

Campfire Recipes



Philmont Grace

For food, for raiment,

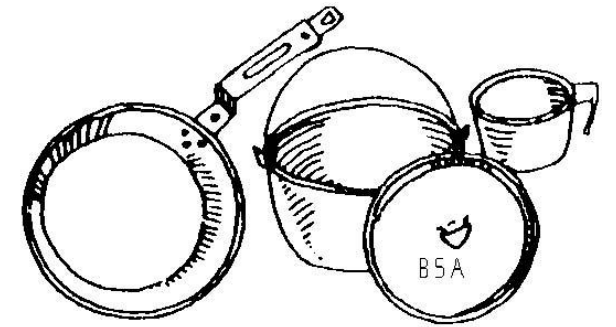
For life, for

opportunity,

For friendship and

fellowship,

We thank thee, O Lord.



CRESCENT ROLL APPLE DUMPLINGS



Crescent Roll Apple Dumplings

Author: 50 Campfires

Recipe type: Dessert

Prep time: 10 mins Cook time: 45 mins Total time: 55 mins

Serves: 4

This recipe takes very little time, even if you decide to double the ingredients. As with the other recipes, feel free to use whatever apples you have on hand. Who are we to judge?

Ingredients

- 2 large apples (we used Granny Smith), peeled and cored
- 2 cans refrigerated crescent roll dough (we used Pillsbury Original Crescents)
- 2 sticks of butter
- 1 ½ cups brown sugar
- 1 tsp. vanilla extract
- 1 tsp. cinnamon (or to taste)
- 1 can (12 oz.) 7 Up or Mountain Dew

Instructions

1. Wash, peel, and cut apples into eight equal slices.
2. Unwrap the crescent roll dough and separate the triangles.
3. Place one piece of apple on the wider end of each piece of dough and roll it into a croissant.
4. Lay tinfoil or Dutch oven liner inside Dutch oven, lightly buttering the bottom.
5. In a bowl, mix butter, cinnamon, sugar and vanilla until the mixture is liquefied with no lumps.
6. Pour the mixture over the tops and sides of rolls.
7. Pour 7 Up (or Mountain Dew) between the rolls (but not on top).
8. Bake for 25-45 minutes, or until the rolls are golden brown.
9. Serve immediately.

CAMPFIRE APPLE PIE FRENCH TOAST ROLLS



Campfire Apple Pie French Toast Rolls

Author: 50 Campfires

Recipe type: Breakfast

Prep time: 15 mins Cook time: 5 mins Total time: 20 mins

Serves: 4

This is not your typical French toast recipe, unless your typical recipe involves sweet apple pie filling! Served warm, these yummy toasted rolls are the stuff dreams are made of.

Ingredients

- 12 slices sandwich bread (we used white bread)
- 1 can of apple pie filling (or a batch of homemade apple pie filling)
- 2 eggs
- 3 Tbsp. milk
- Dash of cinnamon
- ¼ tsp. of vanilla (or to taste)
- ½ cup brown sugar
- 2 tsp. ground cinnamon
- 2 Tbsp. butter

Instructions

1. Remove crust from bread.
2. Use a rolling pin to flatten out each piece of bread.
3. Spread as much apple pie filling as you can comfortably fit on all pieces of bread (we did about 2-3 tablespoons).
4. Roll each piece of bread up tightly and set aside (seam-side down) while you finish the rest.
5. Whisk eggs, milk, and vanilla together in a shallow bowl.
6. Mix sugar with cinnamon on a small plate.
7. Melt butter in skillet over the fire (medium heat).
8. Dip each roll in the egg mixture (making sure to coat once completely).
9. Begin placing rolls on the skillet, seam-side down.
10. Cook rolls until all sides are golden brown.
11. Remove cooked rolls from the pan and immediately roll on the cinnamon sugar coated plate (Note: If you are trying to cut back on sugar, you'll want to coat very lightly).
12. Serve plain or with syrup. Yum!

CAMPFIRE CARAMEL APPLES



Campfire Caramel Apples

Author: 50 Campfires

Recipe type: Dessert

Prep time: 10 mins Cook time: 20 mins Total time: 30 mins

Serves: 1

The recommended serving size is one apple, so feel free to double or triple the recipe if you're cooking for more than two people. Tip: You can also cut the apple into several slices and serve as a light dessert.

Ingredients

- 1 large apple, peeled and cored
- ½ tsp. butter
- Caramel sauce (we used Smuckers Caramel Sundae Syrup but you can also use 1 caramel square, cut into quarters)
- ½ tsp. sugar (granulated or brown)
- Cinnamon to taste

Instructions

1. Cut two pieces of foil and layer one on top of the other.
2. Cut off the top ¼ of the apple and set aside.
3. Core the remaining apple and lay it on the center of the foil.
4. Mix butter, sugar, and cinnamon together in a bowl.
5. Pour caramel into the hole of the apple (you can add more caramel on the top as long as you don't wrap it too tightly with foil.).
6. Rub the butter mixture on both surfaces of the apple (top and bottom pieces).
7. Seal the apple by bringing the four corners of the foil up over the top.
8. Set your desired amount of foiled apples around the edge of the campfire embers (away from flames) for 15-20 minutes.
9. Turn the apples every 5-8 minutes.
10. Check for doneness by squeezing gently with a hot pad or oven mitt. When your apple feels tender, it's time to dig in!

Darn Near Perfect Campfire Cornbread

Author: Sue Halpern

Recipe type: Side Dish Cuisine: American

Ingredients

- 1 cup cornmeal
- 1 cup flour
- ¼ cup sugar
- 1 tbsp baking powder
- 1 egg
- 1 cup milk
- 4 tbsp butter, melted
- Crisco or bacon drippings to coat pan

Instructions

1. Melt Crisco or bacon drippings in a cast iron skillet. In a large bowl, mix dry ingredients. In a separate bowl, beat egg with milk and cooled melted butter. Add to dry ingredients and stir just until moistened. Spread in prepared pan.
2. Fry over low campfire until bubbles start forming on the top of batter. Using a metal spatula, carefully flip cornbread over and cook until a toothpick comes out clean when inserted into cornbread. I have used foil to keep the heat in and bugs and ash off the bread. Just need to lift foil and keep peeking as bread bakes.
3. Variations:
4. Kernel Cornbread - Add ¼ cup corn kernels (fresh, frozen or canned) to batter.
5. Cheddar Cornbread - Add ¼ cup shredded Cheddar cheese to batter.
6. TexMex Cornbread -Add ¼ cup diced jalapeño or chili peppers to batter.
7. Watch the cornbread. The batter will rise slightly and start to solidify. The bread should color slightly golden, but not too much. If the cornbread gets too brown, it's cooking too quickly. Move it away from the fire with a hand-protecting oven mitt.
8. Remove the cornbread from the fire when the batter becomes firm in the center and sides and top are lightly brown.
9. Test for doneness by sticking a knife into the middle of the pan. If the knife comes out dry--with a few crumbs sticking to it--the cornbread is finished. If the knife comes out wet, return pan to the campfire and give the bread more time to bake.

Recipe by 50 Campfires at <https://50campfires.com/darn-near-perfect-campfire-cornbread/>



French Toast Foil Packet

Super easy french toast foil packets with cinnamon, strawberry, and walnuts. This can be cooked in the oven, on a grill or over the campfire! It's a great camping and grilling recipe that can be enjoyed for breakfast or dessert.

Ingredients

6 slices toast preferably stale bread
2 eggs
1 cup 250 ml milk
1 tbsp granulated sugar
1/2 tsp ground cinnamon
6 strawberries
4 tbsp walnuts crushed
1/2 lemon juiced
mint leaves to garnish

Instructions

- With the foil, create a packet by folding the foil to create walls to resemble a deep baking dish. Spray it with a baking spray to avoid sticking.
- Arrange the toast in the foil packet (I usually use stale bread). Whisk eggs with milk, a little bit of sugar, vanilla extract and a dash of cinnamon.
- Pour the egg and milk mixture over the toast to coat. You might have a little bit more liquid that needed, but just pour it all in.
- Top with diced strawberries, walnuts, and more cinnamon! Seal the foil packet and cook until it's well cooked through and the toast is slightly crispy. The same method applies whether you chose to cook this in the oven, over a grill or campfire.
- When it's ready, carefully open the foil packet as hot steam will come out. Squeeze some fresh lemon, garnish with fresh mint leaves and it's ready to be served.



A Simple Doughnut Hole Recipe For The Campfire

Author: 50 Campfires

Recipe type: Dessert Cuisine: American

Prep time: 10 mins Cook time: 10 mins Total time: 20 mins

Serves: 6

Ingredients

- 1 can buttermilk biscuits, refrigerated
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon cinnamon (optional)
- Plain Glaze (optional):
- 2 cups confectioners' sugar (optional, required for Plain Glaze)
- $\frac{1}{4}$ teaspoon salt (optional, required for Plain Glaze)
- 8 tablespoons unsalted butter, melted (optional, required for Plain Glaze)
- $\frac{1}{4}$ cup milk (optional, required for Plain Glaze)
- 1 teaspoon vanilla extract (optional, required for Plain Glaze)

Instructions

1. Use the cap from the vegetable oil to cut out the holes and then roll them up. When an ingredient doubles as a tool... it just doesn't get any better – especially when you're away from home!
2. Heat about 2 inches of oil in a pan and add 4-5 dough versions of the doughnut holes. Fry the donut holes in the oil, rolling them in the oil with tongs until they are golden-brown. Once the doughnut holes are done frying, put them on a paper towel or plate.
3. Put the sugar or both sugar and optional cinnamon in a plastic or paper bag and add the doughnut holes. Shake well and enjoy!
4. If you want to make the glaze, put the confectioners' sugar and salt in a bowl. Add melted butter, milk, and vanilla extract and whisk until smooth. Then just dip each doughnut hole in the glaze and enjoy!

Recipe by 50 Campfires at <https://50campfires.com/donut-hole-recipe-over-campfire/>



Dessert Cones

Chocolate chips

Peanuts, (or other nuts)

Coconut

Marshmallows

Skor chips

Fruit

Use whatever you have on hand . Just fill the top and wrap in tinfoil.



Armpit Fudge



Single Serving

½ cup Powered Sugar

1 Tablespoon Butter

2 Teaspoons Cream Cheese

Dash Vanilla

2 Teaspoons Cocoa

1 Sandwich size ziplock bag

Put all ingredients in Ziplock baggie and squeeze out all the air.

Place baggie under the arm and squish until all the ingredients are well mixed and creamy. (You can use your hands to mix the ingredients.)

Snip a corner and squeeze onto a graham cracker or straight into your mouth.

Banana Boats

These are great for a camp fire during a trip to the outdoors. If you don't have a fire, use the oven or barbeque. Serve with hot chocolate.

Level: Easy

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Yields: 2 Servings

Ingredients

- 2 Bananas
- 1/4 Cup of Miniature Marshmallows
- 1/4 Cup of Semi-Sweet Chocolate Chips

Directions

1. Slit each banana lengthwise through the peel, making sure not to cut all the way through to the other side. Stuff the bananas with marshmallows and chocolate chips.
2. Wrap each banana in aluminum foil and cook over a fire, on the barbecue, or in a 300 degree oven for 5 minutes, or until chocolate is melted. Eat with a spoon.



Easy Dutch Oven Sloppy Joes

Author: 50 Campfires

Recipe type: Dinner Cuisine: Camp Cooking

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.



APPLE CRISP FOIL PACKETS

The great thing about this easy campfire dessert is that it requires only 5 everyday ingredients:

- Apples
- [Olive Oil](#)
- [Maple syrup](#)
- [Ground cinnamon](#)
- Granola

Cut 4 [aluminum foil](#) squares and lay them out.

Preheat the campfire or grill to medium.

Divide the apple slices between the foil packets.

Drizzle on the [olive oil](#) and [maple syrup](#).

Sprinkle on the ground cinnamon followed by the granola.

Seal up the apple crisp foil packs and place them on the campfire or grill.

Cook for 15-20 minutes, turning at least once, until the apples are cooked to your desired softness

Remove the foil packs, and serve them fresh or topped with vegan ice cream, yogurt or dairy free cream.



Campfire Breakfast Burritos

Ingredients

½ Tablespoon Olive Oil
1 Cup Frozen Hash Browns
8 oz Cooked Ham, diced
12 Eggs
1 Tablespoon Old El Paso Taco Seasoning
1 (4.5 oz) can Old El Paso Green Chiles
2 Cups (8 oz) Shredded Cheddar Cheese
¼ Cup Chopped Cilantro
8 (12 inch) Flour Tortillas

Instructions

Heat olive oil in large skillet. Add the hash browns and cook 1 minute, stirring continuously. Add in ham. Continue to cook, stirring occasionally, until the hash browns and ham have both browned, about 8 to 10 minutes.

Meanwhile, in a large bowl, lightly whisk the eggs. Whisk in the taco seasoning. When hash browns and ham have browned, pour eggs into the skillet. Cook, stirring frequently, ensure eggs have set. Stir in the green chiles, cheese and cilantro.

Warm the tortillas, Put 1/8 of the egg mixture down the center of each tortilla. Roll up like a burrito and wrap tightly in foil. Store in a ziplock bag in the refrigerator or in a cooler.

When ready to cook, place wrapped burritos in hot coals next to the fire. Let the burritos sit in the coals, turning once, until heated through, about 10 to 15 minutes. Time will on how hot your fire is.



CAMPFIRE CINNAMON ROLLS

- INGREDIENTS
- 1 package crescent rolls
- 1/4 cup sugar
- 1 tbsp cinnamon
- INSTRUCTIONS
- Combine cinnamon and sugar in small bowl
- Separate crescent rolls and wrap them around the skewer
- Roll it in the cinnamon sugar mixture
- Cook over campfire for 5 minutes, rotating frequently
- Optional - Mix 1/4 cup powdered sugar and 2-3 tbsp water together to make a glaze and drizzle over cooked roll-up
- NOTES
- Tip: Don't try to use raw cinnamon rolls, the dough is too heavy and will fall off of the stick into your campfire.



Campfire Taco In A Bag

- INGREDIENTS

- PREP TIME 10 minutes COOK TIME 15 minutes TOTAL TIME 25 minutes
- 1 lb lean ground hamburger
- 1 packet of taco seasoning
- 1 cup shredded cheddar cheese
- 1 cup shredded lettuce
- 3/4 cup cherry tomatoes, quartered
- 1/2 cup sour cream
- 1/2 cup salsa
- 4-5 individual serving size taco chip bags (I use Nacho Cheese flavour)

- INSTRUCTIONS

- Preheat the campfire for cooking.
- In a medium foil pan, place the thawed hamburger and place over the fire. Once it begins to cook, using a metal spatula stir the meat to separate into smaller chunks and continue to stir every couple minutes until the meat is browned.
- Because the meat is cooking over a campfire there shouldn't be excess grease but if there is, drain off that grease into a styrofoam cup or onto a paper plate to discard into the trash. See campfire cooking safety tips.
- Place hamburger back over the fire sprinkling the taco seasoning and 3/4 cup water and mix until coated. Cook, stirring occasionally, for approximately 5 minutes longer or until the seasoning has thickened and the water has nearly evaporated.
- Gently crush the taco chips in each of the 4 bags and use a pair of scissors to cut off the top of the side of the bags.
- Scoop a generous amount of hamburger over the crushed taco chips and top with cheese, tomatoes, lettuce and salsa or your other favourite ingredients. I use mild salsa for the kids but you can spice that up, depending who you are serving, or add some hot sauce. Easy clean-up!



Easy Camp Breakfast Potato Boats

Cooking for two or a crowd, Breakfast Potato Boats are a deliciously easy recipe to prepare at camp, simply wrap in foil or use cast iron skillet. Better yet, you can eat your Breakfast Potato Boats on a plate or with your hands!

Ingredients

1 yellow onion, diced
2 baked Idaho® potatoes, cut in half lengthwise and hollowed out
¼ tsp salt
½ tsp black pepper, divided
2 green onions, diced
4 eggs
¼ cup milk
¼ tsp garlic salt
1 oz shredded sharp cheddar cheese

*Other ingredients such as bacon, crumbled sausage, sauteed broccoli, mushrooms, jalapeno really anything you like in your eggs

Using coals only, place cast iron skillet into campfire using direct heat cooking, with coals on bottom and sides of skillet.

Sauté the diced Onion over the campfire coals in a cast iron skillet.

Remove from skillet, set aside to cool.

Leaving grease from the onion in skillet, place scooped out potato halves in cast iron skillet.

Add salt and pepper to potato boats.

Fill potato boats with onion and diced green onions. Jalapeno peppers, olives, mushrooms, chilies and other such fixings can be added at this time if desired. Scramble eggs with milk, garlic salt and black pepper, pour into each potato boat to fill, or crack one whole egg into each.

Cover cast iron skillet with one sheet of heavy duty aluminum foil.

Bake for 10 – 15 minutes using coals only on the sides and a few on top.

When done the eggs in the potato boats should be firm to the touch.

Sprinkle with cheese, re-cover with foil and bake for just long enough to melt the cheese.



Sweet Jerky

This recipe was adapted from the e-book, "The Complete Book of Making Jerky at Home" by J. Wayne Fears. It's one of more than two dozen jerky recipe variations he offers in this title available on Amazon. Check out all his works on the J. Wayne Fears Amazon author page.

Ingredients

- 2 lbs. beef flank steak, partially frozen, cut into strips or chunks
- 1 cup soy sauce
- 2 tsp. honey
- 1 large clove of garlic, minced
- 1 tsp. ground ginger
- 1 tsp. finely diced onion

Instructions

1. Place cut up meat in a large, heavy-duty zip top storage bag.
2. Heat soy sauce in a small saucepan over medium high heat until warm
3. Stir in honey, garlic, onion, and ginger.
4. Allow to cool and pour over meat.
5. Seal bag and turn several times to thoroughly coat the meat.
6. Refrigerate for at least eight hours.
7. Drain meat and pat dry with paper towel.
8. Discard marinade mixture.
9. Arrange meat on smoker racks.
10. Dry at 150-175 degrees until desired consistency is reached.
11. Allow jerky to cool completely; store in an airtight container in the freezer.

Recipe by 50 Campfires at <https://50campfires.com/4-jerky-recipes/>



Dutch Oven Sausage And Pancake Bake



Ingredients

1 12 oz. package Johnsonville Vermont Maple Syrup Breakfast Sausage Links

1 ¼ cups pancake mix (Use a mix that requires eggs, milk, and oil - like Bisquick. Do not use a “complete” pancake mix that only requires water.)

½ cup milk

2 Tbsp. maple syrup

2 Tbsp. canola oil

2 eggs

Cinnamon sugar

Additional maple syrup

Open package and scatter sausages evenly in the bottom of a 12-inch Dutch oven.

Place lid on Dutch oven and put 17 gray charcoal briquettes on top and 8 underneath. Cook for 15 minutes, stirring once to turn sausages over.

While sausage is cooking, mix together pancake mix, milk, oil, eggs, and maple syrup in large bowl. Stir together until wet batter forms.

Remove Dutch oven from fire and take out the sausages. Place on paper towel to drain and cool a bit.

Allow Dutch oven to cool enough to touch, then wipe out inside with paper towel and spray lightly with cooking spray.

Pour batter into bottom of Dutch oven and allow to distribute evenly.

Carefully place sausages into batter so that when you cut the “cake” each piece will have at least one piece of sausage in it.

Sprinkle top of batter with cinnamon sugar.

Place lid back on Dutch oven and position fresh briquettes - 17 on top and 8 underneath.

Cook for 12-15 minutes until toothpick inserted into “cake” comes out clean.

Allow to cool in Dutch oven for 5-10 minutes.

Slice and invert the pieces on the plates to serve. It puts the golden brown crust on top and lets the sausages peek through.

Serve with maple syrup and cinnamon sugar.

Delicious Apple-Cranberry Granola Bar Recipe For Hiking

Author: Chelsey Janes

Recipe type: Snack Cuisine: American

Prep time: 15 mins Cook time: 35 mins Total time: 50 mins

Serves: 8

Ingredients

- 2 cups large-flake rolled oats
- ¼ cup diced dried apples
- ⅔ cup dried cranberries
- ⅔ cup roasted pumpkin seeds
- ¼ cup chopped toasted walnuts
- ¼ cup vegetable oil
- ½ cup corn syrup
- ⅓ cup honey
- ½ cup Walnut Butter

Instructions

1. In a medium saucepan, combine walnut butter, honey, corn syrup and oil; heat over medium heat, stirring often, until melted and smooth, about 4 minutes.
2. In large bowl, combine rolled oats, dried apple, walnuts, dried cranberries and roasted pumpkins seeds. Pour syrup mixture over top and stir to coat evenly.
3. Scrape into parchment paper-lined 9 x 13 cake pan, pressing mixture firmly with greased spatula.
4. Bake at 325°F until golden brown, about 25 minutes. Let cool completely on rack. Cut into bars.

Recipe by 50 Campfires at <https://50campfires.com/delicious-apple-cranberry-granola-bar-recipe-hiking/>

GRANOLA BAR RECIPE APPLE-CRANBERRY GRANOLA BAR





Lemon Rosemary Turkey Meatballs

Author: Chelsey Janes

Recipe type: Dinner Cuisine: American

Prep time: 15 mins Cook time: 30 mins Total time: 45 mins

Serves: 4

Ingredients

- 1 medium onion, cut into chunks
- ½ tsp garlic, minced
- 2 tbsp fresh rosemary, chopped & divided
- 1 lb ground turkey
- ¾ cup breadcrumbs
- ⅓ cup freshly grated Parmesan cheese
- ¾ tsp kosher salt, divided
- ¼ tsp freshly ground pepper, plus more to taste

For The Sauce:

- 2 tsp extra-virgin olive oil
- ½ cup dry white wine
- 1 14-ounce can chicken broth
- 4 tsp lemon juice
- 1 tbsp butter
- 1 tbsp flour
- ¼ tsp salt

Instructions

1. Before leaving for the campsite, place onion, garlic and lemon zest in a food processor. Add 1 tablespoon fresh rosemary and pulse just until the mixture is finely and evenly chopped (but not mushy).
2. When ready to make. Add the rosemary mixture to a medium bowl and mix in turkey, breadcrumbs, Parmesan, ½ teaspoon salt and pepper until combined. Shape the mixture into 12 meatballs (about 1½ inches in diameter).
3. Lightly grease the inside of the GoSun cooking tray and add the meatballs, be careful to not overfill. Bake for 25 to 30 minutes in full sun, until meatballs are no longer pink in the center.
4. On a camp stove or over the campfire, add wine and the can of broth and bring to a boil, let it reduce to about 1 cup. Add lemon juice, butter, salt and 1 tablespoon of flour; whisking constantly. Simmer, whisking, until slightly thickened, 1 to 2 minutes. Add the meatballs and the remaining 1 tablespoon of rosemary. Let cook for 1 minute and serve.

Meatball Stew

6 pound bag of frozen appetizer size
meatballs

21 ounces of McCormick Brown Gravy mix,
made with 1 1/3 gallons of water

4 cans sliced carrots

4 cans whole potatoes (cut into big chunks)

4 cans of green beans

Mix together until hot.

2

Serves at least 25



Campfire Nachos

Prep Time: 5 minutes Cook Time: 10 minutes Total Time: 15 minutes
4 servings

Equipment

[4qt Dutch Oven](#)

[Chimney Starter](#)

[Dutch Oven Parchment Liners](#)

Ingredients

1 tablespoon vegetable 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



Lightly oil the bottom of a large dutch oven, to prevent the nachos from sticking.

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.

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.

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.

Omelette in a Hole

- 2 slices of white bread
- 3 eggs
- Onion
- Peppers
- Ham/sausage
- Shredded cheese
- Butter

Cut out the inside of a slice of bread just leaving the crust outline. Slice up your choice of onion, peppers and meat. Sauté in a bit of butter. Separate into 2 piles and place bread slice around each. Beat eggs and pour $\frac{1}{2}$ into the middle of your bread. Put the center cut piece of bread back on top. Cook till set and flip over to cook on the other side.



Super Size Hungry Scout Cheeseburger

5 lbs. lean ground beef
Frozen French Bread Dough
Burger toppings.

Directions

Preheat a 12-inch Dutch oven; line it with parchment paper and press thawed bread dough into the bottom of the oven. Bake the dough until the top and bottom are light brown. Remove and allow to cool. Slice the bread, creating two layers for the hamburger bun.

Reline the Dutch oven with parchment paper and press the ground meat into the bottom; it should be a couple of inches thick. Load coals above and underneath the oven, cooking the meat until it's done. Invert the oven, allowing the grease to drain off. Place the burger on the bun and cut into slices. Serve with your favorite condiments.



Dutch Oven Pizza



Equipment

- [4qt Dutch Oven](#)
- [Chimney Starter](#)
- [Dutch Oven Parchment Liners](#)

Ingredients

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

Topping Ideas

- Mozzarella + Mushrooms + Bell Peppers + Black Olives + Tomato Sauce
- Feta + Artichoke Hearts + Kalamata Olives + Sun Dried Tomatoes + Oregano + Olive Oil
- Mozzarella + Cherry Tomatoes + Pesto
- Blue Cheese + Bacon + Dates + Arugula + Tomato Sauce
- Mozzarella + Chicken + Red Onions + Cilantro + BBQ Sauce
- Manchego + Roasted Red Peppers + Chorizo + Tomato Sauce
- Mozzarella + Sautéed Bell Peppers, Fennel, and Onions + Crumbled Sausage + Tomato Sauce
- Goat Cheese + Grilled Peaches + Prosciutto + Fresh Basil + Olive Oil
- Mozzarella + Sliced Tomatoes + Fresh Basil + Tomato Sauce

- **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.
- **PREPARE THE DOUGH:** In the meantime, roll out your dough. Dust a cutting board with flour and using a water bottle (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).
- **TOP:** Add whatever toppings you wish.
- **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.
- **SERVE & ENJOY**

Homemade Ice Cream in a Coffee Can – Coffee Can Desserts – Zac Taylor

1 – 1lb coffee can with lid
1 – 3 lb. coffee can with lid
1 pint of half & half
1 egg beaten
½ cup sugar
1 tsp vanilla
2 Tablespoons chocolate syrup
Duct tape

Add all ingredients to the 1 lb coffee can. Put the lid on the coffee can and secure with duct tape. Place the 1 lb. coffee can into the 3 lb. coffee can. Surround with crushed ice and rock salt and place the lid onto the 3 lb. coffee can. Roll can back and forth between two scouts 3-4 feet apart. Roll for 8 to 10 minutes. Check to see if the ice cream is hard. If it isn't, replace the lid, add more ice and rock salt. Roll for another 8-10 minutes. Serves 4-6 people





Bulldog Hot Dog Recipe For Camping

Author: Chelsey Janes

Cuisine: American

Prep time: 10 mins Cook time: 10 mins Total time: 20 mins

A great twist on the traditional hot dog! Perfect for that weekend out camping.

Ingredients

- 8 Hot Dogs (preferably All Beef)
- 8 Hot Dog Buns
- 10 oz Creamy Coleslaw
- 1 can chili with beans
- ¼ white onion, chopped

Instructions

1. On the camp stove or over the fire, use a saucepan to heat up the can of chili with beans.
2. Fire up the grill, place hot dogs on grate and cook for 5-8 minutes, turning a few times. Butter the hot dog buns and place interior side down on grate until lightly browned.
3. Serve hot dogs in buns with a spoonful of chili with beans, coleslaw and mustard.

Recipe by 50 Campfires at <https://50campfires.com/bulldog-hot-dog-recipe-camping/>

Pie Iron Pizza



Heavily butter one side of each piece of bread

- For biscuit dough and pizza crust dough – heavily butter the pie iron instead
*Note: Olive oil or pan sprays can be used instead of butter/margarine.
- Biscuit dough: mash and pull the dough until it is flattened out to fit the inside of the pie iron – 1 biscuit for each side
- Pizza crust: butter the pie iron, lay the dough inside one half of the pie iron, with an equal portion hanging over, (see image above), then fold the back over the toppings before closing pie iron

Generously spread pizza sauce on one side of bread/biscuit/dough – to suit your taste. Then add shredded cheese, and toppings if used. (see image)

Spread more pizza sauce on the other piece of bread/biscuit, or flap of pizza crust. Season with oregano and garlic salt, then close pie iron. (for pizza crust – fold flap in, over cheese and toppings first)

Trim off any excess ingredients when pie iron is closed.

Cook over medium coals, or low campfire flame. **Caution: cooking over flame usually means burnt pizza instead of faster cook time.*

1. For bread pizza: after three minutes, rotate pie iron and cook for four more minutes
2. For biscuit and pizza dough: rotate after four minutes, and cook for five more minutes
3. *approx. times – use judgement – pie irons can be closed and re-cooked if you want more them more well-done, but essentially you are just toasting the crust and melting the cheese

Walking Snacks : Just Say Cheese

Author: 50 Campfires

Ingredients

- Cheetos
- Shredded Cheese Blend
- Chopped Pimentos
- Queso Sauce, warmed

Instructions

1. Mix the ingredients in the bag and enjoy!

Recipe by 50 Campfires at <https://50campfires.com/walking-snacks-just-say-cheese/>



Easy Dutch Oven Breakfast Burritos

Author: 50 Campfires

Recipe type: Breakfast Cuisine: Camp Cooking

Prep time: 15 mins Cook time: 30 mins Total time: 45 mins

Serves: 8

This is one of those great recipes that tastes like you slaved away to make it, but really just took a few minutes and a few ingredients. Another great thing is by providing ample help-yourself garnishes you can let your campers make their breakfast burritos just how they like them.

Ingredients

- 1 lb. bacon, cubed
- 1 lb. sausage, crumbled
- 1 lb. shredded cheese
- 12 eggs
- 2 lbs. frozen hash browns
- 12 large flour tortilla's
- Optional Toppings:
 - Salsa
 - Avocado
 - Ranch
 - Onions
 - Jalapenos

Instructions

1. Chop bacon in bite size pieces. Cook bacon and sausage in dutch oven that is around 250 degrees. Usually takes about 10 minutes.
2. Add hash browns, cover dutch oven and cook for 10 minutes.
3. In a separate bowl beat eggs. Add to dutch oven mixture. Let cook for 5 minutes or until eggs are no longer runny.
4. Stir in cheese to the burrito mixture. To serve, add a couple spoonfuls to a tortilla, put additional toppings on and roll up.

Recipe by 50 Campfires at <https://50campfires.com/easy-dutch-oven-breakfast-burritos/>



BARBECUED APPLE CRISP



Barbecued Apple Crisp

Prep time: 10 mins Cook time: 20 mins Total time: 30 mins
Serves: 2-3

Ingredients

- 3 apples
- ½ cup old-fashioned oats
- 6 Tbsp. flour
- ¼ cup granulated sugar
- 3 Tbsp. packed brown sugar
- ¼ tsp. cinnamon
- 4 Tbsp. butter
- Lemon juice

Instructions

1. Preheat grill (unless using campfire) to a medium heat (about 350°F).
2. In a bowl combine oats, flour, sugars, and cinnamon.
3. Add 2 tablespoons of butter (small slices, one at a time) mixing until mixture is crumbly.
4. Put bowl in fridge while preparing apples.
5. Wash apples and pat dry.
6. Core and slice apples.
7. Toss apple slices with a squeeze of lemon juice.
8. Cut two pieces of foil (about a foot each and in a square shape).
9. Using the last 2 tablespoons of butter, spread evenly across the center of each piece of tinfoil.
10. Dump the apples onto one of the pieces of foil.
11. Sprinkle apples with the refrigerated crumble mixture.
12. Place the top piece of foil (butter side down) on the apple mixture and fold the edges inwards (about a cm) one at a time, until the package is well sealed.
13. Wrap the entire package in one more layer of tinfoil to help prevent the edges from burning.
14. Place your foil pack on the grill or campfire for about 20 minutes.
15. Let cool for a few minutes before opening, as contents will be very HOT.
16. Garnish with a dash of cinnamon.

BBQ Chicken Quesadilla With Spinach & Onions

Author: Chelsey Janes

Recipe type: Lunch Cuisine: American

Prep time: 10 mins Cook time: 25 mins Total time: 35 mins

Serves: 4

Ingredients

- ½ large onion, thinly sliced
- 1 tablespoon butter
- 2 cups cooked chicken, shredded
- 2 heaping handfuls baby spinach
- ¼ cup barbecue sauce
- 2 cups mozzarella cheese, shredded
- 4 tortillas
- vegetable oil

Instructions

1. Bring a 2 qt sauce pan to a rolling boil. Boil 2 chicken breasts for 20 minutes. Shred.
2. In a saute pan, heat butter. Add onion and cook on medium-low until soft and starting to caramelize usually takes 15-20 minutes.
3. Add shredded cooked chicken and fresh spinach to the onions. Season with a pinch of salt and stir just until chicken is warmed through and spinach starts to wilt. Take off heat.
4. Grab 2 tortillas, spread with a small amount of vegetable oil on one side of each tortilla. Flip over and spread 2 tablespoons of BBQ sauce on non-vegetable oil side of each tortilla. Add ¼ cup of cheese to one side. Add a ½ cup of the chicken mixture on to your cheese. Sprinkle another ¼ cup of cheese on and the other tortilla.
5. Put in the quesadilla grilling basket or directly on the grill grate and cook about 3-4 minutes per side until cheese is melted and tortilla is browned.
6. Repeat with the other tortillas to make two quesadillas. Cut each quesadilla into eights.



Dutch Oven Coffeecake



Supplies & Ingredients:

10-inch Dutch oven
12 briquettes on the lid
8 briquettes on the bottom
Baking time: 350° for 45 minutes

Apple mixture
3 pounds Granny Smith apples
2 tablespoons lemon juice
½ cup light brown sugar, packed
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

Topping
1 cup brown sugar
¾ cup flour
¾ cup oats
1 teaspoon cinnamon
½ cup butter

In a separate bowl, mix butter, sugar, and cinnamon until smooth. Add flour and then oats. Mix we

Directions:

1. Peel, core, and slice the apples.
2. Toss in a bowl with lemon juice.
3. Add brown sugar, cinnamon, and nutmeg.
4. In a separate bowl, prepare the topping as directed above.
5. Place apples in 10-inch Dutch oven and add the topping.
6. Bake at 350° for 30 minutes; remove lid and bake another 15 minutes.

Campfire Toasted Pumpkin Seeds

Ingredients

- Pumpkin seeds (cleaned, rinsed, dried)
- 1-3 Tbsp. cooking oil
- Salt (to taste)
- Other flavorings (to taste)
- Large cast iron skillet

Instructions

1. Start a nice campfire with hardwood logs like oak, hickory, hard maple, etc. Let it burn for at least half an hour before cooking over it. If it's in a fire pit with a grate over it, so much the better. You'll see why.
2. Clean the seeds thoroughly immediately after they come out of pumpkins. Remove all strings and pieces of "pumpkin guts." It works great to rinse them under cool water in a colander. Spread out to dry in a well-ventilated area. Best to put them on cooking mats or other non-stick surface. Don't use paper towels – the seeds will stick to them. It's really important the seeds are dry so the oil will adhere to them.
3. Warm skillet over fire. (With the grate, you won't have to hold the heavy skillet all the time.) Pour in enough cooking oil to evenly coat bottom of fry pan.
4. Warm a little more, then add seeds. With the pan over the heat, move nearly constantly jostling the seeds around to toast evenly. (This is where the grate is really nice because it will hold the weight of the skillet as you slide it back and forth.)
5. As the seeds begin to toast and start to turn golden brown, add the salt and any other flavoring you might want like chili powder, garlic powder, onion powder, paprika, or whatever you like.
6. Continue toasting until seeds are golden on both sides. For additional motion and flipping you can stir with a spatula or wooden spoon. Just don't let the heat sit one place too long or the seeds will quickly scorch and ruin the whole batch.



Smoked Campfire Onion Bombs

Author: 50 Campfires

Recipe type: Side Dish / Dinner

Prep time: 20 mins Cook time: 20 mins Total time: 40 mins

Serves: 2-3

Ingredients

- 2-3 large onions
- 1 ½ lbs. ground beef
- ½ lb. bulk sausage
- 2 eggs
- 2-3 cloves of garlic, chopped
- ½ cup ketchup
- 2 Tbsp. Worcestershire Sauce
- 1 cup breadcrumbs or crushed saltine crackers
- ½ cup water, beef broth, or beer (more if need so meat mixture is moist but firm when forming meatballs)
- ¼ cup parsley and/or chives, chopped
- salt to taste
- fresh ground black pepper to taste

Instructions

1. You will need at least two to three large onions to form the bomb casings. Remove the outer onion paper skin carefully, and chop the onion in half from stem to bottom as evenly as you can. Separate each onion layer into matching pairs from the outside to the inside.
2. Mix beef, sausage, eggs, garlic, ketchup, Worcestershire, bread crumbs, liquid, parsley, salt and pepper together with clean hands. Mix thoroughly, but do not over work the meat.
3. Form meatballs sized to fit between the two onion shells.
4. Place meatballs on onion halves, then cover with the matching halves. Push together gently so the meat holds onion shells in place
5. Select Gourmet Smoked Wraps (apple and oak are great with this recipe.)
6. Soak cotton twines in water.
7. Spray both sides of a Gourmet Smoked Wrap generously with water (or beer.)
8. Place two onion bombs, end to end, on the wrap, parallel with the grain of the wood.
9. Roll the wrap around the onions and use saturated pieces of twine to tie. It works best, in this case, to tie the wrap with two twines ... one about an inch from each end.
10. Keep outside of wraps damp by spraying with water occasionally.
11. Either heat grill to 450 degrees and cook for about 15 minutes, or cook in Dutch oven with a little water in the bottom heated to same temperature for about 15 minutes. You could also wrap each wrap in an aluminum foil packet and cook individually in campfire coals for about 20 minutes moving and turning frequently.
12. Check one bomb to ensure meat has come up to at least 160 degrees in temperature.
13. Serve with potatoes, salad, and crusty bread.



Personal Pita Pizzas

Prep time: 10 mins Cook time: 10 mins Total time: 20 mins

These are easy, fast, and everybody gets a personal pita pizza that exactly suits their own tastes. The toppings you offer are limited only by your imagination!

Ingredients

- 1 whole wheat pocket pita per pizza (leave in rounds, do not tear apart)
- 1 jar of tomato sauce (as simple or fancy as you prefer)
- 1 pkg. shredded mozzarella cheese
- 1 pkg. grated parmesan cheese
- Toppings to choose from which can include any of your favorites:
- pepperoni slices
- mushrooms
- chopped onions
- cherry tomato slices
- olive slices
- precooked sausage
- anchovies
- basil
- oregano
- crushed red pepper flakes
- ...whatever your favorites.

Instructions

1. HERE'S THE SECRET THAT MAKES THIS SUPER-FAST! Put the pitas on the grill as it's heating up to toast your "crusts."
2. When the grill is up to about 350-400 F with the lid closed, remove the pitas from the grill and place with the toasted sides up on individual plates.
3. Each pita gets a nice smear of tomato sauce and well-sprinkled with cheese.
4. Then each person gets to add the toppings they want.
5. The pizzas then go back on the grill and the lid is closed.
6. Watch carefully until the cheese is nicely melted -- about 4-5 minutes.
7. Remove pizzas and enjoy.
8. For those who like especially crispy crust, turn off the grill and let the pizzas sit under the closed lid for another minute or two.



GRILLED APPLE S'MORE NACHOS



Grilled Apple S'more Nachos

Author: 50 Campfires

Recipe type: Dessert

Prep time: 10 mins Cook time: 10 mins Total time: 20 mins

Serves: 4-6

We all know how amazing traditional s'mores can be around the fire, but there are other ways to enjoy our campfire go-to. This spin on a classic will definitely satisfy your sweet tooth with cinnamon, marshmallow, and chocolate-y goodness.

Ingredients

- 3 large apples (we used Granny Smith)
- 1 Tbsp. lemon juice
- 1 tsp. cinnamon
- 1 cup mini marshmallows
- ½ cup chocolate chips
- ½ cup graham cracker crumbs

Instructions

1. Wash, core, and slice apples into circular slices.
2. Place apple slices (layering them) onto a foil-grilling pan (or in a foil packet, if desired).
3. Sprinkle apple slices with lemon juice.
4. Sprinkle apple slices with cinnamon.
5. Cover apples with marshmallows and chocolate chips.
6. Place grilling pan on the grill (low heat) for 10 minutes, or until marshmallows are golden brown and chocolate is soft.
7. Remove and let cool for a few minutes.
8. Sprinkle graham cracker crumbs across pan and eat up!



Camping Snack Recipes: No Bake Granola Bites

Posted by: 50 Campfires in Camp Cooking, Snacks & Dessert

When planning for a camping trip meals are very important but snacks are just as important for campers who are outside all day, hiking, swimming and running around. Healthy and nutritious camping snack recipes will help provide energy that is well needed for outside living.

I love these granola bites, they are so easy to make and are very tasty. The kids even seem to enjoy them! Plus you can't find a much easier camping recipe that doesn't require any baking, grilling or cooking over a campfire!



NO BAKE GRANOLA BITES

Prep time: 15 minutes

Set Time: 2 hours

Serves: 8-12

INGREDIENTS:

1 cup dry oatmeal

1 cup coconut flakes

½ cup mini chocolate chips

½ cup peanut butter

½ cup ground flaxseed

1/3 cup honey

1 tsp. vanilla extract

INSTRUCTIONS:

Mix all ingredients together in a large bowl. Let chill in the refrigerator for half an hour. Once chilled, roll into balls of whatever sizes you would like. (Mine were about 1" in diameter.) Store in an airtight container and keep refrigerated for up to 1 week.

Makes about 20-25 balls.



No Bake Granola Bites

Campfire Nachos

Ingredients:

1 package Doritos, save 2 cups for casserole topping
2 tbsp onion, chopped
1 10 oz. can chili with beans
1 10 oz. can enchilada sauce
1 8 oz. can tomato sauce
1½ cups shredded sharp Cheddar cheese

Topping:

2 cups Doritos
½ cup shredded Cheddar cheese
1 cup sour cream

Directions:

1. Lightly oil or spray dutch oven. You can also line with tin foil and coat with non stick spray. Reserve 2 cups of Doritos from bag for topping. Crumble remaining 6 cups Doritos into a large mixing bowl.
2. Add the onion, can of chili, enchilada sauce, tomato sauce and 1½ cups Cheddar.
3. Stir with a rubber spatula to combine; pour mixture into prepared dutch oven.
4. Bake at around 375 degrees for 20 minutes or until cheese has melted and mixture is bubbling. Remove lid from dutch oven.
5. Spread sour cream over the top of the casserole with large spoon or spatula. Top with remaining 2 cups of uncrushed Doritos; sprinkle with remaining ½ cup Cheddar cheese.
6. Cover with lid and bake for 5 minutes or until cheese has melted.



Smoked Wraps

Author: 50 Campfires

Prep time: 5 mins Cook time: 17 mins Total time: 22 mins

Serves: 4-6

Ingredients

- 1 lb. of fresh sausage (pork, poultry, etc. whatever you like)
- 1 Kelly Craig Gourmet Smoked Wraps pack with 12 wraps
- spray bottle of water

Instructions

1. Open Gourmet Smoked Wraps package; find the cotton twine ties and put them in water to soak.
2. Divide ground sausage into eight even portions.
3. Gently roll each portion into a log about the size of a hotdog.
4. Spray both sides of a wrap generously with water.
5. Place one sausage roll in the wrap, parallel with the grain of the wood.
6. Tightly roll the wrap around the sausage and use a saturated piece of twine to tie around the middle.
7. Set aside to repeat with other wraps and rolls, but keep outside of wraps damp by spraying occasionally.
8. Either heat grill to 450 degrees and cook for about 12 minutes until internal temp of sausage reaches 160 degrees, or cook in Dutch oven at 450 degrees to same internal temp. On the grill, keep outside of wraps damp with water spray.
9. When at the right temperature, remove from heat and allow wraps to rest for about 5 minutes before opening.
10. Top with your favorite condiments or serve as is.
11. Remove and enjoy.



Dutch Oven Lemon Blueberry Biscuits

Author: 50 Campfires

Recipe type: Breakfast Cuisine: Camp Cooking

Prep time: 10 mins Cook time: 20 mins Total time: 30 mins

Serves: 9 biscuits

This is a from scratch recipe that's absolutely delicious, and quite easy to make. Like any biscuit, however, mastering the temperature and time for just the right doneness without burning is a sign of cast iron cooking expertise. Keep an eye on it - you'll get it right.

Ingredients

- 2 cups all-purpose flour
- ½ cup granulated sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 8 oz lemon yogurt
- 1 egg
- ¼ cup butter, melted
- 1 tsp grated lemon peel
- 1 cup fresh, or frozen and thawed blueberries
- Glaze:
 - ½ cup confectioners' sugar
 - 1 tbsp lemon juice
 - ½ tsp grated lemon peel

Instructions

1. Lightly oil or spray Dutch oven. You can put tin foil in and spray that.
2. In a large bowl, whisk flour, sugar, baking powder, baking soda and salt until well combined.
3. In another bowl, whisk together yogurt, egg, melted butter, and 1 tsp lemon peel until blended.
4. Add wet ingredients to flour mixture; stir until just moistened, then fold in blueberries.
5. Drop by ½ cupfuls into prepared dutch oven.
6. Bake at 400 degrees for at least 18 minutes or until golden brown.
7. In small bowl, combine glaze ingredients; whisk until smooth. Drizzle glaze over warm biscuits.



We hope you found lots of yummy recipes for your
campout

Special thanks to Kendra Gaynor & Troop 824, and
Stacey Ramos for recipe contributions.

HAPPY TRAILS SCOUTERS