

Favorite Campfire Recipes

S'mores

Ingredients:

1 or 2 marshmallows
2 squares of graham crackers
1 square of chocolate bar

Directions: Place chocolate square on top of one graham cracker square. Brown marshmallows on a stick over hot coals, then place on top of chocolate and graham cracker. Cover marshmallows with other graham cracker, then eat like a sandwich.

"Pudgy pies" or "jelly squeeze" sandwiches

Note: made with a "pudgy pie" metal cooker

Ingredients:

2 pieces of bread
filling (this can be fruit pie filling, jelly, peanut butter, cheese, etc.)
butter

Directions: Butter each piece of bread on one side. Place one piece of bread in one half of the cooker with the buttered side out. Place the filling in the middle of the bread and place the second piece of bread over the top, buttered side out. Now clamp the cooker together and lock it. You can pick off the excess bread and eat it or the fire will burn it off. Place the cooker in the hot coals and rotate when you think one side is done. Cooking usually takes about 15 minutes so you'll have to be patient. This is a delicious and special treat for camping!

Crispy Marshmallow Skins

Ingredients:

Marshmallows
a long stick with a narrow end

Directions: Place marshmallow on the end of a long stick and cook until the outside gets brown and crispy. Eat just the skin

off, then recook until a new skin is formed, and eat it. Be careful though, they get real hot.

Dough Boys

Ingredients:

hot dog

biscuit mix

water

Directions: Make biscuit dough mix according to the directions on the box or a recipe. Take a hot dog and wrap the biscuit dough around the hot dog (completely or just a center wrap). Be careful not to put too much dough on or your hot dog will not cook. Toast your "dough boy" over hot coals until it is cooked through and golden brown on the outside. Serve with catsup or mustard.

Fresh Berry Pancakes

Ingredients:

freshly picked blackberries, black raspberries, elderberries, etc.

sugar

pancake mix & mix ingredients (milk, eggs, water, etc.)

Directions: Pick fresh berries from the wild (check with the park you are staying at for regulations) and sprinkle sugar to taste on them. Make pancakes and spread fruit over the top and eat up.

Flasch in the Pan

(great for your first night at camp)

Ingredients:

1 kielbasa, cut into 1/4" rounds

1 large onion, diced

2 boiled potatoes, cut into small pieces

Pam spray

olive oil

soy sauce

Directions: Spray pan with Pam. Sautee onions and potatoes in olive oil until onions are clear and potatoes brown. Add

kielbasa and soy sauce.

Thanks to the Flasch family for the great recipe!

Banana Boats

Ingredients:

One Banana

Mini Marshmallows

Chocolate Chips

Tin Foil

Hot Dog Stick or Grill

Directions: Take your banana and cut a slit down the long way. Don't take off the skin. Cut it all the way down. Then fill the banana with the marshmallows and chocolate chips. You can put in as much as you want. You can also just do marshmallows or just chocolate chips. Whatever you like. After you finish that wrap the banana with tin foil. You can cook it on the grill or you can use a hot dog stick and cook it until the chocolate chips are melted. You have to check it every so often, but be careful because it is hot. Then, when it is done put it on a plate and use a spoon to eat it out of the skin. It is a great dessert!

Orange Half Muffins

Ingredients:

Oranges

Instant Muffin Mix

Tin Foil

Directions: Cut an orange in half and take out the insides. Put prepared muffin mix in one half of the orange. Put the other half back on the orange and wrap foil around the whole thing. Put in hot coals or off the side or on a rack to bake the muffin inside of the orange shell. This is wonderful and gives the muffin a zesty taste.

Pineapple Upside-down Cake

Ingredients:

Plain Cake Doughnuts

1 Can Pineapple Slices

Directions: Cut each doughnut in half like a bagel. Make a sandwich by putting one slice of pineapple inside each cut doughnut. Wrap in foil. Place in hot campfire coals for about 5 minutes--be sure to turn it at least once. Eat while warm.

Cheese Tortillas

Ingredients:

tortillas

cheese

onions, peppers, bacon bits and anything else you'd like to add

Directions: Take 1 tortillas and lay it in a pan (just so it gets warm). Once the tortilla is warm--be careful not to burn it--add cheese. You can use American, Swiss, whatever you want. Then add onions, peppers, bacon bits, etc. Be creative! Fold the tortilla over, let cool for a few seconds, and enjoy!

No Mess S'mores

Ingredients:

tortillas

chocolate

mini-marshmallows

Directions: Take 1 tortilla and lay it in a pan or anything over the fire just until its warm. Once the tortilla is warm (don't burn it), add chocolate and mini-marshmallows. If you want to experiment, add carmel and apples or bananas. Fold the tortilla over and there you go--a no mess s'more.

Pizza Mountain Pie and Other Variations

Ingredients:

two pieces of bread

pizza sauce

mozzarella cheese

pepperoni or other pizza toppings.

Directions: This is a pudgy pie only made with different ingredients. Butter each piece of bread on one side. Place one piece of bread in one half of the cooker with the buttered side out. Place the sauce, cheese, and other goodies in the middle

of the bread and place the second piece of bread over the top, buttered side out. Now clamp the cooker together and lock it. Place the cooker in the hot coals and rotate when you think one side is done. Fill with ham and cheese and you get a hot Ham and Cheese Mountain Pie. You can also fill them with peanut butter, marshmallow (cut up in pieces or whole), add a section of a Hershey Bar and you have a Yummy Dessert.