

BREAKFAST

(PRINT AND GLUE ONTO RECIPE CARDS)

Breakfast Nests

Sausage Patties - thawed
Frozen Hashbrowns
Eggs
Cheese
Salt & Pepper

Directions:

Lay out foil. Place a sausage patty on the foil. Make a nest of hashbrowns on top of the sausage with the middle open (like a nest.) Crack 1 egg into the nest. Season with salt & pepper. You can put 2 nests into one foil pouch, for the larger appetite.
Fold up foil like a pouch and cook on fire for about 30 minutes. When done, add cheese, if desired, to top of nest and let melt before eating.

Hard-Boiled Egg in a Cup

1 Egg
Paper Cup (the 7oz Dixie kind works good)
Water

Directions:

Place an egg with shell on in the paper cup. Fill with water. Make a hole in your red hot coals for the cup and sit the cup in the hole. The water will boil and the paper won't burn. Let boil 10 minutes, remove from fire and enjoy your hard boiled egg.

Cinnamon-Sugar Biscuits

Can(tube) of Ready to Cook Biscuits
1/2 Cup Sugar
5 Tbsp. Cinnamon
1 Stick Margarine or Butter
Green Stick or Camping Fork
2 Disposable tin pie plate or square pan

Directions:

Melt butter in one tin pan. Mix cinnamon and sugar in the other pan. Open biscuits and roll or pat into long strip. Wrap the strip around the stick or camping fork trying not to overlap any. Hold over fire out of the flame or very hot coals. Cook until light golden brown – the dough will move when touched by a fork if it's done. Roll dough in butter, then in the cinnamon sugar.

Tips: Putting cinnamon sugar in old spice container makes it easy to just shake it on.

C.R.A.P. (aka Trailmix)

1 Bag of M & M's
1 Bag of Raisins
1 Can of Peanuts

Directions:

Candy, Raisins and Peanuts
Mix equal amounts of all three ingredients.

MAIN DISHES AND SIDES

Potato Medley

Potatoes cut into 1” pieces or a bag of chunky hashbrowns
Green Pepper - chopped
Onion - chopped
Mushrooms – fresh, sliced or whole
Seasoning (at least salt, pepper and garlic), but if you like spicy then add some zing
Bacon – chopped, or bacon bits(optional)
2 Tablespoon Butter, unless you added the bacon – then 1 Tbsp
Heavy duty foil bag (or make your own)

Directions:

Wrap this all up in the foil and put in the coals of the campfire. This usually takes 20-25 minutes depending on the size of the packet and how hot your fire is. This is really good with either shredded cheese melted on it or a dab of sour cream.

Hobo Pizza

2 Slices White, Buttered Bread
2 Tbsp. Pizza Sauce
4 Slices Pepperoni
1 Slice Mozzarella Cheese

Directions:

Butter one side of each slice of bread, and keep the buttered side facing out when you assemble the pizza. Place the piece of cheese on the bread, making sure it isn't bigger than you pie iron or you'll have a gooey mess. Spoon on the sauce and add the pepperoni. Don't overfill! Put in the pie iron and cook in the coals for about 2 minutes per side. Cut off any crust that sticks out then pop it out onto your paper plate. Hot and Tasty!

Tip: It's easier to pre-assemble these, then just transfer to the pie iron.

Campfire French Fries

4 Potatoes, cut into strips
1 - 2 Tbsp. Parmesan Cheese
1 Tbsp. Margarine
2 Tbsp. Bacon Bits
Salt & Pepper

Directions:

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top or put a couple small slices in the foil top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes. These are messy, but good.

Pie Iron Reubens

2 Slices Rye Bread, outsides buttered
1 Slice Swiss Cheese
2-3 Slices Corned Beef
2-3 Spoonfuls Sauerkraut (put in a ziplock bag before leaving home)
1-2 Spoonfuls 1000 Island Dressing

Directions:

Pre-assemble the Reuben ingredients on the bread (butter side out), taking care to make the pile of cheese and such bigger than your iron. If your sauerkraut is in a bag, just snip a corner and squeeze some on. Get iron hot. Place the sandwich in the iron and toast in the coals for 2-3 minutes per side.

Tip: if you don't like sauerkraut – just leave it out of some.

Chicken in a Bag with Veggies

Cut up Chicken or Boneless skinless breasts
1 Bottle Italian Salad Dressing or Greek
1 Tsp. Pepper
Bag of Frozen Veggies you like
2 Foil bags – one heavy duty foil (make or buy)

Directions:

For a stronger flavor, marinate the chicken with the dressing(reserve a half cup) in a Ziploc bag for about half an hour first. Meanwhile, make a large foil bag and a second one for the veggies. Place the chicken in the foil and throw away the marinade. Put the veggies in a separate bag with a half cup of the dressing.

Cook chicken about 35-45 minutes or till done through. The veggies only need about 15-20 minutes to cook. No clean up and very easy while camping.

Campfire Zucchini

3-4 Zucchini, sliced
1 Large Onion, diced
Salt & Pepper, to taste
2 Tbsp Butter, cut into chunks
Garlic, to taste
1/2 C Grated Parmesan Cheese

Directions:

Seal all of the ingredients tightly in foil with the dull side out. Place on grill or atop a campfire for approximately 15 minutes. Awesome – especially for a vegetable.

Grilled Nacho's

2 Cups Grated Cheese (Cheddar or Jack works best)
1 Bag Tortilla Chips
1 Jar Salsa
1/2 Chopped Onion
Chopped Jalapenos
Sour Cream
Large Foil bag or heavy duty foil
Butter or cooking spray

Directions:

On foil bag (or wrap with dull side out) spray cooking spray or spread butter on to avoid sticking. Place a pile of grated cheese, onions, and jalapenos. Pour salsa on. Add a big mound of chips. Fold over the foil to seal and grill on the fire for 2-3 minutes or two until you hear the cheese sizzling. Remove from heat and open the pouch. Put a plate or cake pan on the chips and flip the whole thing over. Add the sour cream and dig in!

Grilled Burrito

Prepared Taco Meat, in a zip-lock style bag
Salsa
Shredded Cheddar Cheese
Burrito Size Tortillas
Optional: Grilled Onions, Bell Peppers (cook in foil pack for 5 minutes)
Sour Cream (for dipping)

Directions:

Make the taco meat ahead of time and put into a zip-lock bag. You can pre-cook some onions and bell peppers or cook then in foil packets. Place a large tortilla on the pie iron to that it covers BOTH sides of the pie iron. On ONE side – put 2 Tablespoons of taco meat (I like to snip a corner of the bag and squeeze it on), a spoon of salsa, cheddar cheese and a few onions and peppers. Don't overfill! Fold the tortilla shell in half and fold in the edges to make a square packet. Cook about 3 minutes on each side, till golden brown.

Walking Tacos

1 Lb. Hamburger ----
1 Pkg. Taco Seasoning --\ Cook these at home and put in ziplock style bag.
1 Small Onion ----/
Chopped Lettuce
Shredded Cheese
Chopped Tomato
Sour Cream
Salsa
1 Oz. Bag of Doritos or Fritos – one or two for each person

Directions:

At home: Brown hamburger and onion, drain. Add Taco Seasoning as directed. Let cool a bit then put in the ziplock bag. While camping: Reheat the taco meat. Open the chip bags and smash the chips up a bit. Add your Hamburger mixture along with all/any of the toppings you desire. Eat with a fork!

More to come soon!

DESERTS

Cherry Cream Cheese Pie

1-6" Flour Tortillas or two slices of bread for each
1 Can Cherry Pie Filling
16 Oz. Cream Cheese, Softened or buy whipped in a tub
Cooking Spray or a stick of butter
Powdered Sugar (optional) – handy to put in an old spice shaker

Directions:

Place 1 tortilla(or bread) in pie iron, add spoonful of cherry pie filling(really – just a spoonful) and a spoonful of cream cheese, top with another tortilla (trim edges if you like, but we like to cut it off after it's cooked but before we open the iron.) Place in campfire coals for 2 minutes per side. Remove and dust with powdered sugar.

Tip: It's easier to pre-assemble these on a plate and transfer to the hot iron.

Lemon Meringue Pie

2 Slices of White Bread
Lemon Pie Filling
2 Marshmallows
Butter or Margarine

Directions:

Butter one side of each slice of bread, place butter side down in pie iron. Spoon in 1 Tablespoon of lemon filling. Top with 2 marshmallow and the other slice of bread. Toast in the coals for about 2 minutes on each side. Will be VERY hot inside.

Tip: It's easier to pre-assemble these and place on hot pie iron ready-to-cook.

Rainy Day S'mores

1 Package of Graham Crackers
1 Jar of Marshmallow Creme
1 Tub of Chocolate Cake Icing

Directions:

Spread marshmallow creme on one graham cracker side. Then spread chocolate icing on another graham cracker side. Push together and you have a Rainy Day S'more.

Peanut Butter Cup Pudgy Pie

Soft Butter
2 sliced bread for each – butter one side
Chocolate bar (we like Hersheys)
Marshmallows
Peanut Butter (smooth)

Directions:

Butter one side of each slice of bread. Put the butter side down on a paper plate and spread the other side of one slice with peanut butter. Add a piece of chocolate (3-4 squares) and a marshmallow. Top with other slice of bread, butter side out. Toast in a pie iron (or cook in a pan like grilled cheese if it's rainy out). Turn often until lightly toasted, about 4 minutes. Cool slightly (very hot inside) and enjoy.

Pineapple Upside-Down Cake

Cake Donuts plain
Pineapple Slices
Butter
Brown Sugar
Aluminum Foil

Directions:

Lay out a foil square. Cut a donut in half. Lay a pineapple slice on the donut half. Put a Teaspoon of butter in the center of the pineapple. Sprinkle with brown sugar. Put other half of donut on top. Seal the foil tightly. Lay on coals for about 10-15 minutes. These can be turned but don't have to.

Tasty Taffies

Ritz Crackers
Carmel Squares

Directions:

Unwrap the Carmel squares in toast them like you would marshmallows, but not as long just heat them up a little. Place the Carmel in between two Ritz Crackers. A nice change from the s'more and no chocolate required.