

If you still have a few coals on the lid, carefully remove them. Set Dutch Oven aside from the fire and allow to cool 30 minutes before removing lid.

Dutch Oven Sloppy Joes



Prep time 15 mins, **cook time** 50 mins, **Total time** 1 hour 5 mins, **Serves:** 10

This is a terrific, tame recipe for making sloppy joes over the campfire -- or any heat source for that matter. If you want to spice it up a bit you can add chili powder, cayenne or any of a variety of other peppers or hot sauces. This recipe is a great base to start from, but then add to suit your own tastes.

Ingredients:

- 2 pounds ground turkey or beef
- ½ cup chopped onion
- 2 celery ribs with leaves, chopped
- ¼ cup chopped green pepper
- 1-2/3 cups canned crushed tomatoes
- ¼ cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon white vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon steak sauce
- ½ teaspoon garlic salt
- ¼ teaspoon ground mustard
- ¼ teaspoon paprika
- 8 to 10 hamburger buns, split

Instructions:

1. In a Dutch oven over medium heat, cook the beef, onion, celery and green pepper until meat is no longer pink and the vegetables are tender; drain.
2. Stir in the next nine ingredients. Simmer, uncovered, for 35-40 minutes or until heated through, stirring occasionally. Spoon about ½ cup meat mixture onto each bun.

Dutch Oven Smokey Brisket



Ingredients:

- 1 package dry onion soup mix
- 1 (12-ounce) jar chili sauce
- 1 (12-ounce) can regular Dr. Pepper
- 1 teaspoon natural liquid smoke
- 1 (4-5 pound) beef brisket

Instructions:

1. Prepare approximately 26 charcoal briquettes or a bed of campfire coals. In a 12-inch Dutch oven place the brisket with the fat side up. Pour the ingredients over the brisket in the order listed.
2. Place the lid on the Dutch oven and cook with 10 coals on the bottom and 16 coals on top for 45 minutes per pound of meat. Every hour you may need to resupply with hot briquettes or coals.
3. This is also a great recipe to prepare at home placing the Dutch oven in a conventional oven and baking at 350 degrees F for 45 minutes per pound of meat.

Dutch Oven Sprite Chicken



PREP TIME: 20 MINUTES, COOK TIME: 45 MINUTES, TOTAL TIME: 1 HOUR 5 MINUTES,
SERVINGS: 10

Ingredients:

- 1/2 pound uncooked bacon, chopped 8 ounces
- 1 1/2 pounds boneless chicken cut into chunks
- 2 1/2 pounds red potatoes cut into 2-inch pieces
- 1 pound petite baby carrots or peeled carrots cut into small pieces
- 2 onions cut in fourths
- 1 cup shredded cheese
- 1/2 tablespoon seasoning salt like Lawry's
- 1/2 cup flour
- 1 cup Sprite or apple juice

OVEN INSTRUCTIONS:

Preheat oven to 350°F/175°C.

In a large Dutch oven, cook the bacon pieces until crisp. Remove bacon, leaving grease behind. Combine flour and seasoning salt in a gallon bag. Add chunked chicken to the bag and shake to coat. Then brown the chicken in the bacon grease in the Dutch oven over medium-high heat. Remove chicken.

Add the ingredients into the now-empty Dutch oven in this order - onions, then potatoes, carrots, chicken, and bacon. Then pour Sprite over all.

Cover Dutch oven and bake for 45-55 minutes, until potatoes and carrots are tender. Top with shredded cheese and serve.

CAMPING DUTCH OVEN INSTRUCTIONS:

Prep the ingredients as instructed above.

Then place Dutch oven onto 11 hot coals in a checkerboard pattern.

Cover oven and place 17 hot coals on top. This will give you 320 degrees.

Cook 45 minutes.

Remove lid.

Add cheese.

Replace lid.

Cook for 10 more minutes. Serve.

Fiesta Chicken with Black Beans



Ingredients:

- 2 (15 oz.) cans corn, drained
- 2 (15 oz.) cans black beans, drained
- 2 yellow onions, halved and thinly sliced
- 2 green bell peppers, cut in strips
- 6 cloves garlic, minced
- 8 boneless, skinless chicken breast halves cut in strips
- 1 (30 oz.) can tomatoes, drained and chopped
- 2 (6 oz.) cans tomato paste
- 1 (8 oz.) can diced green chilies; drained

- 3 tablespoons ground cumin 2 tablespoons chili powder
- 2 teaspoons salt (to taste)
- 1-2 teaspoons coarse ground black pepper (to taste)
- Southwest spice mix* to taste
- 1 lb. pepper jack cheese, grated
- 2 lb. cheddar cheese, grated

Directions:

To start, gently stir together corn, black beans, onion, bell pepper, garlic, tomatoes, tomato paste, chilies, cumin, chili powder, salt and black pepper in a 12-inch Dutch oven until well-mixed.

Taste this mixture as you go and adjust the seasonings to suit your preference

Next, season all strips of chicken evenly with the southwest spice mix, and mix the chicken into the oven.

Replace the lid and place 14 to 16 charcoal briquettes on top, with 8 to 10 briquettes below the oven for 1.5 to 2 hours.

When done, the chicken should be cooked all the way through and no longer pink.

At this point, spread a layer of cheese over the top and replace the lid for five minutes, or until cheese is as melted as desired.

This recipe makes 10 to 12 servings and can be served with warmed flour tortillas or over rice to stretch it further.

* If you want to make your own Southwest Spice mix, the recipe below yields about a half cup.

Southwest Spice Mix

- 2 tablespoons chili powder
- 1 tablespoon dried oregano
- 2 tablespoons paprika
- 2 teaspoons ground cumin
- 1 tablespoons ground coriander
- 1 teaspoon black pepper
- 1 tablespoon garlic powder
- 1 teaspoon cayenne pepper
- 1 tablespoon salt
- 1 teaspoon crushed red pepper

Frito Casserole



I was so proud of my nephew today, he lit the coals, assembled this fun Frito Casserole and did a great job of cooking it in my 12 inch Dutch oven. This is one of those dishes that is tailor made for a group of young 'Frito Banditos' but so good that the adults end up going back for seconds. Imagine Tex Mex Wontons. The corn chips transform into a light, crispy, cheesy topping when baked, covering a layer of creamy, spicy hamburger. This cooks in a jiffy, once you brown the hamburger and onion all you need to do is heat the rest of the ingredients until they are bubbling, and the cheese has melted. This was ready in 20 minutes with 12 coals in a circle around the bottom and 18-20 on top. Garnish with a spoonful of sour cream and feel like a kid again when you dive into this funky, filling casserole.

Frito Casserole

1 lb. ground beef
1 medium onion, chopped
2 cloves garlic, minced
1 can condensed cream of mushroom soup, undiluted
1 (11 ounce) can Mexicorn, drained
1 (4 ounce) can chopped green chilies, drained
1 (10 1/2 ounce) packages Frito corn chips
1 (10 ounce) can enchilada sauce
2 cups shredded Cheddar-Jack cheese
Salt and pepper to taste

Directions:

Lightly oil or spray a 12 inch Dutch oven. Brown beef chopped onion and garlic over a full compliment of coals; drain.

Add the soup, corn and chilies; stir to mix well.

Season with salt and pepper to taste, if desired.

Cover with bag of corn chips.

Pour can of enchilada sauce evenly over chips. Top with cheese.

Bake at 350 degrees for 15-20 minutes or until heated thoroughly and cheese has melted. Serves 4-6.



Layers of ground beef mixture, corn chips, enchilada sauce and cheese



Ready in just 20 minutes



Crispy chips atop a layer of creamy beef, chilies and corn

Ham and Cheese Drop Biscuits



Whether for breakfast, lunch, or dinner, these biscuits are quick, cheesy, and comforting.

Ingredients:

- 1 tablespoon butter
- 2¼ cups Bisquick baking mix
- ½ cup cheddar cheese, grated
- 1 cup ham, diced
- ½ tablespoon smoked paprika
- ⅔ cup milk

Directions:

1. Warm charcoal briquettes.
2. Place the butter in the bottom of your Dutch oven.
3. Preheat the Dutch oven for about 10 minutes by placing it over hot coals. Then place the lid on top with the rest of the coals spread evenly over the lid.
4. While the Dutch oven is preheating, mix the Bisquick in a medium bowl with the cheddar cheese, ham, and smoked paprika. Whisk together.
5. Stir in the milk. Mix until the batter comes together into a somewhat stiff dough and all of the dry baking mix is moist.
6. Remove the lid of the Dutch oven and drop eight biscuits in even sizes across the bottom of the Dutch oven. Replace lid.
7. Cook for 15 to 20 minutes until the biscuits are cooked through and slightly golden brown. Rotate the top and bottom of the Dutch oven about a quarter turn every 3 to 5 minutes.

Mac and Cheese Dutch Oven Camping



PREP TIME: 5 MINUTES, COOK TIME: 45 MINUTES, TOTAL TIME: 50 MINUTES, 6 SERVINGS

Ingredients:

- 8 ounces elbow macaroni
- Water for boiling macaroni about 5 quarts
- 8 ounces Velveeta cheese cubed
- 1 10.75 oz can condensed cheddar cheese soup
- 1 cup sour cream
- 1/4 cup freshly shredded Parmesan cheese
- 1/2 cup milk
- Salt and pepper to taste
- 1/2 cup crushed saltine crackers
- 2 tablespoons butter melted
- Cooking spray

Directions:

1. Pre-heat a 12-inch camp Dutch oven for baking at 350 degrees (25 total coals = 17 top / 8 bottom). If you use a different oven size, check our Dutch oven temperature chart to determine the number of coals you will need. <https://www.campingforfoodies.com/dutch-oven-temperature-chart/>. If you are using a propane stove with a Dutch oven dome and heat diffuser plate, get it ready to bake on a level surface.
2. Mix the cracker crumbs with the butter and set the mixture aside.
3. Cook the macaroni according to the package directions for al dente consistency ... you want it firm to the bite so it does not get mushy as you bake it with the cheese.

4. Drain the macaroni ... then gently mix it in a large bowl along with the Velveeta, soup, sour cream, Parmesan cheese, milk, salt, and black pepper.
5. Spray the Dutch oven bottom and sides with cooking spray.
6. Pour the macaroni and cheese mixture into the Dutch oven and sprinkle the cracker crumb mixture over the top ... cover with the lid and bake it until it is bubbly. This will take about 30 minutes. Camp Cooking Tip: Rotate the Dutch oven and lid 1/4 turns in opposite directions every 10 minutes or so for even baking.
7. Now, move all of the coals to the top of the oven to brown the crumb topping to a golden brown color. This will take about 5 minutes.
8. Remove from coals and let stand a few minutes before serving.

One Pot Chili Mac



PREP TIME: 5 MINUTES, COOK TIME: 15 MINUTES, SERVINGS: 4 SERVINGS

Blending the best of both worlds, chili mac combines the smoky and spicy flavor of chili with the rich and creamy texture of mac & cheese. It's an all-American camping classic and using this recipe, you can make it using just a single pot!

Ingredients:

- 1 tablespoon oil
- 1 onion diced
- ½ pound ground beef
- 2 tablespoons tomato paste
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1 teaspoon smoked paprika
- 1 teaspoon sea salt
- 2 cloves garlic minced
- 8 oz elbow noodles
- 1 (14.5oz) can kidney beans drained
- 1 ½ cup beef broth
- ½ cup shredded cheddar cheese
- **To serve:** minced red onion, jalapeno, scallions

Directions:

1. In a Dutch oven or other large pot with a lid, heat the **oil** over medium heat. Add the **onion** and sauté until translucent, 3-5 minutes.

2. Add the ground beef, tomato paste, chili powder, cumin, smoked paprika, and salt. Using your spoon or spatula, break apart the meat and stir to coat with the tomato paste and spices. Once browned, add the garlic and sauté for 30-60 seconds.
3. Add the noodles, kidney beans, and broth and stir. Cover with the lid and cook for 5-6 minutes (unless the noodle packaging denotes a different cooking time).
4. Remove the lid and stir in the cheese. Serve with your favorite chili toppings.

One Pot Vegan Minestrone Soup



This hearty vegan minestrone soup is packed with seasonal vegetables, beans, lentils and whole grains. Perfect comforting vegan winter soup full of flavor and nutrients!

Prep Time 10 minutes, Cook Time 20 minutes, Total Time 30 minutes, Servings 8, Calories 106 kcal

Ingredients:

- 1 cup or 200 g mixed beans, lentils and whole grains soaked overnight and cooked or canned beans, see notes below for the conversion rate between dried and canned beans)
- 2 tablespoons olive oil
- 1 medium-sized onion diced
- 2 medium-sized carrots diced
- 2 stalks celery chopped
- 7 oz or 200 g green beans trimmed and chopped
- 1 zucchini chopped
- 3 cloves garlic minced
- 1 tablespoon dried basil
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon chili flakes
- 1/2 teaspoon ground black pepper
- 1 teaspoon sea salt
- 2 bay leaves
- 2 14 oz or 400 ml cans crushed tomatoes

- 500 ml or 2 cups vegetable stock + bean broth if available
- 200 grams or 7 oz spinach
- chopped parsley, to garnish
- ciabatta bread, to serve
- vegan pesto, to serve optional

Instructions:

1. BEANS: Drain soaked beans and grains, transfer them to a pot with 3 times more water and cook over medium heat for 30 minutes. Alternatively, use canned beans (see notes below).
2. SOFFRITO: Meanwhile, heat olive oil in a large Dutch oven or skillet. Add onions, carrots and celery and sauté for about 5 minutes over medium-high heat. Add green beans, zucchini and garlic. Cook for 5 more minutes, stirring occasionally.
3. SOUP: Add basil, thyme, oregano, chili flakes, black pepper, sea salt and bay leaves. Add crushed tomatoes, vegetable stock, beans and grains together with the cooking liquid. Bring to a boil and stir in spinach. Simmer for 10 minutes with a lid on.
4. GARNISH: Garnish with chopped parsley and serve with ciabatta bread and vegan pesto (optional). Enjoy!

Notes

The conversion rate between dried and canned beans is roughly 1 to 3. If you are using canned beans, multiply the amount of dried beans stated by 3 to get the right amount of canned beans.

Pepperoni Pasta Bake



Baked ziti with all the flavors of pepperoni pizza makes for a hearty dinner that everyone in the family will love.

You can substitute pepperoni with Italian sausage, ground beef, or go meatless.

Make the sauce at home before you head out on your camping adventure. You can also boil the pasta ahead of time. Just store the sauce and pasta in separate airtight containers until ready to bake. If you're starting the bake with premade sauce and pasta, you'll want to preheat your Dutch oven and expect to bake this casserole for an extra 10 to 15 minutes.

Ingredients:

- 1 pound ziti (or other noodles of choice)

Pasta Sauce

- 3 ounces stick pepperoni, diced
- 1 tablespoon olive oil
- 1 cup onion, diced
- 1 cup carrot, diced
- 2 cloves garlic, minced
- 28 ounces diced tomatoes, canned
- 28 ounces crushed tomatoes, canned
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon kosher salt

Ricotta Cheese Mixture

- 1 cup whole milk ricotta cheese
- 1 teaspoon dried basil

- 1 teaspoon. kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1 egg
- 1 cup mozzarella cheese, grated

Directions:

1. In a large pot, bring two quarts of heavily salted water to a boil. Add the pasta and cook a few minutes less than the box recommends. The pasta should still be slightly firm to the bite and not fully cooked through. Drain and set aside.
2. Heat the Dutch oven pot over a medium-high flame. Add the diced pepperoni and olive oil. Cook for a few minutes until the pepperoni starts to brown.
3. Add the onion and carrot to the pot and cook, stirring occasionally, until the vegetables are softened, and the onion starts to turn translucent.
4. Add the garlic and cook for a minute longer.
5. Add the diced tomatoes and crushed tomatoes along with the basil, oregano, thyme, and kosher salt. Let simmer uncovered for about 20 minutes. Meanwhile, warm charcoal briquettes.
6. While the sauce is simmering, mix together the ricotta cheese, basil, kosher salt, black pepper, and garlic powder in a medium bowl. Whisk in the egg. Add a half cup of mozzarella cheese. Set aside.
7. Once the sauce has simmered for about 20 minutes, add the pasta to the sauce. Mix well.
8. Then, use the back of a ladle or large spoon to create divots in the pasta. In each divot, add a spoonful of the ricotta mixture and cover up the divot with pasta. This is how to get a layered effect with the ricotta cheese.
9. Sprinkle the remaining mozzarella cheese evenly across the top.
10. Place the Dutch oven over coals. Put the lid on and place the remaining coals on top of the lid. Use tongs to evenly distribute.
11. Cook for about 30 minutes until the pasta is bubbling and the cheese is melted and slightly golden brown. Rotate the top and bottom of the Dutch oven about a quarter turn every 5 to 7 minutes.

Stuffed Bell Peppers- a perfect camping meal



Ingredients:

- 6 green bell peppers tops cut off, then diced, seeds removed
- 2 tbsp vegetable oil
- 1 c yellow onions diced
- 1 lb. ground beef or ground pork (or 1/2 and 1/2 of each)
- 3 cloves garlic diced
- 1/8 c fresh parsley leaves chopped
- 3/4 tsp salt
- 1/4 tsp black pepper
- 1/8 tsp red pepper flakes more or less depending on the amount of heat desired
- 2 c white rice
- 8 oz tomato sauce

Directions:

1. Start heating up charcoal. I've also made this dish over an open fire with lots of hot coals. Dish can be made in a 350 degree oven.
2. Cook rice until fluffy.
3. In a large skillet, heat up the vegetable oil and sauté the onions and chopped "tops" of bell peppers for about 2-3 minutes. I usually use the Dutch oven so I one less pot to clean.
4. Add the beef, garlic, parsley, salt, pepper, and red pepper flakes. Cook until the meat is browned.
5. Add in the rice and tomato sauce. Stir until well blended.

6. Stuff the bell peppers into the bell pepper "shell" and place upright in Dutch oven.
7. Put the lid on the Dutch oven on place on charcoal. Shovel 8-10 briquettes on top of the Dutch oven lid.



8. Bake until desired softness of bell peppers, about 30-45 minutes. If using the bell peppers as a "bowl", I just cook them about 15 minutes.



RECIPE NOTES

To make these more kid-friendly, I've put ketchup as a thin layer on top of the mixture. I've also added shredded cheese on top for the last 5 minutes of cooking for extra deliciousness!

For a camping trip without any kitchen space, I have cooked the mixture ahead of time and kept it in a Ziplock bag in the cooler until ready to cook. Then all I had to do is get my fire going, stuff the mixture inside the peppers, and place in the Dutch oven.

**Foil
and
On the Go**

WHAT ARE FOIL PACKETS?

- Foil packets aren't actually anything new. In fact, they've been around for quite some time and as the years have gone on, numerous variations have emerged that can be enjoyed as hearty and fun meals.
- Essentially, a foil packet is a square of aluminum foil that's filled with veggies and meat, wrapped and cooked together on the grill, in the oven, or over a hot fire. It's a super fun way to feed the family and is a great meal when camping or outdoor grilling, even though you could also opt to make these in your oven at home.
- Kids LOVE to help put these foil packets together. Even better is the fact that the foil acts as a dispensable food plate!

CAN I MAKE FOIL PACKETS AHEAD OF TIME?

- Absolutely! You can make these the day or night before and store them in the refrigerator until ready to cook. Get the kids to help you make their own foil packets!

Foil Packet Dinner Cooking Tips

Foil packet dinners take longer to cook on the grill. The exact time will depend on your type of grill and how hot it gets. They will cook quicker with the lid closed on the grill.

If you are cooking foil packet dinners while camping using a grill without a lid, it may take longer to fill your empty belly. However, when it's done, your belly will smile for you.

One of the nice things about foil pack dinners is easy clean up. You can eat them from the foil or serve them on a dinner plate.

There is always juice in the bottom so be careful when opening not to spill the hot liquid.

Be careful when opening the foil packet as steam will escape.

Chicken does not brown when cooked in a foil packet.

30 Minute Foil Packet Chicken Fajitas



These 30 Minute Foil Packet Chicken Fajitas are a quick and easy dinner for the grill or for the oven! This recipe can be prepped ahead making it a great option for weeknight meals or easy entertaining!

Prep Time10 minutes, **Cook Time**20 minutes, **Servings**4 servings

Ingredients:

Homemade Fajita Seasoning:

- 1 1/2 tsp. kosher salt
- 1/8 tsp. cayenne pepper or ¼ if you like it spicy
- 1/2 tsp. onion powder
- 1/2 tsp. smoked paprika
- 1/2 tsp. garlic powder
- 1 tsp. Simply Organic Ancho Chili Powder
- 1/2 tsp. dried oregano
- 1 tsp. ground cumin

Fajitas:

- 2 large chicken breasts sliced thin
- 1 1/2 cups bell peppers sliced thin
- 1 1/2 cups onions sliced thin
- 1-2 limes halved
- Flour tortillas

Instructions:

1. Preheat your grill to medium.
2. Combine all fajita seasoning ingredients in a small bowl and set aside.
3. In a larger bowl, mix chicken, peppers and onions.
4. Sprinkle with the fajita seasoning and toss until everything is well coated.
5. Divide the mixture between 4 large pieces of tinfoil.

6. Pull the top and bottom of the piece of foil and crimp the edges all around so that it's tightly closed.
7. Place the packets in a single layer on the grill and cover and cook for 15 minutes.
8. While the packets are cooking, wrap the flour tortillas in foil.
9. When the 15 minutes is up, place the limes inside-down on the grill and place the tortillas onto the top rack (the indirect heat will warm these).
10. Cook for another 5 minutes or until the chicken is cooked through and enjoy!

These can also be baked at 400 for 15-20 minutes.

BBQ Chicken and Veggie Packets



This easy-to-make dinner can be made on the BBQ grill or in the oven. It's perfect for camping too!

PREP TIME 10 minutes, COOK TIME 15 minutes, YIELD: 4 SERVINGS

Ingredients:

- 4 thin-sliced chicken breast pieces (about 1 pound)
- 1/2 cup Kraft BBQ Sauce
- 1/2 red pepper, sliced
- 1/2 green pepper, sliced
- 1/2 small onion, sliced
- 16 green beans
- Cooking spray

Instructions:

1. Heat grill to medium high.
2. Cut four large squares of heavy duty aluminum foil and spray with cooking spray.
3. Place a piece of chicken on each square.
4. Top with 2 Tbsp BBQ sauce.
5. Divide vegetables evenly between the four pieces.
6. Fold up edges of foil to make neat packets.
7. Grill for 14 minutes or until chicken is cooked through.

Campfire Baked Potatoes



Cook Time 40 minutes, **Servings** 2

Ingredients:

- 2 large baking potatoes
- 1/2 medium onion
- 2 cloves garlic
- salt
- black pepper
- 2 tbsp butter
- dry basil optional
- dry oregano optional
- peppers optional
- cooked bacon pieces optional
- 1/2 cup cheese mozzarella, cheddar jack or your choice, optional

Instructions:

1. Build a campfire and allow to burn down to coals
2. Place each clean washed potato onto a separate piece of aluminum foil that is large enough to wrap each potato
3. Apply plenty of salt and pepper to the potatoes. Don't forget that potatoes absorb salt to the extent that they require a good deal of salt while cooking, to actually taste salty.
4. Cut the onion into slices and mince garlic cloves. Slice each potato lengthwise 3/4 of the way through.
5. Pile the onion and garlic mixture into the cut part of the potato adding the excess on top.
6. Optional: Add sliced peppers or/and oregano, basil, or cooked bacon pieces. And/or grate cheese and set aside.
7. Wrap the potato with the foil sealing completely. Place in campfire coals using Long camping tongs for safety.
8. Each campfire potato should be turned every 10 minutes or so about a quarter turn each time for about 40 minutes total. Remove from the fire with tongs and allow to cool slightly prior to carefully opening up the foil.
9. Drop sliced butter onto the meat of the potato. And at this time you could also add cheese, bacon, oregano, basil if you didn't prior to baking.

Campfire Chicken Parmesan



Ingredients:

- Chicken Breast, Boneless Skinless
- Marinara Sauce
- Parmesan Cheese
- Mozzarella Cheese
- Parsley Flakes (optional)
- Garlic Powder (optional)
- Aluminum Foil

Directions:

1. Cut chicken nearly in half the long way. You'll want to cut your chicken in half. You can see how it's thin, but not too thin. This is so it doesn't take forever to cook on the campfire.
2. Lay it out on a large piece of tin foil.
3. If desired, coat in parsley flakes and garlic powder.
4. Top with a nice helping of marinara sauce and additional spices if desired.
5. Sprinkle with parmesan and mozzarella.
6. Fold in half and wrap up tin foil around it.
7. Place in hot coals for about 20 minutes or until the chicken is cooked all the way through.

Campfire Taco in a Bag and All the Fixings



Campfire Taco in a Bag is super easy to make, almost too easy for an actual recipe but it's great to have a list of easy camping recipes for meal planning ahead.

The hamburger cooks perfectly over the campfire; seasoned with Taco seasoning (mild for the kids),

spread over crushed taco chips and top with preferred ingredients for a meal the kids are sure to love.

The fun part is letting the kids choose their toppings while the adults can slather on spicier flavors. Whichever ingredients you use, Campfire Taco in a Bag is a kid favorite sure to fill those hungry bellies.

**Note: This easily makes enough for 4 adults. If you have younger kids, you could split a bag between two for less leftovers.*



When you're camping you want to take along ingredients that you can use in more than one meal. Campfire Taco in a Bag ingredients are versatile, and a little planning ahead is all you need for a quick and easy campfire meal.

Camping Pizza Log



To make the Camping Pizza Log you have to prep the ingredients at home.

First, melt some butter in a pan.

Then roll out the store-bought pizza dough into a rectangle.

Next, slather on your pizza sauce leaving approximately a 1/2 inch border around the edges.

Sprinkle the mozzarella cheese on top of the sauce.

Now add your toppings. Be careful not to overstuff your pizza log, use 1-2 extra toppings at most.

Next carefully start rolling the pizza dough into a log, like you're making cinnamon rolls, and pinch the ends of the dough so it sticks together.

Spread melted butter on top of the dough followed by a sprinkle of salt, oregano, and garlic powder. Finally, speckle the dough with fresh parsley.

Once your Camping Pizza Log is finished, wrap it in tin foil and freeze it. The morning you leave to go camping, put the frozen pizza in your cooler. The frozen pizza will help chill whatever products you're taking to camp with you. Around dinner time, but before you're starving, start the campfire. You'll need to burn the wood down a bit before you cook. You want a bed of glowing embers, ideally about 1" thick. Once the coals are nice and hot place the pizza log on top of them. Cook the pizza for roughly 25-30 minutes, flipping the log on occasion to ensure both sides brown evenly.

After 25 minutes Kieran yanked the pizza log out of the fire and carefully unwrapped it to ensure it was cooked. The dough was still undercooked on top, so he rewrapped the pizza and threw it back onto the coals to cook a little longer. After another 5 minutes, we checked the pizza again. The top was still kind of soft, but we were satisfied. We allowed the pizza log to cool for 5 minutes, cut it half, and devoured it. You don't need utensils for this pizza if you're splitting it in half.

Cheeseburger Hobo Packets



These easy foil packets are a great way to make a quick dinner on the grill! These Cheeseburger Hobo Packets are made with potatoes, carrots and a homemade cheeseburger!

Prep Time 15 mins, Cook Time 25 mins, Servings: 4

Ingredients:

- 1 lb. ground hamburger 80% lean
- 1 egg beaten
- 1 tsp seasoning salt
- 1/2 tsp garlic powder
- 4 small potatoes peeled and sliced
- 1 lb. baby carrots
- 2 Tbsp olive oil
- 1/2 tsp salt
- 1/4 tsp pepper
- 4 slices cheese

Preheat grill to 350 degrees.

In a bowl combine the hamburger, egg, seasoning salt and garlic powder. Form into four patties, set aside.

In a large bowl combine the remaining ingredients except cheese slices. Mix until combined.

Spray four 12" x18" pieces of foil with nonstick spray. Place 1/4 of the vegetables in the center of the foil. Top with 1 beef patty. Seal packets and place beef side up on the grill.

Grill for 35-45 minutes or until potatoes and carrots are tender and the ground beef reaches 160 degrees F. I flipped mine over during the last 20 minutes of cooking.

When the packets are done open the top, hamburger patty facing up, and add a piece of cheese. Close grill cover and grill 2-3 minutes or until cheese is melted.

Chicken & Veggie Foil Packet Dinner



PREP TIME10 minutes, **COOK TIME**35 minutes, **YIELD:** 2

Ingredients:

- 2 chicken leg quarters
- 3/4 cup baby carrots
- 2 ears corn on the cob
- 3/4 cup mushrooms, sliced
- 3 small red potatoes, quartered
- 2 Roma tomatoes
- 1 sweet onion, like Vidalia onions
- Drizzle of Olive Oil
- Salt and pepper to taste

Lay out two large pieces of aluminum foil across one another like a cross.

Wash the vegetables, Quarter the potatoes and slice the mushrooms

Place the leg quarters onto the foil and season with salt and pepper.

Add the carrots, sliced mushrooms, and cut-up potatoes into a large Ziploc bag. Drizzle with Olive Oil then sprinkle with salt and pepper and toss to coat.

Place all of the prepared vegetables onto the foil. You can let them pile on top of and around the chicken. There will be one Roma tomato and one ear of corn per foil packet.

Close the foil around the meat and veggies. Do not seal the foil tight. Allow a small gap for steam to escape.

Cook on the grill with the lid closed or in a preheated 450° oven. If cooking in the oven set the foil packets onto a large baking sheet. Chicken should always reach an internal temperature of 165° when done.

Fire Grilled Corn on the Cob



You can prepare at home or buy from the farmer on the way to the campgrounds and prepare it fresh.

In your home kitchen, remove the husks and silk from fresh corn on the cob. I did not want to bother with taking butter along with us, so I decided to do that part at home, too. Just rub the cold butter on the uncooked corn on the cob and wrap up in foil.



Cook over open flame (it can be a pretty hot and powerful fire, with the flames licking up over the foil-wrapped corn) for about five minutes, turning the corn periodically so it gets evenly cooked. Then unwrap, sprinkle with a bit of kosher salt, and be prepared to swoon.

Roasting the corn over flame gives a subtle smoky dimension to the flavor, an extra layer of taste you just don't get by boiling, baking, or microwaving corn.



The corn can also be done on a grill, and it's also excellent that way. Load up the grill the next time you're having friends over for a backyard BBQ and enjoy. Nothing tastes like summer more than an ear of sweet corn.

Grilled Butter Garlic Steak & Potato Foil Pack Dinner



Prep Time 10 mins, Cook Time 20 mins, Servings: 4

Ingredients:

- 2 1/2 lbs. sirloin steak, fat trimmed and chopped into 2" pieces
- 1 lb. baby potatoes, quartered, boiled for 3-4 minutes, drained & cooled
- 2 tbsp olive oil
- 2 tbsp butter, melted & cooled
- salt & pepper, to taste
- 2 tbsp minced garlic
- 1 tsp onion powder
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 tsp dried thyme
- pinch fresh rosemary leaves
- fresh thyme leaves, for garnish (option)

To a large mixing bowl, add the steak, oil, butter, salt, pepper, oregano, parsley, dried thyme, and rosemary leaves. Using a spatula, stir gently until everything is evenly combined and coated.

Separate and spread out 4 12x12 sheets of aluminum foil. Divide the steak and potato mixture evenly out onto the center of each foil sheet. Wrap the foil up tightly around the contents of the packets, seal them well.

Over high heat, grill the foil packets for 10-12 minutes. Flip and grill an additional 10-12 minutes.

Open the packets, let them cook an extra two minutes, and garnish with the fresh thyme leaves, serving immediately.

Grilled Foil Packet Tilapia with Pesto Veggies



This recipe for Grilled Foil Packet Tilapia with Pesto Veggies is perfect for a summer dinner! It's quick, easy and healthy, plus cleanup is a breeze!

- Prep Time: 5 minutes, Cook Time: 10 minutes, Serving Size: serves 4

Ingredients:

- 4–6 cups chopped summer vegetables (I used zucchini, peppers, yellow squash, corn, and cherry tomatoes)
- 1/4 cup pesto (homemade or store bought)
- 1 pound tilapia filets, fresh or frozen)
- 4 lemon slices
- salt and pepper, to taste

Directions:

Preheat grill to medium (about 400 degrees).

In a bowl, combine vegetables and pesto and stir until well coated.

Divide vegetable mixture between 4 large sheets of foil.

Top each pile of veggies with a piece of tilapia.

Add a slice of lemon and sprinkle with salt and pepper.

Fold sides of foil up to meet in the middle and fold closed, then fold in sides to seal foil packets.

Add foil packets to grill and cook for approximately 10 minutes.

Tilapia is done when it is white instead of translucent and flakes easily with a fork.

Drain excess liquid from packets before serving.

NOTES

You can use frozen tilapia, but you'll need to cook it a bit longer.

Grilled Pineapple Chicken Foil Packets



Grilled Pineapple Chicken Foil Packets - chicken, pineapple, peppers, and onions slathered in a sweet and savory teriyaki sauce and cooked on the grill!

Prep Time10 minutes, **Cook Time**20 minutes, **Total Time**30 minutes, **Servings**4 servings

Ingredients:

- 4 boneless skinless chicken breasts cut into 1 ½ inch pieces
- 1 red bell pepper chopped
- 1 green bell pepper chopped
- 1 small onion chopped
- 1 15-ounce can pineapple chunks

Sauce

- 1 cup teriyaki sauce (see note)
- 1 cup Asian toasted sesame dressing (see note)

Instructions:

1. Preheat the grill. Lay out 4 large (about 24 inches long) pieces of foil. In a bowl whisk together teriyaki sauce and sesame dressing.
2. Distribute chicken, peppers, onions, pineapple chunks, and sauce between the sheets of foil. Fold the the sides of the foil over the fillings and seal shut.
3. Grill packets for about 10-15 minutes, turning over once half way through. Carefully unfold foil packets and check chicken to make sure it is cooked through. Garnish with cilantro and sesame seeds if desired, serve immediately.

Hobo Dinner Foil Packets



Cook these Hobo Dinner Foil Packets at your next summer BBQ, in the oven at home, or use them as convenient, no-mess camping meals.

Prep Time 10 minutes, Cook Time 25 minutes, Total Time 35 minutes, Servings 6

Ingredients:

- 2 pounds lean ground beef
- ½ cup mayonnaise
- 2 tablespoons Worcestershire sauce
- 2 tablespoons dried minced onions
- 1 pound baby potatoes or small potatoes cut in half
- 3 large carrots peeled and sliced
- 1 small white or yellow onion sliced thinly
- 2 tablespoons olive oil
- 2 tablespoons Italian seasoning divided, homemade or store bought
- 8 ounces Colby jack cheese grated
- Fresh parsley for garnish optional

Instructions:

1. In a large bowl, combine ground beef, mayo, Worcestershire sauce and minced onions and well combined
2. Form into 6 patties
3. Clean and cut potatoes, carrots and onion and add to large bowl
4. Drizzle with half of the oil and sprinkle with half of the Italian seasoning, stir
5. Drizzle with remaining oil and sprinkle remaining seasoning, stir

6. Divide vegetables into 6 packets and place hamburger patty on top of vegetables
7. Fold foil over and seal packet
8. Heat grill to medium heat or 325 degrees F
9. Place packets on grill and cook for 20-25 minutes turning and slightly shaking packet often to prevent burning
10. Remove when vegetables are tender, and hamburger is 150 degrees F for medium well done. If adding cheese, do so as soon as burgers come off the grill.
11. Serve immediately

Lemon Dill Grilled Fish Fillets



If you're fishing, you won't even need to carry the fish in to the campsite. These fish packets are light and flaky, and they're a perfect way to serve up the catch of the day. Makes 4 servings.

Ingredients:

4 fish fillets, cleaned
1 lemon
1 tablespoon kosher salt
1 tablespoon dry dill
Pepper to taste
Olive oil or butter
4 foil sheets

Directions:

Lightly grease bottom of foil sheets with olive oil or butter.

Place the fish fillet on top and sprinkle each with $\frac{1}{4}$ of the salt and dill and pepper as desired.

Slice half the lemon into rings.

Squeeze the juice from the other half of the lemon over the top of the fish.

Place two rings over each fish and drizzle with olive oil or add a small pat of butter.

Fold in sides and roll tightly to seal the packet.

Place the packet over smoldering white coals for 3 minutes.

Flip and continue cooking for 3 more minutes.

Remove from the fire and allow to sit for at least 5 minutes before eating.

Loaded Campfire Potatoes Camping



PREP TIME 10 minutes, COOK TIME 45 minutes, TOTAL TIME 55 minutes, YIELD: 4 SERVINGS

Ingredients:

- 6 white potatoes sliced 1/4" thick
- 1/2 cup shredded cheddar cheese
- 2 Tbsp bacon bits
- 2 Tbsp diced green onion
- 2 tsp butter
- salt & pepper
- sour cream (optional)

Instructions:

1. Place all ingredients onto a large piece of tinfoil.
2. Wrap securely with foil and place onto the cooking surface.
3. Cook for 45 minutes on medium heat.
4. Top with salt & pepper and sour cream as desired.

Roasted Chicken in a Campfire



Enjoy a roasted whole chicken prepared in a campfire.

PREP TIME 30 minutes, COOK TIME 2 hours, ADDITIONAL TIME 30 minutes

Ingredients:

- whole chicken
- oil
- spices
- heavy-duty foil
- campfire
- firewood

Instructions:

1. Remove the packaging and any innards from the chicken.
2. Place the whole chicken on a large piece of foil.
3. Cover the entire chicken with oil. For ease of application, we use olive oil spray.
4. Cover the entire chicken with the spices of your choice. We used garlic salt, pepper, seasoning salt, and onion flakes. Be generous with the spices! We wish we had put more on our chicken.
5. Wrap the foil tightly around the chicken.
6. Wrap the chicken in an additional four or more layers of foil.
7. Place in the campfire.
8. Flip over the chicken after 15 minutes.

9. Flip it again after another 15 minutes.
10. Continue to tend to the fire flipping the chicken every 20-30 minutes.
11. We had a small chicken and cooked it for a total of 2 hours.
12. Cooking time will vary depending on the size of your chicken, but make sure it's cooked long enough. You may cut in to the chicken to make sure it's cooked or use a meat thermometer.
13. Pull the chicken out of the fire and give the foil a few minutes to cool off.
14. Unwrap the chicken and enjoy!



Santa Fe Chicken Foil Packets



This Chicken Foil Packet is made with a Mexican flair, combining black beans, corn and salsa! Cook on the grill, in the oven or over the campfire for a delicious flavor-packed meal.

PREP TIME 10 minutes, COOK TIME 20 minutes, SERVINGS 4 servings

Ingredients:

- 4 chicken breasts 7-8 ounces each
- ½ teaspoon chili powder
- salt & pepper to taste
- 15 ounces black beans drained & rinsed
- 2 cups whole kernel corn
- 1 cup diced bell peppers any color
- ¾ cup salsa or 10 ounces Rotel Diced Tomatoes & Green Chilies, drained
- ½ cup Mexican cheese or Monterey jack, shredded
- cilantro tomatoes & jalapenos for garnish

Preheat grill to medium-high heat.

Place four large pieces of foil on work surface and spray each with cooking spray. Place 1 chicken breast on each piece of foil and season with chili powder, salt & pepper.

Divide beans, corn, peppers, and salsa over top of chicken breasts.

Fold in the ends to seal each packet. Place packets the grill vegetable side down for 10 minutes.

Flip packets over and grill an additional 10-12 minutes or until chicken is cooked through and reaches 165°F.

Place packets on a large baking pan. Carefully open packets and top with cheese. Place the baking pan back on the grill to melt the cheese. Top as desired.

Sausage and Potato Foil Packets



Ingredients:

- 1-14 oz pkg smoked sausage, sliced
- 1 lb. baby red potatoes, quartered
- 1 lb. green beans, trimmed
- 2 cobs of corn, cut into coins
- $\frac{1}{4}$ c butter, melted
- $\frac{1}{2}$ tsp black pepper
- 1 tsp salt
- Parsley, optional garnish

Directions:

1. Cut four large sheets of foil.
2. Divide the sausage, potatoes, green beans and corn evenly among the pieces of foil.
3. In a small bowl, combine the butter, pepper and salt; pour over each foil packet, dividing evenly.
4. Fold the foil packets and seal tight; give each packet a little shake to evenly disperse the butter.

TO GRILL: Place on a hot grill and cook until potatoes are soft (12-15 minutes); open and garnish with parsley if desired.

TO BAKE: Place the foil packets in a 425 degree oven and bake for 20 minutes or until the potatoes are soft; open and garnish with parsley if desired.

Sausage and Vegetables Foil Pack



An easy dinner idea that you can cook in a campfire or on the grill, loaded with sausage, vegetables, and cheese!

PREP TIME 5 minutes, COOK TIME 25 minutes

Ingredients:

- 6 pre-cooked sausages (we like Johnsonville better cheddar), sliced into bite size pieces
- 4 tbsp butter
- 2 garlic cloves, minced
- 1/2 cup onion, finely diced
- 1/2 cup green pepper, finely diced
- 1 1/2 cup broccoli, chopped
- 1 1/2 cup cauliflower, chopped
- salt and pepper to taste
- 1 1/2 cups shredded cheese (optional)

Get your campfire going, or preheat grill or oven to 425 degrees

Cut 8 sheets of foil, approximately 12"x 18". Lay one sheet down width-wise, and then another on top length-wise. This will create a cross.

Repeat for the other sets of foil

In each pack, place 1 tbsp butter, 1/2 minced garlic clove, 1/4 of the chopped veggies, and 1/4 of the sliced sausages.

Season each pack with salt and pepper as needed and sprinkle shredded cheese on top.

To close the pack, take the top layer of foil and fold it up. Then fold up the bottom layer.

Stick the foil packs on top of the campfire. If using a grill or oven, place inside. Cook packs for 20-25 minutes.

Southwest Chicken Foil Packet



Our southwestern chicken foil packet recipe seals in flavor, is easy to make and is easy to handle!

Prep Time 20 mins, Cook Time 30 mins, Servings 4 individual meals

Ingredients:

- 1 cup corn kernels fresh or frozen or canned
- 1 cup salsa fresh, hot or medium or mild, drained of excess moisture
- 1 14.5 oz can black beans drained and rinsed
- 4 heavy-duty aluminum foil 18" x 12" long sheets
- 4 sprigs cilantro
- 4 boneless, skinless chicken breasts
- salt and pepper
- 4 tsp taco seasoning
- 1 cup Mexican cheese blend shredded
- 4 lime wedges

Instructions:

1. Preheat outdoor grill to medium-high heat or preheat oven to 350 degrees. In a large bowl, stir together corn, salsa and beans until evenly combined.
2. Place four 18" x 12" pieces of heavy foil on counter and spray each with cooking spray. Divide the veggie mixture evenly among the packets and place one cilantro sprig on top.
3. Season both sides of chicken breasts with salt and pepper and approximately 1 tsp taco seasoning per breast. Place seasoned chicken on top of veggies.
4. Fold long sides of foil up and over chicken and bring edges together. Roll the foil together, moving downward until 1"-2" from top of chicken. Fold both short ends together to seal the packet, but make sure to leave enough space inside the packet for steam expansion.

5. Place packets directly on grill or on a baking sheet in the oven. Grill 15–20 minutes or bake 30–35 minutes in the oven, until the center is no longer pink. Cooking times may vary depending upon thickness of chicken breasts.
6. Remove from grill or oven and carefully open packets to allow steam to escape. Sprinkle an equal amount of cheese on top of each piece of chicken, close foil and allow it to sit 2 minutes or until cheese has melted. Serve with a lime wedge for squeezing and enjoy!

Notes

If you're out of heavy-duty foil you can simply double-up sheets of regular foil.

Skewers
Iron Skillets
And
Pie Irons
Dinners

Common Questions – Pie Iron



What can you cook in a pie iron?

You can cook breakfast sandwiches, grilled sandwiches, pizza, dessert, and more! Put your imagination and taste buds to work.

Do you need to season pie irons?

If it is cast iron, you will need to season it. Without proper seasoning, it will rust, and food will stick during use. Your new cast iron pie iron will arrive with a coating of a thin layer of paraffin wax to prevent rusting prior to seasoning. It will need to be seasoned prior to first use.

If you have an aluminum pie iron, you do not need to season.

How do you season campfire pie irons?

Here's how to season your campfire pie irons:

1. Separate the pie iron and place it on a heated grill or fire for 10 minutes turning halfway through.
2. Remove pie iron from the grill and let cool but while it is still warm, wash in warm soapy water scrubbing with a nylon brush to get the wax off.
3. Put them back on the grill to dry, remove, and let it cool completely.
4. Apply a good layer of vegetable shortening to all sides and put back in the grill bowl side up for 15 minutes, flipping them over halfway through.
5. Remove, let cool and apply vegetable shortening again.
6. You will repeat this process a total of four times. Each time you will notice the cast iron turning darker. Your pie iron is now seasoned and ready to make some tasty meals!

How do you clean a pie iron?

To clean your cast iron pie iron, soak in hot water and wipe with rag or nylon scrub brush. After rinsing, place back over fire to dry. You want to make sure the pie iron is dry before storing to prevent rust.

If you have an aluminum pie pan, you can use hot soapy water.

How do you use campfire pie irons?

It's easy! Butter your bread or use non-stick cooking spray if using bread dough or tortillas. Add your ingredients making sure not to overfill or it will squeeze out into the fire, fold over the edges or cut off excess dough, close the top, and place over warm coals.

Beer Batter Fish Fry with Potato Wedges and Tartar Sauce



This beer batter fish fry is the perfect meal to make in the great outdoors—or in your kitchen. Find out what our secret to the perfect batter is.

SERVES:8, PREP:20 minutes, COOK:15 minutes, TOTAL:35 minutes

Ingredients:

FOR THE BATTER:

1½ cups flour (plus ¼ cup for dredging)

½ teaspoon baking powder

1/8 teaspoon garlic powder

½ teaspoon black pepper

¼ teaspoon salt

1 tablespoon vegetable oil

12 ounces beer (a lager or amber ale will do well!)

2/3 cup finely crushed corn tortilla chips (use the crumbly dregs of a bag after everyone has raided it during the day!)

FOR THE POTATO WEDGES:

- 4 medium russet potatoes (washed and cut into wedges)
- 1 cup flour
- 1 tablespoon paprika
- 1 teaspoon black pepper
- 1 teaspoon salt

FOR THE TARTAR SAUCE:

- ½ cup mayonnaise
- 1 tablespoon lemon juice
- 1 medium dill pickle (finely diced)
- 1 shallot (finely diced; you can also substitute a 2 tablespoons of minced red onion)
- Salt and pepper to taste

Directions:

1. First, prep your fire and heat a cast-iron pot over the grate. It will take a while for the oil to heat up. The oil should be between 350-375F. You can use a spare piece of potato to check if the oil's ready (if it sizzles right away when inserted into the oil, then you've got the right temperature) or use a trusty kitchen thermometer.
2. To make the potato wedges, prepare your potatoes. Soak them in a large bowl of water, drain, then dump them onto a kitchen towel to blot them dry. Then, in a separate bowl, combine the flour, paprika, black pepper, and salt. Add the potatoes and toss thoroughly to coat.
3. The potato wedges should be fried first for about 10 to 11 minutes until golden brown. Transfer to a plate lined with paper towels or a good old paper plate. If you like the wedges really crispy, you can then re fry them for 1 to 2 minutes when ready to serve.
4. While the potatoes are cooking, whip up your tartar sauce. Combine the mayonnaise, lemon juice, chopped pickle, shallot, salt and pepper in a bowl and stir to combine. Set aside until you're ready to eat!
5. To make the fish batter, mix all of the dry ingredients in a medium-sized bowl. Add the oil and beer and stir until well-combined. Next, fold in the finely-crushed white or yellow corn tortilla chips and let the batter rest for 20 minutes.
6. Make sure the oil is still hot after frying the potatoes. It's important to maintain a nice solid bed of hot coals that will take you through the cooking process from start to finish, or you can use a portable gas burner.
7. Make sure the fish fillets are well drained and patted dry with paper towels if necessary. Lightly dredge them with the last ¼ cup of flour. Next, grab the end of one filet and dip both sides in the batter until well coated, letting the excess drip back into the bowl.
8. Lower the fillet into the oil carefully, slowly swishing the lower half of the filet once or twice so the oil cooks it partially; then lower the rest in one steady motion. This ensures the batter cooks just enough so that it won't stick to the pot when you drop in the rest of the filet. The key to frying is to not be afraid of the hot oil. Dropping the fish in with a splash is dangerous, so be sure to use a slow and steady hand.

9. Ideally, you want the initial frying temperature to be 375F since the first batch will cool the oil immediately. The temperature will drop to 350F which is okay, but any lower than 350F, and you'll get a soggy piece of fish. Any higher, and your batter may burn. Fry the fish for a total of 4 to 5 minutes on each side but do turn them frequently. A pretty good proxy is when the batter is golden brown and crisp.
10. Transfer the fried fish to a plate lined with paper towels and serve hot with the potato wedges and tartar sauce on the side. It will be the best camping meal you'll ever have!

Campfire Crescent Dogs



Ingredients:

- 1 tube of crescent rolls
- 8 hot dogs
- Ketchup and mustard, as desired

Steps

- 1

On a flat surface, open the tube of crescent rolls and unroll dough. Separate into triangles along perforations.

- 2

Place the hot dog on the edge of the crescent roll and begin rolling so the majority of hot dog is covered by the crescent dough. Make sure the crescent dough overlaps at the end, otherwise it will fall apart.

- 3

Skewer your crescent dog on a stick and roast it over the fire until golden brown. (Tip: Roasting away from the flames, but in a spot that is still quite hot, gives a nice even roasting.)

- 4

Serve immediately with ketchup and mustard as desired.

Campfire Nachos



Whether camping the wilderness or in the backyard, these easy nachos in a cast-iron skillet are amazing over the campfire, on the grill or in the oven. The bonus is no cleanup is necessary!

Prep Time 5 mins, Cook Time 10 mins, Servings: 4 servings

Ingredients:

- 1 8 oz bag tortilla chips
- ½ cup sliced black olives
- ¼ cup sliced green onions
- 2 cups shredded taco cheese or your favorite blend
- 2 jalapenos sliced and seeds removed
- Cilantro for garnish (optional)
- Salsa sour cream, and guacamole, for serving.

Instructions:

1. Layer 1/3 of chips on the bottom of a 10.5" cast iron skillet
2. Add 1/3 of the cheese, 1/2 of the olives, 1/2 of the green onions to the top of the chips
3. Make another layer with 1/3 of the chips and 1/3 of the cheese
4. Make the final layer with remaining chips, cheese, olives, and green onion. Add the jalapeño to the top
5. Cover the skillet loosely with foil
6. Place on the fire or grill on medium heat and cook until the cheese is melted, 10-15 minutes
7. Add cilantro to the top and serve with salsa, guacamole, and sour cream

Campfire Pie Iron Pizzas



Campfire Pie Iron Pizzas are delicious camping food for sure! Your favorite pizza filling with ooey gooey melted cheese, stuffed in a toasted pizza crust. Who wouldn't love this pie iron recipe?

PREP TIME 10 minutes, COOK TIME 7 minute, TOTAL TIME 17 minutes

Ingredients:

- 1/4 lb. ground Italian Sausage
- 3 to 6 ounces Pepperoni
- 12 oz Mozzarella Cheese, grated
- 1 (13.8 oz) pkg Refrigerated Pizza Crust
- 1 (14 oz jar) Pizza Sauce

Instructions:

1. In a medium skillet, brown Italian sausage. If you aren't using Italian sausage, omit this step. Time-Saving Tip: make the meat at home before you leave home!
2. Generously spray the pie iron with nonstick spray.
3. Unroll the pizza dough and lay between two slices of parchment paper or waxed paper. Using a rolling pin roll out the dough until you can cut 8 pieces of dough to fit your pie iron.
4. Lay one piece of dough on the pie iron then spread 1 to 2 tablespoons of pizza sauce, then add remaining toppings.
5. Lay the second piece of dough over the top. Close and secure the pie iron and trim any excess dough from around the side.
6. You can cook your Pie Iron Pizza over a campfire, but did you know that you can also cook them on your camp stove or even grill? This is a great option if it rains, or you aren't able to get a fire going! Here's what to do:

Cooking Instructions

Campfire - cook your pizza pie for 4 to 7 minutes, turning halfway, until the tortilla is golden brown, and the filling is hot. For best results keep the pie iron in a hot area of coals but not TOO HOT. It is easy for the dough to burn, but not get cooked all the way, so keep an eye on them.

Camp Stove - Turn your camp stove on medium heat and lay your pie iron directly on the stove grate over the flame. Cook for approximately 3 to 4 minutes per side

Grill - Preheat your grill to medium heat (300 to 400 degrees). Lay your pizza pies directly on the grill and cook for approximately 3 to 4 minutes per side until the tortilla is golden brown and the filling is hot.

Notes

- Substitute and add any pizza ingredients you like.
- Don't forget to generously spray the pie irons before each pizza that you make.
- For best results, keep the pie iron in a hot area of coals but not TOO HOT. It is easy for the dough to burn but not get cooked all the way, so keep an eye on them.
- Cook your meat and prepare your filling before you leave home. It will make for an even quicker dinner and much easier cleanup while camping. :)

Campfire Pizza



PREP TIME: 25 MINUTES, COOK TIME: 15 MINUTES, TOTAL TIME: 40 MINUTES,

SERVINGS: 2 10" PIZZAS

The recipe that follows is for a simple pizza crust cooked over a campfire, and will make 2, 10" pizzas. You can add whatever toppings your heart desires

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 packet rapid rise yeast
- 2 teaspoons salt
- 1 cup warm water
- 5 tablespoons olive oil divided (2 tbsp + 3 tbsp)
- Any combo of toppings!

Instructions:

1. In a mixing bowl or pot, add the flour, yeast, and salt. Briefly mix with a fork to distribute the ingredients.
2. Add the warm water and 2 tablespoons oil to the dry ingredients and mix with a fork until the ingredients begin to form a dough.
3. Knead the dough a few times (you can do this in the bowl or on a lightly floured surface) so that all the ingredients are well incorporated, and the dough comes together.
4. Cover the dough and let it rise for 20 minutes.
5. After the dough has risen, turn it out onto a cutting board and divide the dough into two equal pieces.
6. To form the crust, add 1 tablespoon oil into a preheated 10" (for a thicker crust) or 12" (for a thinner crust) cast iron skillet and swirl to coat the surface. Place one of the dough halves

in the skillet, and using your fingers, press and push the dough towards the edges of the skillet. Drizzle 1/2 tablespoon oil along the edge of the skillet.

7. Place the skillet on a grate over your campfire, or on your camp stove at fairly high heat. Cook for 3-5 minutes, until the bottom has firmed up and begins to turn golden brown (you'll want to lift the side up around the 3 minute mark to see how it's doing and determine how much longer it should remain on the heat).
8. Pull the skillet off the fire and place on a heat-safe surface. The skillet will be HOT, so take care with the next few steps.
9. Using a pair of tongs, lift the crust out of the skillet and flip it so the uncooked side is face down in the skillet. Add your toppings, cover the pizza with a cast iron lid if you have one or a sheet of foil, and return the skillet to your campfire or stove.
10. Cook the pizza for an additional 3-5 minutes until the bottom is golden brown. Remove the lid/foil after a few minutes, once the cheese has melted, to let the steam escape for the remainder of the cooking time.
11. Remove the skillet from the heat, carefully transfer the pizza to a plate, and repeat with the second half of the dough.

Campfire Spaghetti & Garlic Bread Sandwiches



A perfect dinner to cook over the campfire this summer!

Prep Time 30 minutes, Cook Time 10 minutes, Total Time 40 minutes, Servings 4

Ingredients:

- 1 stick Butter
- 1 tbsp Italian Seasoning
- 4 cloves Chopped Garlic
- 1 loaf Texas Toast Style Bread
- 1 jar Red Spaghetti Sauce
- 1 box Spaghetti Noodles
- 1/2-1 lb. Cooked Ground Beef optional

Instructions:

Garlic Butter

1. Soften butter to room temperature
2. Add Italian Seasoning and chopped garlic
3. Mix thoroughly and refrigerate (or keep on ice)

Spaghetti & Sauce

1. Cook spaghetti according to directions on box & drain
2. Add red sauce and mix thoroughly. Store in airtight container and refrigerate (or keep on ice).
3. Optional - Brown ground beef and add to sauce & noodles

Prepare Sandwiches

1. Butter bread on one side
2. Place bread butter side face down on panini press
3. Top one side of bread with spaghetti & sauce mixture (about 3/4 cup per sandwich)
4. Carefully, combine the two sides of the panini press
5. Place on campfire 5-10 minutes or until bread is golden brown.

Chili Campfire Bake



This isn't my typical meal, but I'll tell you what – my kids LOVED it! It was very quick and easy to make – I even let my husband throw it together. You can also make this over the fire with a rack that sits on the fire and skillet

Prep Time 1 min, Cook Time 15 mins, Servings: 6

Ingredients:

- 16 ounces elbow macaroni
- 15 ounces chili
- 7 ounces corn chips
- 1 cup shredded cheddar cheese
- salt to taste

Instructions:

1. Pour the whole box of pasta into a large skillet (approximately 12 inches in diameter).
2. Pour 3 cups of cold water into skillet. Make sure the water covers the pasta.
3. Turn the burner to high, then set your timer for 10 minutes (optional: add a bit of salt to taste).
4. Cook on high, stirring occasionally until almost all of the liquid has evaporated.
5. Add chili and bring to a simmer.
6. Remove from heat and top with corn chips and Cheddar cheese. Serve immediately

Easy Skillet Dinner

Ingredients:

- 1 pound(s) hamburger
- 1 medium onion, chopped
- ½ tsp chili powder
- 1 can, ranch style beans

Directions:

Brown hamburger, onion and chili powder in cast iron skillet over camp fire till hamburger is completely done. Add can of ranch style beans and continue to cook until beans are thoroughly heated.

* Boiled diced potatoes can be added if desired.

Egg in an Orange

Cut a large orange in half and scrape out the fruit from both pieces.

With a sharp knife, cut a small "x" on one orange half about 1 cm below the rim.

Cut another "x" just below the opposite rim.

Thread a long pointed stick through the cuts so that the orange half hangs like a basket.

While someone holds the half peel steady, crack a small egg into it.

Grasp the end of the stick and hold the orange shell over the campfire (low flames or embers) for about 10 minutes.

Let cool for a few minutes and remove the orange from the stick.

Add salt and pepper... and enjoy your egg!

Ham and Cheese Sandwiches

This isn't one that I would normally associate with cooking on a stick but comes from the Food Network.

On bread,

spread mayonnaise,

ham,

cheese (of choice, but Swiss would work well)

and pickles.

Top with another slice of bread,

and cut the sandwich into quarters.

Toast each quarter on a stick/skewer until the cheese melts.

Hamburger Pizza on a Campfire



How to make the best homemade hamburger pizza on a campfire. Easy campfire pizza with ketchup, mustard, and pickles, cooked in a cast iron skillet.

Prep Time: 15 minutes, Cook Time: 30 minutes, Servings: 6 servings

Ingredients

- 2 tablespoons olive oil
- 1 medium yellow onion chopped or minced
- 1 pound ground beef
- 2 teaspoons garlic powder
- 6 tablespoons ketchup
- 2 tablespoons yellow mustard
- 1 cup cheddar cheese shredded
- 1 cup mozzarella cheese shredded
- 1 cup dill pickles *

Directions:

Prep the pizza crust by partially cooking it, per individual recipe instructions.

In a separate cast iron skillet, sauté the onion in the olive oil.

Then add the ground beef and garlic powder to the skillet with the onion and cook until the beef is cooked thru. **

Once the meat is cooked, drain any grease off the meat.

Mix the ketchup and mustard together in a small bowl.

Begin layering each pizza crust with a layer of ketchup and mustard. ***

Add a layer of the cooked ground beef mixture.

Next add a layer of both shredded cheddar and mozzarella cheese.

Finally, finish it off with a layer of dill pickle slices on each pizza.

Once your pizza is in place on the grill, I'd recommend heating the cast iron lid over the coals and then placing it on top of the cast iron pan. This creates an oven like effect, which in turn, will bake your pizza (see notes about rack placement over the fire).

Cook the pizza for about 8-10 minutes or so, until the crust begins to turn slightly golden on the edges and the cheese completely melts.

When it's fully cooked, remove the pizza from the fire, slice it up, and serve.

2 10- inch pizza crusts partially cooked

Pie Iron Brown Bread & Baked Beans



Never heard of a baked bean sandwich? Oh, they are “a thing.” They’re good cold, but they are great hot – especially with authentic brown bread from a can. Bacon, baked beans, bread in a can – what ingredients could be more camping friendly?

Ingredients:

- 1 can B&M Brown Bread (original is great; with raisins adds a nice sweetness)
- 1 can or jar favorite baked beans (try a Boston Bean version for authenticity)
- 2 strips of bacon per sandwich
- Finely chopped onion (optional)
- Butter

Instructions:

1. Fry bacon to almost crispy and set aside on paper towel.
2. Open both ends of can and remove brown bread. Cut into slices just under ½-inch thick.
3. One side of a slice of brown bread and place with butter out into one half of pie iron.
4. Lay two slices of bacon on the brown bread. Break and arrange as necessary to stay inside the pie iron.
5. Spoon a couple of big tablespoons of beans on top of bacon.
6. Add a couple of pinches of chopped onion if desired.
7. Butter another slice of brown bread on one side and place it with unbuttered side to beans.
8. Attach other half of pie iron and close.
9. Heat over coals of campfire, grill, or camp stove on low until outside of brown bread is well-toasted.

Pie Iron - Chicken Chimichangas



Ingredients:

- 4, 7 in flour tortillas
- 1 cup chicken, (or more) cut into pieces
- ½ cup onion, chopped
- ½ cup green pepper, chopped
- ¼ cup Picante or enchilada sauce, green or red
- ¼ tsp ground cumin
- salt & pepper to taste
- garlic salt to taste
- ½ cup Cheddar cheese, cubed

Instructions:

Of course we like to do as much stuff as possible at home so there's less work to do at the campsite, we're there to relax, right? For this dish we did nearly all of the work at home.

You can either use boneless skinless chicken breasts or a can of chicken. We used the can to make it easy.

After chopping the vegetables we heated the whole mixture and added cheese.

From there just spoon 1-2 tablespoons of the mixture on your tortilla and wrap it up.

Once our chimis were prepared, we wrapped them in tinfoil and stuck them in the freezer until we left.

Once at the the campsite, butter both sides of your pie iron and insert your unwrapped Chimichangas.

Heat over the campfire and you are done! We like to serve this meal with refried beans, lettuce tomato and sour cream.

Pie Iron Chicken Pot Pie



Ingredients:

- 6 oz Oscar Mayer Grilled Chicken Breast Strips
- 1 can mixed vegetables, drained
- 1 teaspoon chicken bouillon granules
- 1 can cream of chicken
- 2 tubes of Pillsbury big crescent rolls
- salt and pepper to taste
- Cooking Spray

Instructions:

1. In a sealable container mix the grilled chicken breast strips, cream of chicken, vegetables and chicken bouillon. Add salt and pepper to taste. Keep refrigerated or in a cooler until needed.
2. Spray the pie iron well with Pam or any other cooking spray. On a plate roll out the crescent roll package into flat triangles. If you get the big crescent rolls, you should be able to use one triangle and mold it to fit on one side of the pie iron. Put about $\frac{1}{3}$ - $\frac{1}{2}$ cup of the chicken mixture on top of the laid out crescent roll in the pie iron. Cover the mixture with another crescent roll. Seal the edges by pressing down on the dough.
3. To cook, shut the pie iron and place it near the coals of your campfire. Let it cook on each side about 2 minutes. It is usually good to check it before you flip to get an idea of how it is cooking. Once cooked, open the pie iron and slide out on to a plate. This is such an easy way to have a wholesome meal at your campsite!

Pie Iron Fajita Quesadillas

Makes 6, Vegetarian

Ingredients:

- 3 bell peppers (some combination of red, yellow, orange or green)
- 1 large onion
- 1 tablespoon olive oil
- Fajita seasoning, to taste
- cooking spray
- 12 flour tortillas
- 6 slices cheddar
- salsa
- guacamole

Supplies

- pie iron
- butter knife

Directions:

At Home

Heat olive oil in a skillet over medium-high heat. Add peppers & onions and sauté until onions are translucent. Add fajita seasoning to taste and cook for an extra 2 minutes. Let cool and store in refrigerator or cooler.

At Camp

1. Spray pie iron with cooking spray. Place a tortilla in one side of the pie iron.
2. Fill tortilla with cheddar slice and fajita mixture.
3. Top with another tortilla and close pie iron. Tear off the edges of the tortillas.
4. Heat pie iron over fire, turning occasionally, until the tortilla is toasted, and the cheese is melted.

Release quesadilla from pie iron, using butter knife if necessary. Serve with salsa and guacamole.

Pie Iron Garlic Bread and Spaghetti Sandwich



Ingredients:

- spaghetti {about 1/2 cup per sandwich}
- spaghetti sauce of your choice
- bread
- 3/4 cup butter
- 2 tsp garlic powder or crushed garlic
- 2 tsp Italian seasoning
- cooking spray

Directions:

1. Prior to camping, cook the spaghetti and drain. Add your spaghetti sauce and let it sit for 5-10 minutes. Add a little more sauce so the spaghetti is all well covered. The spaghetti will dry out a bit on the fire so you want more sauce on it than you would normally have when eating spaghetti. Place in a plastic container or large Ziploc bag.
2. Prior to camping, mix softened butter, garlic and the Italian seasoning together and mix well. Once the butter has hardened you can wrap it up in wax paper to take.
3. At the campsite, prepare the fire. Spray both sides of the pie iron with cooking spray. Butter one slice of bread with the garlic butter and place the butter side down on the pie iron. Add approximately 1/2 cup of spaghetti and top with another slice of garlic buttered bread {butter side facing the top of the pie iron}
4. Place the pie iron in the coals for approximately 6-8 minutes rotating it every 1-2 minutes. {You could also place it over a grill}
5. Prepare the fire.

Pie Iron Lobster Roll



If you're not in lobster country (which most of us aren't), you can substitute imitation crab meat, but nothing can truly substitute for real lobster meat.

Ingredients:

- 3-4 oz of lobster meat chunks per sandwich
- White bread (English Muffin Toasting Bread works best if you can get it)
- Butter (lots of it)
- Lemon
- Mayonnaise
- Your favorite hot sauce
- Salt & Pepper

For four sandwiches, melt at least a stick of butter in a pot.

When it's completely melted, remove from heat and add lobster meat.

Squeeze juice of lemon into the pot and add a dash or two of hot sauce.

Mix to coat lobster thoroughly with butter, lemon, hot sauce, but don't over stir to break up the meat too fine.

Generously spread one side of a slice of bread with mayo, and lay it spread side down in pie iron.

Spoon lobster mix on top of bread.

Generously spread another slice of bread with mayo and lay dry side down on top of lobster.

Attach top half of pie iron and close.

Heat over coals of campfire, grill, or camp stove on low until both sides of bread are toasted a deep golden brown. Remove the pie from pie iron and enjoy but be cautious because filling will be hot.

Pie Iron Philly Cheese Steak Quesadilla



Chances are that if you have ever been camping you have likely made a meal in a pie iron. Sadly, most people who have cooked in a pie iron have only ever made a pie (with bread and a can of pie filling) or a simple sandwich.

Pie Irons are one of our absolute favorite cooking tools when we are out family camping out. They allow for an interactive meal, they absorb the smoky flavors of your campfire, and they open up a lot of possibilities for cooking over a fire.

Preparation

The key to having a good stress free time cooking over a fire with a pie iron is proper preparation before you go camping. A simple idea we use is to prep each individual ingredient for a meal into a zip lock bag, pack those ingredients into a bigger bag (maybe a used target bag), label the bigger bags and load them into the cooler.

For the Pie Iron Philly Cheese Steak, I cut up the steak into small strips at home along with the onions and peppers. I also loaded in a pack of Swiss cheese and some tortilla shells (a can of Pillsbury bread dough would have been awesome as well). Last, I keep a bottle of squeezable olive oil in our camping gear that I used for this recipe.

Getting Your Coals Right for Pie Iron Cooking

To properly cook with a pie iron you need a nice bed of red coals and minimal flames on your fire. One or two solid logs that aren't going to burn too high are nice as well to set your pie iron on while cooking. If the flames are too high, it will simply be too hot to stand and cook over.

With a solid cast iron pie iron, there is no need to hold the iron over the fire, you can simply set it in the coals. If you have a cheap pie iron, this will definitely cause your food to burn.

The ingredients:

For the Pie Iron Philly Cheese Steak I used (per sandwich):

- 2 tortilla shells
- 1/4 lb. of pre sliced steak
- 2 slices Swiss cheese

- Diced peppers
- Diced onions
- Olive Oil

***Note, our pie irons are all double irons, so adjust accordingly.**

The Process

Line the pie iron generously with olive oil and place the steak and onions into the iron. Place the iron into the coals and cook for 5-10 minutes flipping every minute or so. Cooking times vary greatly with any campfire cooking so pay attention and check often.

Once the steak is cooked to your liking remove it from the pie iron and set aside. Personally I used two pie irons to make this recipe so that I didn't have to create my sandwich in a burning hot pie iron.

Use oil based cooking spray to line your pie iron and place a tortilla shell on either side of the iron. If you have a single, obviously cutting one shell into two will work super! Line one side of the iron with cheese, steak, onions and peppers. Line the other side with just a tortilla shell.

Clamp the pie iron together and cut off the excess shell sticking out of the iron (if you don't it will just burn off anyway) and heat up the sandwich for 3-5 minutes. You are not necessarily cooking anything here since you have already cooked the steak, you are merely melting the cheese and giving your tortilla shell a golden glow.

Tips: Pay very close attention any time you are cooking with a pie iron in the coals of your fire. I often remove my irons and let them cool down for a minute periodically even if I know the food is not done. This keeps excessive hot spots from forming and burning your food.

Pie Iron Pizza Calzone



As you may have noticed here on Beyond the Tent, we love our double pie irons. We love them so much that we don't just use them for car camping, but we will use them to cook meals at home in our indoor fire place during the winter and over a nice bonfire during the summer.

We love them for a few different reasons. First, it slows the meal down. Instead of rushing to create a meal with the stress of 5 kids running around, we prepare a food setup station and can spend a good hour or more together as a family cooking our food. Second, it is delicious and easy. Everything we cook in our pie irons has a wonderful smokey flavor and it actually quite easy to cook.

Pie Iron Pizza Calzones

One of the easiest and most fun things to make in our pie iron is pizza calzones. Yeah, this isn't exactly an Earth shattering idea, but the kids love it (and the crust tastes smokey and amazing). It is also quick, cheap and you really can't screw it up.

The ingredients:

- Pre-Made Pizza Crust Dough (I used Pillsbury Pizza Crust in a roll)
- Hunt's Pizza Sauce
- Mozzarella Cheese
- Can of Diced Tomatoes
- Pepperoni

The Process:

1. Start by lining your pie iron with a healthy dose of cooking spray to make sure you can get your calzone out of your iron when it's done (we use olive oil for all of our cast iron pie irons).

2. Line both sides of the pie iron with your pizza dough. Remember that the dough will rise quite a bit so make sure not to put it in too thick, I did about 1/8 thick or less and it rose perfectly.
3. Place all of your ingredients on only one side of the iron such as the sauce, pepperonis and cheese. Remember that you will have to place one side of the iron down onto the other side and you don't want your food falling out.
4. Lock up your pie iron and place over a low flame coal bed in your fire pit. I lay mine directly in the coals.
5. Flip the iron often and even take it out of the coals for a few minutes to make sure you don't develop hot spots in the pie iron and burn your crust.
6. Cook for 5-10 minutes depending on your fire. Check often, after about 3-4 minutes you should be able to crack the iron open to check on the calzone. I like to cook mine to a golden brown like a marsh mellow.

Pie Iron Scallops & Squash



Here's a case of cooking in a pie iron with no bread involved at all. Just delicious fresh ingredients. This one can even make a squash lover from a squash hater. Just try it!

Ingredients:

- Bacon
- Scallops
- Small zucchini and/or yellow summer squash
- Small onion (finely chopped)
- Garlic (minced – in jar is most convenient)
- Salt and Pepper
- Real Butter

Fry bacon crisp; set aside. Reserve bacon drippings.

Cut squash lengthwise, then slice into half discs slightly less than ¼-inch thick.

Generously butter inside of pie iron.

Add scallops (3-4 if your using large sea scallops, about a dozen if you're using small bay scallops)

Add a pinch of chopped onion and a pinch of minced garlic.

Fill out space in pie iron with squash slices.

Add about ½ tsp. of reserved bacon drippings for nice smoky flavor. Sprinkle with salt and pepper.

Close up pie iron and cook over campfire coals, grill, or camp stove on low.

Move and turn frequently until steam is coming from sides of pie iron. Turn carefully to avoid too much of juices getting out.

Carefully open pie iron and dump contents into serving bowl.

Add more salt and pepper to taste. Add crispy bacon pieces on top as garnish.

Pie Iron Sloppy Joes



PREP TIME 15 mins, COOK TIME 10 mins, TOTAL TIME 25 mins, SERVINGS 4

Ingredients:

- 1 pound ground beef
- 1 can sloppy joe sauce
- 1 tube pre-made refrigerated biscuits (large size if possible)
- 1 medium onion
- 1 medium yellow/orange/red pepper
- butter (for greasing the pie irons)

Directions:

Before You Leave Home

1. Chop veggies into small pieces.
2. Brown your ground beef.
3. Once ground beef is browned, add veggies to meat and cook until soft, but still crisp.
4. Add sloppy joe sauce to meat/veggies and cook for 5 minutes.

Cooking at the Campsite

1. Prepare your cooking area by heating up charcoal briquettes.
2. Place pie irons on heating briquettes to warm them up.
3. Open the can of biscuits and press each one into a larger, flatter circle using your fingertips.
4. Place a spoonful of sloppy joe filling on the center of the biscuit and then fold the dough up and around the filling. Seal the filling into the biscuit by pressing the biscuit dough together to form a pocket.
5. Remove pie irons from fire and butter the insides of them.

6. Place one prepared biscuit into each pie iron, close and clamp.
7. Cook for 4 minutes on one side. Flip, then cook for 4 more minutes. At this point, check for doneness. The biscuit should be brown and crispy all over. If not done, close and clamp and place back in fire for another 1-2 minutes. Check again.

Pie Iron Stuffed Hashbrowns



Prep time 10 mins, cook time 10 mins, Serves: 6

Ingredients:

- 1 lb. hashbrowns, frozen
- 8 oz sour cream
- ½ cup cheddar cheese, shredded
- 1 green onion, thinly sliced
- 4 pieces of bacon, cooked and crumbled

Instructions:

1. Spray insides of pie iron well with cooking spray. Add a thin layer of hash browns to pie iron.
2. In a separate bowl mix together sour cream, green onion and bacon.
3. Top first layer of potatoes with 2 tablespoons of sour cream mixture, spreading out to the edges.
4. Sprinkle cheese over sour cream mixture followed with another layer of hash browns.
5. Close lid and cook about 3 minutes or until hash browns are brown on one side.
6. Flip over pie iron and continue cooking until hash browns are brown and heated through. Usually another 2-3 minutes.

Pie Iron Tasty Taco



Prep Time 20 minutes, Cook Time 15 minutes, Servings 6

Ingredients:

- 1 pound ground beef
- 1 oz. package taco seasoning mix
- 5- inch tortillas 12
- 1 cup shredded Mexican cheese
- 1/2 cup onion chopped
- Garnish: shredded lettuce diced tomatoes, black olives, salsa and sour cream

Instructions:

1. Cook ground beef in a large skillet over medium-high heat until browned.
2. Drain; stir in taco seasoning according to package directions.
3. Spray the inside of a pie iron with non-stick spray; place tortilla on one side.
4. Add about 1/4 cup of beef on tortilla: sprinkle with cheese and onion.
5. Arrange a second tortilla over filling; close pie iron.
6. Cook over medium-hot coals until tortilla is crispy and filling is heated through, about 10 minutes. Remove from pie iron, garnish as desired. Repeat with remaining ingredients.

Pizza Sausage Skewers



Pizza Sausage Skewers for all you low carb recipe lovers out there. This sweet and spicy, white and red sauce, Italian sausage duo has it all.

Servings: 8 People, Prep Time 20 mins, Cook Time 15 mins

Ingredients:

Red Sausage Pizza:

- 8-10 Sweet Italian Sausages
- ¼ cup of Mozzarella Cheese
- 3-4 tbsp of Marinara Sauce
- 5-6 Sliced Pepperoni
- 3-4 Basil Leaves

White Sausage Pizza:

- 8-10 Spicy Italian Sausages
- ¼ cup of Mozzarella Cheese
- 3-4 tbsp of Alfredo Sauce
- 1.5 tbsp of Bacon Bits
- 1.5 tbsp of Buffalo Sauce

Garnish:

- Grated Parmesan Cheese
- Red Chili Flakes

Directions:

1. Preheat your grill for medium heat (around 350F) making the grill grate or the place where you lay your skewers at least 4 inches away from the heat. It is also helpful to

create 2x three zone cooking areas so that the skewers lay between two fires instead of directly over the flames.

2. Begin by carefully skewering your sausage onto a two prong skewer or using two single prongs. Add the skewers to the grill to cook for about 7-9 minutes per side. Make sure to watch out for flare ups and pull the sausages off or move the coals around it that becomes a problem.
3. Once the skewers are close to their final temperature (165F), begin topping them. Add the marinara and alfredo topping with cheese. Then build each sausage skewer with their toppings. Once finished, let the sausage cook (ideally covered) for 2-3 more minutes until the cheese is melted. Once done, top with parmesan cheese, red chili flakes and buffalo sauce (for the white sauce pizza). Pull off and let cool for 5 minutes.
4. Add more parmesan if desired, pull off the skewers, slice and enjoy!

Prosciutto & Mozzarella Balls

Another one courtesy of Food Network! And one to impress. Would be very tasty for those who are wanting to have something to munch on with your drink before dinner!

- Wrap prosciutto around mini mozzarella balls.
- Thread a cherry tomato,
- a prosciutto-wrapped mozzarella ball,
- and another tomato
- onto each skewer.
- toast over a flame until the tomatoes blister.

Pudgie Pie Tasty Tacos (Pie Iron Recipe)



A fun and tasty campfire dinner recipe! Delicious taco meat, ooey-goopy cheese, and other favorite fillings are melted together inside toasted flour tortillas. Your family will love these!

PREP TIME 10 minutes, TOTAL TIME 10 minutes

Ingredients:

- 1 lb. ground beef
- 1 taco seasoning packet (plus water according to packet)
- 12 (6" fajita-sized) flour tortillas
- 12 oz cheddar cheese, grated
- Optional: 1/4 cup sliced olives, 1/4 cup sliced green onions

Instructions:

1. In a medium skillet, brown ground beef. Add taco seasoning and water and cook according to seasoning instructions.
2. Generously spray the pudgie pie maker with nonstick spray.
3. Lay one tortilla on the pie iron then fill with about 1/2 cup taco meat, 1/4 cup cheese, and about 1 to 2 tablespoons of your favorite taco fillings such as sliced olives and green onion.
4. Note: it is not necessary, but you can butter that outside of your tortillas before laying in the pie iron.
5. Lay the second tortilla over the top. Secure the pie iron and trim any excess tortilla from around the side.

Cooking Instructions:

You can cook your Pudgie Pie Taco over a campfire, but did you know that you can also cook them on your camp stove or even grill? This is a great option if it rains, or you aren't able to get a fire going! Here's what to do:

Campfire - cook your pie taco for 4 to 7 minutes, turning halfway, until the tortilla is golden brown, and the filling is hot. For best results keep the pie iron in a hot area of coals but not TOO HOT. It is easy for the tortillas to burn so keep an eye on them.

Camp Stove - Turn your camp stove on medium heat and lay your pie iron directly on the stove grate over the flame. Cook for approximately 3 to 4 minutes per side

Grill - Preheat your grill to medium heat (300 to 400 degrees). Lay your taco pies directly on the grill and cook for approximately 3 to 4 minutes per side until the tortilla is golden brown and the filling is hot.

Teriyaki Chicken Skewers



PREP TIME 1 hr. COOK TIME 30 mins, SERVINGS 4 people

Ingredients:

- 2 lbs. chicken thighs (or breasts) cut into 1" cubes

Teriyaki Sauce/Marinade:

- 2 tbsp cornstarch
- 1 cup water
- 1/3 cup brown sugar
- 1/3 cup soy sauce *low sodium recommended
- 2 cloves garlic minced
- 1 tbsp rice vinegar
- 1/2 tbsp fresh ginger minced
- 1 tbsp honey
- 1/2 tsp sesame oil
- 8 skewers

Optional Topping:

- sesame seed
- chopped green onion

Instructions:

1. First make the sauce: Combine cornstarch and water in a small bowl. In a medium saucepan, add remaining ingredients along with the cornstarch/water mixture. Stirring frequently, bring sauce to a simmer. Cook until sauce lightly thickens. Sauce will be dark brown. Once sauce has thickened up, remove from heat and let cool completely. (place in fridge to speed up the process)

2. Once the sauce is completely cooled, place cubed chicken in a large Ziplock bag. Pour half of the sauce over the chicken and gently shake to coat chicken. Let chicken marinate in the fridge for at least 30 minutes. Place remaining sauce aside for later.
3. When the chicken is done marinating, place your chicken on skewers and heat the grill to medium heat.
4. Once the grill is hot, place skewers on lightly oiled grill. Turn the skewers every 3-4 minutes until the chicken is cooked through (internal temp 165 degrees), about 20-30 minutes. During the last few turns baste with remaining teriyaki sauce.
5. Remove skewers from grill and serve with chopped green onion and a sprinkle of sesame seeds(optional).

Desserts

Apple Crisp



Apple crisp is the ultimate Dutch oven dessert, and the perfect way to end a day of camping. The apples are soft and caramelized and the topping golden brown and crispy.

TOGO TIP

Turn this apple crisp into any fruit crisp you want. Just replace the apples with the fruit of your choice—we suggest peaches, cherries, or berries. You can even use frozen fruit, thawed in the cooler, to make it an easy substitute.

PREP AHEAD

You can make the crisp topping at home and store in a zip-top bag in a cooler or RV refrigerator. You can also mix together the sugar, apple pie spice, and cornstarch ahead of time. Store in a zip-top bag with your dry goods.

Ingredients:

Crisp Topping

- 1 cup rolled oats
- 1 cup all-purpose flour
- 1 cup brown sugar
- ½ cup pecans or walnuts, toasted and chopped fine (optional)
- ½ teaspoon kosher salt
- ½ cup unsalted butter, cut into cubes

Apple Filling

- 8 apples, cored, peeled, and diced into chunks
- ¼ cup white granulated sugar
- ½ tablespoon apple pie spice
- 1 tablespoon cornstarch

Directions:

1. In a medium bowl, combine oats, flour, brown sugar, nuts, and salt. Add the butter and use your fingers to knead the butter into the dry ingredients, forming a crumbly dough. Meanwhile, warm charcoal briquettes.
2. Place the apples in the bottom of a Dutch oven. Add the sugar, apple pie spice, and cornstarch. Mix to combine.
3. Crumble the crisp topping mixture evenly over the apple layer.
4. Place the Dutch oven over coals. Put the lid on and place the remaining coals on top of the lid. Use tongs to evenly distribute.
5. Cook for about 45 minutes. Rotate the top and bottom of the Dutch oven about a quarter turn every 10 to 15 minutes.

Camp Cooker Cherry Pie



This camp cooker cherry pie is an easy and delicious treat to make while camping. Check out the recipe and find tips for perfect pie iron pie.

PREP TIME 1 minute, COOK TIME 10 minutes, TOTAL TIME 11 minutes

Ingredients:

- Pillsbury flaky rolls
- Cherry pie filling
- Whipping cream
- Non-stick cooking spray

Instructions:

1. Spray the inside of the pie iron with nonstick cooking spray. Open the tin of rolls, stretch and press a roll onto both sides of the iron.
2. Fill the dough with about 2 tablespoons of pie filling. Top with the second roll and close and latch the pie iron.
3. Cook over the fire for approximately 5 minutes per side.
4. Unlatch and check the pie for doneness frequently so that it does not burn. The pie is done when the dough is golden on the outside.
5. Top with whipping cream and serve.

Camp Cooker Cookies



These camp cooker cookies are an easy and tasty treat to make while camping. Check out the recipe and find tips for perfect pie iron cookies.

PREP TIME1 minute, **COOK TIME**12 minutes, **TOTAL TIME**13 minutes

Ingredients:

- Pillsbury cookie dough
- Non-stick cooking spray

Instructions:

1. Spray the inside of the pie iron with nonstick cooking spray.
2. Open the package of cookie dough, squeeze about 2 Tbsp of dough onto one side of the iron.
3. Press the dough down slightly and repeat with the other side of the iron.
4. Do not close the pie iron and cook, open faced, over the fire for approximately 12 minutes. Best when cooked slowly over a smoldering fire so as not to burn.
5. The cookies are done when they are slightly golden around the edges.
6. Allow the cookies to cool before removing from the iron.

Campfire Apple Pie Packets



These Campfire Apple Pie Packets are so simple to make with an apple, butter, cinnamon and brown sugar all baked up in foil! Cook on a grill or over a campfire!

Prep Time: 10 minutes, Cook Time: 15 minutes, Total Time: 25 minutes, Servings: 1

Calories: 381kcal

Ingredients:

- 1 apple, cored and sliced
- 1 Tablespoon salted butter
- 1 ½ Tablespoons brown sugar
- ¼ teaspoon ground cinnamon
- 1 Tablespoon dried cranberries or raisins, optional
- 1 Tablespoon chopped pecans, optional

Instructions:

1. Preheat grill (to medium heat). Cut a 12 x 18-inch sheet of nonstick foil.
2. Place apple slices on foil along with butter, brown sugar and cinnamon and dried cranberries.
3. Wrap packet securely with double-fold seals, allowing for a bit of room for heat expansion.
4. Place packet on grill, cover and cook for about 15 minutes over medium heat.
5. Be careful when removing from the grill it will be very hot! Also, use caution when opening packets because there will be hot steam as you open them.
6. We serve right in the packets. There will be juices on the bottom of the packet so gently stir the apples before taking a bite.

Campfire Apple Pies



Prep Time: 10 minutes, Cook Time: 15 minutes, Total Time: 25 minutes

Ingredients:

- 5 apples thinly sliced, A variety of green and red is best.
- Juice of 1 lemon
- 1/2 cup brown sugar
- 3/4 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 5 tablespoons butter
- 1 loaf white bread
- 1 stick butter, softened

Instructions:

1. Mix all of the ingredients together (except for the bread and 1 stick butter) in a large bowl and mix until apples are fully covered with the mixture.
2. Butter two pieces of bread, both sides.
3. Place a piece of bread on the bottom of the pie cooker. Fill it with the apple mixture (pile it high) then place the other piece of bread on top and close the pie cooker.
4. Hold over a fire, until each side is golden brown.

Campfire Banana Boats



These Banana Boats are stuffed with your favorite toppings, wrapped in foil, and cook right over your campfire for an easy, no-mess dessert!

PREP TIME: 5 MINUTES, COOK TIME: 10 MINUTES, TOTAL TIME: 15 MINUTES,

CLASSIC BANANA BOAT

- 1 banana
- 2 tablespoons milk chocolate (chopped from bar or chocolate chips)
- 8 mini marshmallows
- 1 graham cracker square

Take a banana with its peel still on and cut it down the middle (along the concave side). Not all the way through, but until the tip of your knife just grazes the peel on the other side. Pull the peel and banana slightly apart.

Stuff the chocolate and mini marshmallows (or other fillings, see notes) into the center of the banana.

Wrap the banana in foil. Place on a campfire or grill until fillings have melted and banana has warmed through, about 10 minutes.

Unwrap banana and top with crushed graham cracker. Enjoy!

*****Other Creative Banana Boat Fillings

STRAWBERRY HAZELNUT: Banana + Strawberries + Nutella + Chopped Hazelnuts

SAMOAS: Banana + Chocolate Chips + Caramel Sauce + Toasted Coconut

DULCE DE LECHE: Banana + Chocolate + Dulce de Leche sauce + Coconut shreds

PB & C: Banana + Peanut Butter + Chocolate Chips

BANANA SPLIT: Banana + Milk Chocolate + Marshmallows + Cherries

PECAN PRALINE: Banana + Pralines + Dark Chocolate

Campfire Brownies in An Orange



At least 1 orange per camper (a few extras would be good for “seconds” Brownie or cake mix –
*see notes below 1 sharp knife (to cut the oranges Sturdy soup spoons Heavy-duty foil wrap
Notes: For brownie mix you will get approx. 8 – 10 desserts. Cake mix will yield approx. 12 – 16
desserts.

1. Cut the top off the orange – about 1/3 way down. (Adults should do this)
2. Let the kids use sturdy soup spoons to scoop out the inside of the orange – careful not to rip or puncture the orange peel
** This will be messy, but it is a fun part of the activity for the kids – so be ready with paper towels and wet wipes.
3. While the kids are scooping out the oranges – mix the brownie mix, per pkg. directions*
4. Let the kids fill their own oranges – approx. 2/3 full
5. Place orange cap back on top and, while keeping orange upright, wrap orange in heavy-duty foil (as shown). *a couple layers works best. And the “curly-cue” top serves as an easy way to pull oranges from hot coals
6. Place finished wraps in a bed of coals, (not on flaming campfire), and cover until it is a mound of hot coals with just the “curly-cue” sticking out.
7. Approx. cooking time is 20 – 25 minutes, but this is variable depending on size of oranges and quality of hot coals – so check after 20 minutes to see if done.
8. Remove from coals and let sit a few minutes for the foil to cool to touch – then let the kids unwrap their own, orange-baked brownies – and dig in!

Campfire Cone S'mores



This variation on the traditions s'mores recipe is a fun way to enjoy your favorite campfire treat!

PREP TIME: 5 MINS COOK TIME: 5 MIN TOTAL TIME: 10 MINS: Yield: 4

Ingredients:

- 2 graham crackers, broken into pieces
- 2 cups mini marshmallows
- 2 15-ounce milk chocolate bars, broken into pieces
- 4 waffle ice cream cones

Instructions:

1. Light a fire in a fire pit, or your charcoal grill (can use a gas grill too).
2. Fill the waffle cones with chocolate chunks, graham crackers pieces, and marshmallows.
3. Wrap cones in tin foil and place along the edge of the fire, or on the grill. Turning every couple of minutes until the marshmallows and chocolate melts. Approx. 5 or 6 minutes
4. Carefully remove from the fire or grill, the foil will be hot.
5. Allow to cool briefly, but you want to eat them as soon as possible so they are still gooey.

Campfire Dutch Oven Berry Cobbler



PREP TIME30 minutes, **COOK TIME**35 minutes, **TOTAL TIME**1 hour 5 minutes, **YIELD:** 8-10

Ingredients:

- 2 lb. strawberries, quartered
- 1 lb. blueberries
- 1 lb. blackberries
- 1/2 cup granulated sugar
- 1/2 cup all-purpose flour
- 2 TBS lemon juice
- 2 tsp grated lemon zest
- 1 refrigerated package of biscuit dough
- 1/4 cup light brown sugar, packed

Using a Chimney Charcoal Starter, light up 23 coals. Keep coals in chimney until coals are glowing orange.

In a fire pit or fire safe grill, place your 10-inch cast iron Dutch oven with 7 of the hot coals underneath it.

In a large mixing bowl, stir the berries, granulated sugar, flour, lemon juice and zest with your hands until combined.

Pour fruit mixture into Dutch oven and spread evenly.

Open and separate refrigerated biscuit dough and cut into quarters.

Place biscuit pieces in a bowl and coat evenly with brown sugar.

Top berry mixture evenly with sugared biscuit pieces and cover with Dutch oven lid.

Scatter the remaining 16 hot coals evenly onto of Dutch Oven lid.

Bake until biscuit topping is golden, and fruit is bubbling. Serve warm.

Cherry Coke Camp Cake



My oldest son earned his cooking merit badge over the summer. Last weekend we put his Dutch oven baking skills to the test as he prepared one of his favorites desserts he learned to bake. We call it Cherry Coke Camp Cake. It is a simple recipe with delicious results.

There are only four ingredients:

- Can/Bottle 12oz
- Chocolate Cake Mix
- Can of Cherries
- Chocolate Chips (optional)

I found a couple of casserole liners at the grocery store that fit into my 10 inch Dutch oven perfectly. This was so helpful with clean up. As my son will tell you cleaning a Dutch oven of hard, stuck on food is not a fun job. You can also find these liners on Amazon, a tad bit cheaper.

I had my youngest grease the pan.

Next the ingredients are added. This is basically a “dump” cake, where all the ingredients are added without much effort.

Next put the lid on the Dutch oven and add about 10-15 hot coals on top, depending on the size of your Dutch oven.

In about an hour to hour and a half, your cake should be done.

I was expecting more of cake consistency with this camp dessert, but it’s more of a thick pudding. My son said that is the way it’s supposed to be.

Chocolate Peanut Butter Campfire Burritos



The PERFECT summertime treat for kids of all ages! Chocolate Peanut Butter Campfire Burritos are perfect to make ahead for your next cookout or campfire.

Ingredients:

- 1 Large Flour Tortilla
- 2 T Peanut Butter
- 2 T Mini Marshmallows
- 2 T Mini Chocolate Chips

Instructions:

1. Smear peanut butter on tortilla.
2. Sprinkle with marshmallows and chocolate.
3. Fold into a burrito and wrap in foil.
4. Heat on grill or campfire until heated through. (Note: Be careful not to burn your tortilla- do not leave unattended.)

Donuts



Quick and easy campfire donuts that are one of our favorite camping recipes! Fun for the kids!

Prep Time 5 minutes, Cook Time 4 minutes

Ingredients:

- cast iron pan
- vegetable oil
- biscuit dough Pillsbury biscuits value pack is what we used.
- cinnamon sugar

Instructions:

1. Build a campfire and place a cast iron pan on the grate over the fire.
2. Fill cast iron pan 1/3 full with vegetable oil. Heat until the oil's surface is shimmery. Test oil temperature with a small piece of dough. If it starts to float and brown then the oil is hot enough. If it sinks and doesn't cook then the oil isn't hot enough yet. If it burns then your oil is too hot, and you need to move the cast iron pan away from the direct flame a bit.
3. Shape each biscuit into a donut shape by poking a hole in the center and forming a ring. Once oil has reached the proper temperature add biscuit dough to the oil. Cook until bottom is browned then flip and cook until opposite side has browned. Once both sides have browned remove from oil and place on a paper towel lined plate to help soak up excess grease.
4. Sprinkle with cinnamon sugar (either in a brown paper bag or just sprinkle over the top of the donut). Serve immediately. Be careful they will be hot!

Dutch Oven Brownies



Create Fudgy Egg-Less Brownies with three simple ingredients in your Dutch oven either while camping or at home.

PREP TIME 5 minutes, COOK TIME 45 minutes, ADDITIONAL TIME 15 minutes,

TOTAL TIME 1 hour 5 minutes

Ingredients:

- 1 18.3 oz box of brownie mix
- 1 can of dark soda pop
- 12 oz bag of chocolate chips

Instructions:

1. Prepare charcoal for the Dutch oven.
2. Place a liner in the Dutch oven.
3. Mix the brownie mix and soda.
4. Pour batter into the oven.
5. Pour the bag of chocolate chips in the middle of the batter.
6. Bake for approximately 30-60 minutes.

Notes

If you are concerned about the mix being too liquidy, reduce the amount of soda.

This egg-free recipe can be made in an enamel cast iron Dutch.

Dutch Oven Caramel Apple Pie – Rhodes Bake-N-Serv



Prep Time: **20** min., Bake Time: **25-30** min. Servings: **8**

A sweet treat to make on your next outdoor adventure.

Ingredients:

12 Rhodes Cinnamon Rolls or AnyTime![®] Cinnamon Rolls, thawed but still cold
1 large Granny Smith apple, peeled and diced
1/4 cup brown sugar
1 teaspoon cinnamon
1/2 cup graham cracker crumbs
3 tablespoons, chopped pecans

Caramel Icing

2 packets cream cheese frosting (included with rolls)
1/3 cup caramel ice cream topping

Instructions:

Cut each roll into 4 pieces and arrange in the bottom of a 12-inch Dutch oven (lined with aluminum foil, if desired) sprayed with non-stick cooking spray. Cover with lid and let rise 1-2 hours (if using Anytime rolls you do not need to let them rise).

In a bowl combine apples, brown sugar, cinnamon, cracker crumbs and pecans. Remove lid and sprinkle evenly over cut rolls.

Cover with lid and bake at 350 degrees F 25-30 minutes.

For icing combine cream cheese frosting with caramel topping. Drizzle over pie while still warm.

Dutch Oven Temperature Control using Briquets:

350 degrees F in a 12-inch Dutch oven, oven top 16, oven bottom 10

Dutch Oven Cherry Dump Cake



Ingredients:

- Can of Cherries
- Yellow Cake Mix
- Stick of Butter (melted)

Directions:

These are really simple directions. You literally “dump” the ingredients into a **foil Dutch oven insert** or a well-seasoned Dutch Oven.

The cherries go into the pan first.

Next add the yellow cake mix. Any brand is fine.

Finally add the melted butter.

Make sure your helper doesn’t pour it in one spot. Pour it over all of the cake mix as much as possible.

Bake

Now comes the tricky part. You should have 14 briquettes on top of the Dutch oven lid and 7 on the bottom for your 10 inch Dutch oven to be at about 350 degrees. We used a bit more than that on top and put the Dutch oven on a grate over the fire. This works well, but timing is everything.

We had such good luck our **Dutch Oven Cheesy Potatoes** the night before, we were a little over confident with the Dutch Oven Cherry Dump Cake. We had too many briquettes in one spot and not enough in others. Make sure you spread them out evenly. I have no idea why there is a chunk of wood on the lid, probably shouldn’t do that either.

We baked the cake for about 30 minutes. One side was more done than the other, so we moved the briquettes around and baked for another 10 minutes. It came out a bit burned in the middle.

We ate it anyway with our tacos. It was still very good. I promise.

Second Attempt

I put 14 briquettes on top of the Dutch Oven lid and 7 below the Dutch oven. It baked for about 45 minutes. My briquettes were Hurricane Irma old and small. Your cooking times may vary. Carefully check the cake throughout the baking process or you may burn it like I did above.

We served this warm with a scoop or two of vanilla ice cream. Oh my goodness it was so good!

To me the cake taste more like a sugar cookie crust cobbler. It was really good, and we will definitely try it again, maybe with apples.

I hope you give this easy and tasty dessert a try on your next camping adventure.

Happy Camping!

Dutch Oven Chocolate Chip Cookie Brownies



On our last campout to **Salt Springs** we made Dutch Oven Chocolate Chip Cookie Brownies. They were supposed to be Dutch Oven Mint Brownies, but my boys ate all the Andes mints. I had a tube a cookie dough that I had brought to try out in my pie iron, so I used that dough to make Dutch Oven Chocolate Chip Cookie Brownies.

Ingredients:

The ingredients you use may vary from mine because of the brand of the boxed brownie mix you purchase. Use what your box tells you to use.

- Brownie Mix
- 2/3 Cup Oil
- 1/4 Cup Water
- 2 Eggs
- Tube of Cookie Dough (6 – 7 Slices)

Directions:

This is an easy recipe. Follow the directions on your brownie mix box. Pour the mixture directly into the Dutch oven or foil insert. Top with slices from a tube of cookie dough and bake until done.

Mix

Mix all the ingredients together in a large bowl.

Pour

Pour the mix into a well-greased foil insert or directly into a well-seasoned **Dutch oven**.

Chocolate Chip Cookies

Slice off 6-7 chocolate chip cookies and place on top of the brownie mix.

Bake

This is the tricky part. We can't seem to get the ratio correct on how many briquettes to put on the top and bottom of the Dutch oven. Since our Dutch oven is 10 inches we should put 14 on top and 7 on the bottom to get the Dutch oven to about 350 degrees and bake for 40-45 minutes.

We baked this for an hour and still couldn't get the bottom done. Adding more briquettes to the bottom did help, but I think lowering the grill helped more. We have better luck putting the Dutch oven directly on the briquettes to bake.

Bake your brownies until you feel they are done. This is all going to depend on well you can cook with a Dutch oven and how you like your brownies. My boys like them gooey.

Our first attempt they were definitely gooey, more like a thick pudding. They loved them. Our second attempt at home this weekend they turned out even better.

Dutch Oven Chocolate Lava Cake



Ingredients:

- 1 chocolate cake mix prepared according to the package
- 2 1/4 cups very hot black coffee
- 2/3 cup cocoa powder
- 1 cup brown sugar
- 1 cup white sugar

Instructions:

1. Grease the inside of a 4qt cast iron Dutch Oven with shortening. Next, prepare your favorite boxed chocolate cake mix, and pour the batter into the Dutch Oven.
2. For the lava, combine 1 cup brown sugar, 1 cup white sugar, and 2/3 cup cocoa powder in a bowl. Sprinkle the cocoa sugar mixture on top of your cake batter. It's going to look like there is way too much dry powder, but trust me, it will be fine. Pour 2 1/4 cups very hot black coffee (or water) over the top of the cocoa sugar mixture. Place your lid on the Dutch Oven.
3. Bake on an open hearth with 8 charcoal briquettes on the bottom, and 16 charcoal briquettes on the top around the edge.
4. Allow your chocolate lava cake to bake for 55 minutes.
5. At the end of the 55 minutes, remove the remaining charcoal and ash from the lid of your Dutch Oven. Remove the Dutch Oven from the heat source and allow it to stand for 10 minutes before serving.
6. Serve your Dutch Oven Chocolate Lava Cake with Vanilla Ice Cream or whipped cream.
7. Serves 12

Dutch Oven Oreo Brownies



The process of making Dutch Oven Oreo Brownies was supposed to be super simple. It turned into three days of frustration, and a couple of brownie failures. But it was worth it in the end. Learn from my epic mistakes and create these delicious brownies on your next campout or backyard cookout.

Ingredients:

- Favorite Brownie Mix*
- 2 Eggs
- 1/4 Cup Water
- 2/3 Cup Oil
- Oreos (20 – divided)

Follow the directions on your brownie mix. The list above is just for reference, it was what was listed on my brownie mix. Mixes will vary. Also use your favorite type of Oreo. Ours is Double Stuff Oreo.

Directions:

Mix the brownies according to the directions on the back of the box you purchased.

Next pour half of the brownie mix, either into a seasoned Dutch oven or a well-greased **Dutch oven liner**. This was a mistake I did twice. It is hard to estimate half when pouring the brownie mix out. I would just make sure that the bottom is covered completely with the brownie mix.

Then place approximately 11 Oreos on top of the brownie mix and pour the remaining brownie mix carefully on top of the Oreos.



The picture below is NOT what you want it to look like if you want those Oreos in the middle of the brownies.



I swear the Oreos floated to the top while I was pouring the second half of the brownie mix out. You do not want the Oreos on the bottom of the pan either, they will burn. Another mistake I made.

Baking

Baking Dutch Oven Oreo Brownies was a little tricky. The first batch I made I burned both the top and the bottom. The middle was gooey. My heat was way too hot. Covering up the burned top with marshmallows seemed like a good idea but turned into a sticky mess.

My second batch turned out OK, but my boys said it was a bit dry. My heat was good, but I over baked them at 32 minutes. And those darn Oreos are not in middle of the mix.



My third attempt turned out better. Not perfect, because of the Oreos not being in the middle of the brownies.

I prepared my briquettes before making the brownie mix so they would be ready to use when I was done. I placed about 14 briquettes on the top of the lid and about 7 below the Dutch Oven. This allowed the brownies to bake at 350 degrees. I only baked them for 25 minutes.



They turned out so good! Except for the Oreos not being in the middle, which my boys really didn't mind. It just drove me crazy that I couldn't get them to bake in the middle of the brownies.

I of course frosted them after they cooled down and chopped up 9 Oreos to sprinkle on top. Frosting is a great way to hide mistakes and makes everything look so pretty.



Dutch Oven Peanut Butter Bacon Chocolate Bars



Prep time 10 mins, **cook time** 35 mins, Serves: 18

Ingredients:

- 1 package peanut butter cookie mix
- ¼ cup vegetable oil
- 1 heaping teaspoon creamy peanut butter
- 2 tbsp maple-flavored syrup
- 1 egg
- 12 slices bacon, cooked and crumbled
- ½ cup chopped peanuts
- 1 cup semisweet chocolate chips

Instructions:

1. Lightly oil or spray 12- inch Dutch oven; line with parchment paper.
2. In large bowl, stir together cookie mix, oil, syrup, peanut butter, and egg until soft dough forms.
3. Reserve ¼ cup bacon for garnish. Stir remaining bacon and peanuts into dough.
4. Press dough evenly into parchment lined Dutch oven. Bake at 350 degrees for 25 minutes or until golden brown and toothpick inserted in center comes out clean.
5. Sprinkle evenly with chocolate chips. Replace lid and cook for 3-5 minutes or until chocolate has melted. Immediately spread softened chocolate over bars with back of spoon.
6. Sprinkle reserved ¼ cup bacon over chocolate.
7. Cool for 30 minutes with lid removed before lifting from Dutch oven.
8. Wait until chocolate has set, before cutting into squares.

Dutch Oven Pineapple Upside-Down Cake



World's best, easiest *Pineapple Upside-down Cake* – made in a Dutch oven! Recipe tested and approved by 1000+ happy campers!

Prep Time 15 minutes, Cook Time 40 minutes, Total Time 55 minutes, Servings 16 servings

Ingredients:

For one 10-12 inch Pineapple Upside Down Cake, you will need:

- ½ cup butter
- 2 cups brown sugar
- 20 ounces pineapple slices (1 large can) reserve juice
- 1 box Yellow Cake Mix
- 3 large Eggs or as cake mix requires.
- ½ cup Vegetable Oil or as cake mix requires.
- Water see directions for amount

Instructions:

Step 1: Prepare coals.

1. Prep about 25-30 briquettes.

On calm, moderately warm day with little or no wind, you will need about 12-14 briquettes on top and 7-9 on the bottom for a 10-inch cast iron Dutch oven.

This will give you an internal oven temperature of approximately 350°F | 177°C.

If the weather is chilly or windy, you may need to start another batch of coals once your cake is baking. That way, you'll have some to add if the coals you are using burn down too quickly before your cake is fully baked.

Step 2: Line Dutch Oven

1. Double-line your Dutch oven with extra-wide, heavy-duty aluminum foil. The foil should create one smooth liner that tightly follows the corners of the oven.

For this cake, *I do not recommend* using Dutch oven liners. They require the cake to drop too far when it is flipped, and this can end in disaster.

Step 3: Prepare Caramel

1. Melt a stick of butter in foil-lined Dutch oven, either by sitting it over coals or on top of a camp stove.

Use a wooden spoon to stir the caramel mixture to avoid piercing a hole in the foil lining.

When the butter is completely melted, throw in the brown sugar and stir until it begins to melt.

The butter and brown sugar mixture should be thick, but not clumpy. Allow it to heat until it is smooth, then remove the Dutch oven from the heat.

Set the pineapple rings in the bottom of the Dutch oven on top of the brown sugar mixture.

Reserve the pineapple juice in the can. (This will be used for making the cake.)

Step 4: Mix Cake

1. Pour the boxed cake mix into a large bowl.

Add the amount of eggs (usually 3) and oil called for in the cake mix directions.

Use the reserve pineapple juice in place of water called for in the cake mix directions.

If you don't have enough pineapple juice (and you probably won't), add just enough water to achieve the required amount.

Whisk the cake together until smooth.

Carefully pour the cake batter over the pineapple and brown sugar mix in the Dutch oven. Pour gently to avoid disrupting the pineapples and brown sugar too much.

Step 5: Bake Cake

1. Put the lid on the Dutch oven and use a pair of long tongs to place briquettes on top of your Dutch oven.

On calm, moderately warm day with little or no wind, you will need about 12-14 briquettes on top and 8-10 on the bottom for a 10-inch Dutch oven.

Add briquettes as needed if the weather is colder. (Once you get to know your Dutch oven, regulating the heat will become easier and easier.)

If there is a lot of wind blowing directly on your Dutch oven, the coals will burn down faster. In this case, start some extra coals when you start baking the cake so that you have some to swap out later for the spent ones.

Bake the cake for about 30 minutes.

DO NOT lift the lid to check it for at least the first 20 minutes. If you do, you will just let all the heat out. Check the cake when you first smell it baking.

Baking a pineapple upside-down cake usually takes about 30-40 minutes, depending on outside conditions.

The cake is done when it is bouncy to the touch.

When the cake is done, remove it from the coals and remove the lid.

Step 6: Flip Cake

1. Do this step immediately after removing the Dutch oven from the coals. DO NOT WAIT until the cake cools.

You will need two flat surfaces that easy to lift and are at least 3 or 4 inches wider than your Dutch oven. (i.e., a large baking sheet, cutting board, etc.)

The next part involves some HOT WORK! Protect your hands, and any other body parts you're concerned about.

With two hands and heat-resistant gloves or potholders, use the edges of the aluminum liner to carefully lift the cake out of the Dutch oven.

Set the cake, in the foil liner, on the first big flat thing.

Roll the sides of the aluminum lining down until it is even with the top/bottom of the cake.

You now need another big flat thing to put on top. (For this, I usually cover my camp cutting mat with foil, because this second surface is ultimately what your cake will be served from.)

Peel back the edges of the foil from the cake sides but leave the bottom alone. Set the second big flat thing gently on top of the cake.

Put one hand underneath and one hand on top.

Flip the cake over in one smooth, fluid motion.

Carefully peel away the foil from the now top and remove.

Serve warm or cold. (FYI: There probably won't be any left to get cold.)

Dutch Oven Pumpkin Pie



This recipe is not exactly like the traditional pumpkin pies you might find on a Thanksgiving table. It's like a pie in that it's soft and has a pumpkin taste, but it's got a sort of cakey-bread pudding texture. It's not exactly a souffle or a pudding and there is no bread in it. It's definitely a great alternative to traditional pumpkin pie in that you can serve it as a breakfast and kids might like the texture just a bit more than the regular pumpkin pie. Yes, it's kind of hard to describe. All I can say is that it tastes great! So invite a neighbor over and stand by the warm coals and visit while this pumpkin dish cooks up in your Dutch oven.

2 1/4 c Soft White Wheat (you can use all-purpose flour or cake flour)

1 3/4 c Sugar

3 1/2 t Baking Powder

1 t Salt

4 Eggs

3/4 c Coconut Oil (you can use butter)

1 30oz can Pumpkin (you can use fresh, frozen or home canned just make sure it's well packed and/or very well drained)

3 t Pumpkin Spice

1 c Milk

3/4 c Brown Sugar (I like dark brown for this)

1 t Cinnamon



Start with a 10 in Dutch oven. Mix the flour, 1 3/4 c sugar, baking powder and salt in a small bowl. Measure out 1 cup and set aside (this will be for the topping). Mix the larger flour mixture

with 1 beaten egg and 1/2 c melted coconut oil. Place the mixture in the bottom of the Dutch oven, spreading it out and pressing it down to cover the entire bottom of the oven. In another bowl mix the pumpkin, 3 eggs, pumpkin spice, milk and brown sugar together. Pour into the Dutch oven on top of the flour mixture layer. Then take the remaining flour mixture and mix with cinnamon and coconut oil forming a crust (it will be similar to a cobbler crust). Place on top of the pumpkin mixture in the Dutch oven.



Place 9 coals on the bottom and 10 coals on the top.



Bake for about 30 minutes...



...or until slightly brown on the top.

Dutch Oven Skillet Chocolate Chip Cookie



With a Dutch oven, any campfire connoisseur can bake the comforting treat of warm chocolate chip cookies.

TOGO TIP

To simplify this recipe you can use premade cookie dough or a boxed mix. Make sure to use enough dough to spread about a half-inch thick layer of dough on the bottom of your Dutch oven.

PREP AHEAD

Make the entire batch of cookie dough at home before your camping trip. Store in a zip-top bag in a cooler or RV refrigerator until ready to use.

Ingredients:

- 1½ cups of all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup unsalted butter, softened
- 6 tablespoons brown sugar
- 6 tablespoons granulated white sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup semi-sweet chocolate chips
- ½ cup pecans, chopped and toasted (optional)

Directions:

1. In a small bowl, combine flour, baking soda, and kosher salt. Whisk together well. Meanwhile, warm charcoal briquettes.

2. In a large bowl, mix the butter and sugars together with a hand mixer until creamy and fluffy, about 5 minutes.
3. Add the vanilla extract and egg to the butter and sugar mixture. Mix until fully incorporated and smooth.
4. Add the flour mixture to the large bowl and mix to combine.
5. Fold in the chocolate chips and nuts.
6. Press the dough into the bottom of the Dutch oven so it's even. Place the lid on the pot.
7. Place the Dutch oven over coals Put the lid on and place the remaining coals on top of the lid. Use tongs to evenly distribute.
8. Cook for about 30 minutes until the dough is cooked through and golden brown on top. Rotate the top and bottom of the Dutch oven about a quarter turn every 5 to 7 minutes.
9. Once baked, take off the heat and remove the lid. Let stand for at least 10 minutes and then cut into pie-shaped pieces to serve.

Dutch Oven S'mores Cake



The recipe features a pre-made cake (that you get in the bakery of a supermarket) it's quick to throw together, no baking required! A fun take on a traditional S'more.

Prep Time 10 minutes, Cook Time 10 minutes, Total Time 20 minutes, Servings 8

Ingredients:

- 1 Pre Baked Angel Food Cake
- 6 Hershey's Chocolate Bars
- 2 pkgs Honey Maid Graham Cracker Squares
- 1/2 large pkg Jumbo Marshmallows

Instructions:

Step One: Tear the Angel Food cake into pieces and place in the bottom of the Dutch oven.

Step Two: Break the Honey Maid squares into pieces and cover the cake, mix a few pieces into the cake pieces.

Step Three: Layer on the Hershey's Chocolate Bars (I used about 5 bars, you can use more or less depending on what you like).

Step Four: Cover the top with the Jet Puffed Marshmallows.

Step Five: Place on an already HOT grill and close the cover. Cook until the marshmallows are golden brown and toasted. About 5-10 minutes. Check frequently so they don't burn.

Notes

To Bake with Coals:

Use a 10 inch Dutch oven and use 8-10 under and 12-15 on top for this recipe. Check after 5 minutes. Then every 5 minutes after that. You just need to melt the marshmallows.

Dutch Oven Texas Peach Cobbler



This Texas Peach Cobbler is made outside in a Dutch Oven and cooked over a campfire for a cowboy cobbler over in the coals.

Prep Time 30 minutes, Cook Time 45 minutes, Total Time 1 hour 15 minutes, Servings 10

Ingredients:

For the Crust: make 2 batches, one for top crust and one for the bottom. It will work better if you make this twice instead of doubling it

- 3 cups flour
- 1 1/2 cups shortening
- 1 egg beaten
- 5 tablespoons very cold water
- 1 tablespoon white distilled vinegar
- 1 teaspoon salt

Filling.

- 2 29 oz cans Sliced Peaches in Heavy Syrup drained
- 1 cup butter melted
- 1 cup sugar
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1/2 cup half and half

Instructions:

To Prepare the crust:

1. Add the flour to a large mixing bowl and cut in the shortening with a pastry cutter until the mixture resembles large crumbs. (a fork works also)

2. Add the egg, water, vinegar, and salt and stir until all ingredients are combined
3. Roll into ball and place in a large gallon size Ziplock baggie
4. Roll out while it's inside the bag until it reaches the sides and place flat in freezer
5. Repeat for the second crust
6. For the Filling:
7. Mix the drained peaches, with the sugars and cinnamon
8. Add the half and half and the melted butter and mix well
9. Set aside until you have crust ready

To Assemble:

1. Remove the crusts from the freezer and allow to thaw for about 15 minutes. 2. Roll out the first crust so it is at least as large as the bottom of the Dutch oven
2. Lightly coat a 12-inch or 14-inch Dutch oven with cooking oil and place the crust in the bottom and trim to fit
3. Pour in your filling
4. Roll out the second crust and cut into 1-inch strips using a pizza cutter
5. Lay the pie crust strips down in a crisscross design
6. *Optional- use a Texas State cookie cutter and cut a design from the extra pie crust to add the great state of Texas to the top of the cobbler:)) Or you could use the design of your choice:))
7. Whisk 1 egg in a small bowl and using a pastry brush, paint the top of the cobbler completely
8. Sprinkle with cinnamon and about 1/4 cup of white sugar

If Baking in the oven:

1. Bake at 350 degrees for about 45 minutes uncovered. (Check often during cooking since ovens vary)
2. If cooking outside:
3. Cover with the Dutch oven lid.
4. If you are not experienced in outdoor cooking in a Dutch oven you may get more predictable results using charcoal briquettes instead of coals from a campfire. Light half of a 5-pound bag of charcoal using a chimney starter. As soon as the briquettes start turning gray along the edges and corners, dump them onto dry ground or a steel table (See Pictures below)
5. Using a set of tongs, place 14 briquettes, evenly spaced, in an area more or less the size of the bottom of the Dutch oven. Place the Dutch oven on the coals. Place a ring of coals, with

coals touching along the outer edge of the lid (about 19 or 20 coals). Place 6 to 7 additional coals in a circle around the lift handle in the center of the lid. (See Pictures below)

6. Now start your timer! Every 10 minutes gently lift and rotate the entire Dutch oven counter clockwise a 1/4 turn and replace on the coals. Then turn the lid, without lifting it, 1/4 turn clockwise. Rotating your Dutch oven in this manner eliminates “hot spots” and allows the food to cook more evenly
7. Continue rotating the lid/oven in opposite directions every 10 minutes for forty minutes then carefully lift the lid and check to see if the crust is beginning to brown. Re-check every 5 minutes until the crust is golden brown.
8. When done, remove from the coals and carefully remove the lid!! Let cool for at least 5-10 minutes prior to serving

Fruity Campfire Cobbler



Back when Jarrett was a counselor at a boys' camp, two of the standing desserts they would fix on overnight backpacking trips was Angels on Horseback and a fruity campfire cobbler. This recipe is intended to bake in a cast iron Dutch oven.

This isn't some classy, gourmet camping recipe. It's about as simple as campfire recipes come. But the experience of creating it with our children and then enjoying a steaming bowl of it around the fire is more about tradition than sophisticated tastes.

The fun part of this recipe is that it can be modified and tweaked to your family's tastes. The ingredients we've included will create a half peach and half cherry dessert, but you could easily double the peach or cherry portions if you prefer one fruit over the other. Or, you could even swap in something like blueberry pie filling.

Ingredients:

- 1 box of yellow cake mix
- 1 large can of sliced peaches (undrained)
- 1 large can of cherry pie filling (undrained)
- 1/2 stick of butter
- 1/4 c of brown sugar (optional)

Prepare your Dutch oven by coating it with cooking spray or oil of your choice. If we are making a two-variety cobbler, Jarrett creates a foil divider.



Dump the can of cherries on one side and the can of peaches on the other.



Sprinkle the box of cake mix evenly over both sides. Cut pats of butter and evenly distribute those over the cake mix. If you are using the brown sugar, sprinkle it evenly over both sides. The brown sugar makes the dessert sweeter and creates a crusty topping.



Cover with the lid and cook at approximately 350 degrees, which we have found to be about 10 briquettes below and 16 briquettes on top. After 20 minutes, check to see if the fruit juices are bubbling up through—which means it is cooking at the right temperature. If not, you will probably need to add more briquettes to increase the temperature.



The cobbler is finished when there is no longer any dry areas of cake mix and the top is golden brown. Serve warm—with a little dollop of vanilla ice cream (or whipped cream) if you have a way to bring ice cream in a freezer.

Fudge Striped Cookie S'mores



Fudge Striped Cookie S'mores are the easiest way ever to make s'mores, with just the right balance of cookie, marshmallow and chocolate! You can make these s'mores in the oven or around the campfire!

Prep Time 3 mins, Cook Time 7 mins, Total Time 10 mins, Servings: 6

Ingredients:

- 6 large marshmallows
- 12 fudge stripes cookies

How to make s'mores in the oven

Place half of the cookies upside down (chocolate side up) on a cookie sheet and then place the marshmallows on top of the cookies. (I used parchment paper on the cookie sheet to make the cleanup easier, but it will work fine without too!)

Top each marshmallow with another cookie right side up and then place in the oven at 300 degrees for about 5-7 minutes. As soon as the marshmallows are getting soft and melted, they are ready to eat!

How to make s'mores in the microwave

Making s'mores in the microwave works best if you just make one s'more at a time. Assemble the s'more with the marshmallow in between two cookies and place on a microwave-safe plate. Microwave for 30 seconds or until the marshmallow is soft and gooey.

How to make s'mores around the campfire

Place a large marshmallow on a stick and get it as close to the coals of the campfire as possible without touching them (or putting the marshmallow in the flames!). Roast until just barely golden brown, unless you are one of those people who like your marshmallows dark brown/black!

Place the roasted marshmallow between 2 Fudge Striped cookies and lightly press together for about 15-20 seconds or until the chocolate on the bottom of the cookies begins to melt a little bit.

How to Bake a Pie Outdoors in a Dutch Oven

Baking a pie outdoors in a Dutch oven isn't any more complicated than indoor baking and doesn't heat up the house in the summer months. Once you get the process down, you can have a fresh homemade pie anytime you want, even while camping.

Dutch ovens are extremely versatile, and they can be used to bake just about anything you can make in a household oven. Baking a pie in a Dutch oven is no different than baking a pie indoors. Start by making your favorite pie recipe, prep some coals and go to work baking a homemade pie outdoors without heating up the house.



Most pies require an initial bake at a high temperature, around 425 for 30 minutes. This sets the crust and prevents the pie from getting soggy. After that, the oven is turned down to around 350 for another 20-40 minutes to cook the pie filling all the way through.

This two-stage cooking process is actually ideal for a Dutch oven. The coals are naturally going to peter out a bit as they use up fuel. Beyond that, turning down the temperature is as easy as removing a few coals with a set of long-handled tongs.

While you can just bake a pie directly in the bottom of the Dutch oven using parchment Dutch oven liners, I've been using my extra-large Dutch oven to bake pies right in a pie plate. This keeps the Dutch oven clean, prevents it from absorbing flavors, and means that I can use the same Dutch oven to bake several things, one after the other.



When I baked my Dutch oven banana bread, the coals were going strong, and the oven was hot for a full 2 hours after the banana bread finished cooking. That's a lot of extra heat in those coals, and it's a shame to waste it.

A standard metal pie pan will work great, but I'm using a cast iron pie pan to help crisp the crust. Baking a pie directly in cast iron helps to crisp the crust and prevents wet fillings from soaking into the bottom.

This is especially good for summer fruit pies like peach or strawberry rhubarb. Summer fruits tend to be wet, and the summer is the best time to bake a pie outdoors.

Cast iron pie pans work wonderfully indoors too, and they're a great way to cook up a batch of homemade rolls or cinnamon rolls. I picked up mine from Lehman's, but Amazon has a couple of different options too from both Lodge cast iron and Camp Chef. The Camp Chef version fits inside my 14" Dutch oven, and the lodge version is supposed to be the same size.

I have a cast iron trivet beneath the pie plate, which adds a bit of space between the bottom of the Dutch oven and the pie pan. This helps the Dutch oven work more like a regular oven and helps the pie cook evenly with indirect heat.



Lodge Dutch ovens come with a handy temperature chart that helps you determine how many coals to use both above and below the Dutch oven. I'm using a 14-inch Dutch oven, which means that I'll need 25 coals on top and 13 underneath for the initial bake at 425. After that, I'll turn down the temperature to 350 degrees with 21 coals on top and 11 on the bottom.

Since heat rises, it's important to put substantially more coals on the top of the Dutch oven than underneath. Keep space between the Dutch oven and the coals on the bottom, and this will help diffuse the heat.



Lately, I've been using lump charcoal, which doesn't have standard briquette sizes. In that case, you just have to wing it...

Regardless of what you're using for coals, there's quite a bit of temperature variation when you bake outdoors. Outside temperature, wind and coal size all play a part. Be sure to check your pie a bit early to make sure it's progressing just right.

Baking a pie outdoors in a Dutch oven may take a bit of vigilance, but it's well worth it. Slicing into a fresh, homemade pie in the summer months without heating up the house is priceless, and a real homemade pie while out camping is even better.

If you want to make things easy on yourself, canning up some homemade apple pie filling or peach pie filling ahead of time saves a lot of effort. Just roll out the crust (I love this old-fashioned pie crust recipe) and dump in your home-canned pie filling and you're ready to go.

Pie Iron Campfire Cookies



Bake your favorite kinds of cookies the next time you camp with this easy baking tutorial.

PREP TIME 30 minutes, COOK TIME 10 minutes, ADDITIONAL TIME 10 minutes

Ingredients:

cookie dough Use your favorite cookie dough, whether it be store-bought or homemade.

Instructions:

1. Prep your campfire to have cooking coals. Flames will burn the cookies!
2. If frozen, defrost your cookie dough for 30 minutes.
3. Cut 2 small pieces of parchment to fit inside your pie iron.
4. Open the pie iron and place a piece of parchment on one side.
5. Place a scoop of cookie dough on the paper.
6. Place the other piece of parchment paper on top of the scoop of dough.
7. Press down to flatten the cookie dough a little bit.
8. Close the pie iron and snap the clip in place.
9. Place over the hot coals.
10. Bake for 5 to 7 minutes per side, depending on the heat of the fire.
11. Carefully open the pie iron to see if the cookie is done. Bake longer if necessary.
12. When the cookie is done to your liking, carefully remove the cookie and parchment paper from the pie iron.

Pie Iron Mutter Butters

Ingredients:

- White Bread
- Peanut butter
- Chocolate chips or Hershey's chocolate bar
- Bananas
- Mini marshmallows
- Pam and/or squeezable butter

Step 1: Butter or spray Pam on one side of the pie iron. You can also put the butter directly on the bread if you prefer.

Step 2: Place bread on pie iron. Step 3: Spread peanut butter on bread.

Step 4: Put on of chocolate.



Step 5: Cover with marshmallows.



Step 6: Put on banana slices.



Step 7: Cover with second piece of bread (buttered).

Step 8: Cook over hot coals until warm and crisp. Time depends on how hot your coals are. Check after three minutes. Flip pie iron over and continue cooking second side.

Skillet Cookie



Skillet cookies make the perfect dessert when camping or at home!

Prep Time 10 mins, Cook Time 20 mins, Servings: 1 skillet

Ingredients:

- 1 cup butter
- 1 cup brown sugar packed
- 1 cup sugar
- 2 eggs
- 1 tablespoon vanilla
- 3 cups flour
- 1/2 cup oats quick cooking
- 1 teaspoon sea salt
- 3/4 teaspoon baking soda
- 1 1/2 cups chocolate chips

Preheat grill or oven to 350° Fahrenheit.

Cream butter then add sugars and mix until light and fluffy.

Add eggs and vanilla.

Mix until well-combined.

Add flour, oats, sea salt, and baking soda to butter mixture.

Mix well and then stir in chocolate chips.

Pour chocolate chip cookie dough into a 10-inch, well-seasoned, oven and grill safe cast iron skillet.

Bake for about 20 minutes or until lightly browned and cooked in the center.

Walking Banana Pudding Dessert



Ingredients:

1. Mini Vanilla wafer personalized bags
2. Vanilla pudding cups
3. Bananas
4. Whipped topping (optional)

Directions:

1. Simply open up your bags of vanilla wafers (cut the top off or roll the top of the bag down a slight ways)
2. Slice up some bananas
3. We removed a portion of the wafers from the bag and added a scoop full of pudding and a few banana slices then layered with more wafers and repeated the process
4. Repeat layering until the bag is full
5. Add a spoon and a dash of whipped topping