



# **Outdoor Camping Recipes**

**Over 100 Outdoor  
Camping Recipes inside**

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## **20 Minute Hamburger Skillet Stew**

- 1/4 lb Lean ground beef
- 1 lg Onion,sliced wafer-thin
- 4 Carrots,sliced wafer-thin
- 2 Potatoes,halved, sliced wafer-thin
- 3 Ribs celery,sliced wafer-thin
- 1 c Boiling water
- 2 t Beef extract OR bouillon
- 2 Bay leaves
- 1/4 t Dried thyme
- Salt OR garlic salt
- Pepper 1/4 c Dry red wine
- OR tomato
- juice
- 2 T All purpose flour

Use melon baller and shape meat into tiny meatballs. Brown in skillet. Discard any fat. Stir onion into skillet and cook 1 min. Add boiling water or broth and extract or bouillon.

Add remaining veggies, seasonings. Cover, cook over low heat, 15 mins until vegs are tender. Combine wine or water and flour in covered jar. Shake and stir into skillet. Cook and stir until sauce is thick, 4 mins

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## **Antiguan Charcoal Baked Bananas**

This Caribbean dessert can be started in leftover coals

6 large ripe bananas, in a bunch

4 tbsp butter

1/2 cup brown sugar

1/2 tsp ground allspice or 1/2 tsp fresh grated nutmeg

3 limes, halved

1/4 cup dark rum, heated in a small pan onside of grill

Set the bunch of unpeeled bananas in hot coals. Bake until black and soft to the touch. Meanwhile, heat butter with brown sugar and spices until bubbly.

Each person should slit his banana, squeeze a lime half over it and drizzle the butter-sugar mixture on top. Ignite rum and pour it flaming over the bananas a little at a time, shaking the skillet gently until the flame dies.

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## **Aunt Sarah's Chili Sauce**

4 qt Tomatoes, cut in quarters

1 T Mustard seed

2 c Onions, sliced

1 T Celery seed

2 c Green peppers, sliced

2 1/2 c Cider vinegar

1 T Salt

1 c Sugar- brown, white, maple,

3 T Mixed pickling spices

Honey, whatever is handy

Mix everything together in a big pot and put on the back of woodstove so that everything simmers gently for days. It is ready when it reaches the thickness you want.

This recipe is over 150 years old.

# Australian Grilled Fish



4 Fish steaks  
1/4 c Lime juice  
2 T Vegetable oil  
1 t Dijon mustard  
2 t Fresh ginger root  
-- ,Grated  
1/4 t Cayenne pepper  
Black pepper

\* For the steaks: they should be 8-10 ounces and 1-inch thick each. Use Swordfish, Halibut or Salmon steaks.

1. In a bowl, combine the lime juice, 1 tablespoon oil, ginger, cayenne pepper and enough freshly ground black pepper to suit your taste.

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2. Marinate the fish in the marinade for 45-60 minutes. Turn steaks 2-3 times.

3. Have the grill prepared with white coals and brush the cooking grill with the remaining one tablespoon oil.

4. Grill the fish, brushing several times with the marinade, until cooked through and opaque in the center. Turn fish after about 4-5 minutes. Total grilling time will depend on your grill and the heat of the coals.

\* To broil instead, use a broiler pan brushed with oil and broil until center is opaque. Will take about 10 minutes total in broiler. Turn steaks after 5 minutes, and baste often with marinade.



# **Backpacking Simple Food Ideas**

Here are some very simple ideas for dehydrated and light-weight foods.

1) Any packaged dinner mix from the grocery and packed in ziploc baggies ie, Macaroni & Cheese, Rice-a-Roni, Broccoli and Cheese, etc There are tons of these things available today. If they call for milk, then the boys can carry powdered milk in baggies. Margarine will travel well, and since they will be working hard, the extra fat might be desirable.

2) Instant oatmeal and instant grits and bagels are great for breakfast. Again, powdered milk can be used with these. Get some of the new Fantastic Foods hot cereal mixes--they are warm and filling.



3) Dehydrated vegetables and full meals can be found in camping stores. Add dried peas to a box of mac & cheese, for instance

4) Try Ramen noodle soups, or any of those "soup in a cup"s (that can be packaged in baggies so they take up less room).

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5) Dehydrated bean flakes that mix up almost instantly with water are available in HFS. Mix these with some cooked minute rice and put in a tortilla. Yum! Flavor them with onion, garlic, cumin powders.

6) Cheese backpacks well. Again, the fat may not be so bad if they are hiking all day. And if it's cold, then the fat is almost necessary to help them stay warm. (You need a lot more calories when it's cold.) Add a hunk to any soup, pasta, rice, or dehydrated veggies you're cooking

7) Pasta, pasta, pasta. Top it with sauces made from the dry package mixes. A lot of these are tasty. High in sodium and preservatives sometimes, but for a couple of meals they won't hurt you.

8) Instant mashed potatoes that can be mixed with the powdered milk or water only. Make up an instant gravy to go top.

9) Dried fruit can be cooked in some water and put on top of a piece of angel food cake for dessert. (Hey, the cake might get crushed a little, but it is lightweight!) Add some cinnamon and Tang (in lieu of orange juice) and you approximate a Cooking Light recipe.

10) The dry veggie burger mixes would make a great meal. Most of them make up with water only and many are quite tasty.

11) Bulgar and couscous cook up in only a few minutes with boiling water.

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## **Baked Stuffed Fish**

White fish, enough for -4-6

2 c Soft bread cubes, about -1/2" cubes

1 Small onion, chopped -fine

1 Green pepper, blanched and Chopped

8 oz Imitation crabmeat

1/4 c Lemon juice

1/2 c HELLMANS mayo

Salt & pepper, to taste

Mix all these ingredients together and roll up in fish fillets, securing them with toothpicks. Divide it among four or five good-sized pieces. Bake at 400 for 30 minutes. During last 10 minutes pour newburg sauce over fish.

It's good with flounder, but any white fish will do. I've used large cod and catfish fillets and butterflied them. Just enough so you can roll it up over the stuffing.

# Best Peach Cobbler

## Filling

3 T Sugar

2 qt peach slices, Canned

4 t Baking powder

3/4 c Sugar

6 T Lard (or butter)

1/4 c Water

3/4 c milk cut half-,Canned

3 t Corn starch

-strength with water (just

## Topping

-enough to moisten dough)

2 c Flour

FILLING: Dissolve corn starch in water; add mixture to peaches and juice in a large, warm Dutch oven; stir well; sprinkle sugar on top; cover

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and allow to simmer lightly while topping is prepared.

TOPPING: On a floured board, turn out a soft dough; pat down to 1/2" thick; cut into strips 1/2" wide and place criss-cross atop peach mixture; cover and cook approximately 20 minutes until golden brown. Serve with Campfire Coffee. Serves approximately 18.

# **Biscuit And Pancake Mix**

9 c Flour, sifted

4 t Salt

1/3 c Baking powder

1 3/4 c Shortening, vegetable

1 c Milk, powdered

Chill shortening. Sift all dry ingredients. Cut shortening into

flour till mixture resembles coarse cornmeal. Store, well covered, in a cool, dry place.

Use for pancakes, biscuits, shortcake, cobblers or anything that you would make from a packaged biscuit mix. All you need is water.

For pancakes add 1 tb each sugar and powdered eggs to each cup of mix.



## **Blackened Fish** (Makes about 4 to 6)

2 T Paprika

2 T Cayenne pepper

2 T White pepper

3/4 c Creole seasoning

1/4 c Blackening seasoning

4 .to 12 fish fillets

1/8 c Butter (or margarine)

Mix the spices. Coat the fillets with the spice mixture.

Melt the butter or margarine in an iron skillet over a hot cooking fire. Sear the fish for 1 to 2 minutes on each side, or until they smoke and appear "blackened".

Remove the skillet from the fire and cover. The heat in the pan will complete the cooking in about 10 minutes. The spices can be mixed at home and stored in an airtight container.

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## **Blazing Trail Mix**

2 c miniature wheat or, Shredded

- bran squares

1 c thin pretzel, Unsalted

- sticks, broken into pieces

1/2 c lentils, Cooked

1/2 c Quick-cooking rolled oats

1/2 c Raisins

1/2 c dried apples, Chopped

1/4 c Honey

2 t Curry powder

1/2 t coriander, Ground

1/4 t cumin, Ground

1/4 t Paprika

1/8 t red pepper, Ground

In a 13x9-inch baking pan, combine the wheat or bran squares, pretzels, lentils, oats, raisins, and apples. In a small bowl, stir together the honey, curry powder, coriander, cumin, paprika and pepper.

Drizzle the honey mixture over the cereal mixture. Toss until evenly coated. Bake at 350 for 15 to 20 minutes or until crisp, stirring occasionally. Store in an airtight container or self-closing plastic bags.

Makes 8 cups or 16 .

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## Box Oven

- 1 Brick (or flat rock)
- 1 pk Aluminum foil, heavy-duty
- 1 Corrugated cardboard box
- 1 Metal pie pan, old
- 3 Coat hangers
- 4 Charcoal briquets, lit

1. Cover the inside and outside of the box completely with 3 or 4 layers of aluminum foil, including the flaps. Lay box on level ground so that the opening opens oven-style (front-door style is OK, too).
2. Straighten the coat hangers, then run them through the sides of the box about 2/3 of the way up from the bottom to form a rack.

3. Set brick in bottom. Place live coals into pie pan/pie plate. Put pan on brick (don't forget, the PIE PAN IS HOT! Use an oven mitt or hot pad).

4. Place food to be cooked onto coat-hanger rack and close oven door. Watch carefully, checking often. Each live coal makes about 80 degrees Fahrenheit.

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## **Buckwheat Pecan Pancakes For Camping**

MIX IN A ZIPLOCK BAG

2 c Buckwheat flour

1/2 t Salt

2/3 c Wheat flour

2 t Baking powder

2/3 c dry milk, Instant

3 T egg (optional),Dried

IN SMALL TIGHT CONTAINER

2 T Oil

2 T Molasses

ADD WHEN MIXING

2 1/2 c Water

1/2 c Pecan halves

PACK FOR TOPPING WHEN DONE

1/4 c Butter (optional)

1 c Maple syrup

This is a camping recipe. Assume moderate heat on a campfire or pack stove.

When ready to cook, mix all ingredients except the butter and syrup and let set a couple minutes. If stiff, add a little more water. If you heat the pan well first, no oil is necessary; however you will need a good, flat metal spatula. If I have time, I plop 3 or 4 pecan halves on each cake instead of mixing them in. Serve hot with butter and syrup. Can be saved for later in the day; great with jam.



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## Burgers In Foil

1 .to 1 1/2 lb beef, Ground

2 sm Green bell peppers, chopped

4 16-inch squares aluminum onion flakes,  
Dehydrated

. foil

Worcestershire sauce

4 Carrots, sliced

Salt & pepper, to Taste

1 cn Potatoes, 16oz, sliced

Separate meat into 4 portions. Place each in the center of a square of foil. Top with equal portions of chopped carrots, potatoes and peppers. Season with dehydrated onions, Worcestershire sauce, salt and pepper to taste. Seal foil, checking for leaks. Place on hot coals for 10 to 15 minutes per side.



# Buttermilk Biscuits

1/4 c shortening

1/4 t baking soda

2 c self-rising flour

3/4 c buttermilk

Cut shortening into flour. Stir soda in milk and pour into flour and shortening. Stir until well blended. Pour out onto a floured surface and knead 12 to 15 times. Roll out and cut. Place on a baking sheet and bake at 450 degrees F. until brown.

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## **Camp Au Gratin Potatoes**

1 cn Corned Beef Or 2 Cans Tuna

-Or Similar

-Meat

2 Boxes Au Gratin Potatoes

6 c Water

1/2 c Dry Milk Powder

1/4 c Margarine Or Oil

1 md Pot For Heating Water

1 lg Pot For Potatoes

1 Stirring Spoon

Put the corned beef or tuna on the bottom of the pan. Open the potato packages and layer the potatoes on top of the meat. Sprinkle the cheese powder over the potatoes.

Put the oil or margarine on the potatoes. Heat the water to near boiling and add the dry milk. Pour the hot liquid over the dry potatoes and put the pot on a moderate fire to simmer gently for 40 minutes. This arrangement should result in a slightly liquid mixture.

Turn the pot from time to time if it is being kept at the edge of the fire to assure it heat all the way around. The oil or margarine is to keep the liquid from foaming. A smaller quantity or none can be used, but more care to keep the liquid from boiling over must be made. Good served with something that will sop up the extra juices.

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## **Camp Chili**

1 c Lentils

1 T Cumin

3 T Tomato soup powder

1 t Oregano

2 T Masa (or Corn flour)

1 t Salt

1 T Chili Powder

1 Clove Garlic

1 T Onion Flakes

4 c Water

Combine all the ingredients and simmer 30 - 45 Min.

# Camp Cobbler Delight

1 cn Sliced peaches, large

1/4 lb Margarine

1 cn Fruit cocktail, large

1 c Brown sugar

1 cn Crushed pineapple, small

1 pk Cake mix

1/2 c tapioca, Instant

In 12 inch foil lined Dutch Oven, combine fruit and tapioca.

Sprinkle cake mix evenly over top of fruit.

Sprinkle brown sugar over cake mix. Dab butter all over top of brown sugar.

Place lid on oven. Bake 45 minutes to 1 hour. Use 6 to 8 coals on the bottom and 14 to 16 on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

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## **Camp Hash**

4 c Shredded Hash Brown, Dried

Taste

Potatoes (Get At Costco)

1 lg Pot With A Lid

2 pk Onion Soup Mix

1 lg Spoon

1 1/2 lb Meat (Or Sausage), Ground

6 c Water

Assorted Seasonings To

Brown the meat in the bottom of the pan. Break up the meat as it cooks assuring that all the pink (raw) meat is cooked. Add the water and soup mix stirring to mix. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix.

Cover the pot and move to the edge of the fire for about 10 minutes to allow the potatoes to swell up with the water. Move the pot back on the heat and stir while cooking the potatoes. cook about 5-10 minutes.

Serve hot. Seasonings may be added with the potatoes to the cooks taste. Hot peppers, chili powder, basil, italian seasonings are good.

The meat may be hamburger, sausage, italian sausage, etc. Different meats do provide a different flavor. This hash can be either a evening or breakfast meal.

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## **Camp Pasta**

- 1 lb Pasta -- any kind
- 1 pk Spaghetti sauce mix
- 1 cn Tomato paste
- 1 lb Lean hamburger -- ground
- turkey or
- Italian sausage

Heat water to a boil in a large pot. In a smaller pot cook the meat and add the sauce mix, water, and tomato paste according to the instructions on the sauce package. Cook the pasta in the water for 8-10 minutes.

Place the lid on the pot and with gloves or pot holders drain the water from the pasta through the crack between the lid and the pot. Putting the pot on a stump or log and letting the stump or log



hold the weight of the pot helps. Mix the sauce with the drained pasta and serve .

Grated cheese may be used with the pasta. Pasta notes: Spaghetti is the traditional pasta, but wheels, or other forms that are more compact and larger will be much easier to drain.



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## **Camp Potatoes**

- 4 Potatoes, sliced
- 4 Onions, sliced
- 4 T Butter or margarine
- 10 oz Cheddar cheese, sharp
- Salt & pepper to taste

Grease a large square of heavy foil. Arrange sliced potatoes on foil, sprinkle with salt and pepper and cover with sliced onions. Add chunks of butter or margarine. Wrap and seal foil. Cook over hot

coals on a grill until done (30 or 40 minutes depending on fire). Open foil and add thin-sliced cheddar strips. Cover again and grill for a couple of minutes, until cheddar melts.

# **Camp Stew - Mr. B's Recipe**

1 Or more chickens

2 lg Onions ,cut up fine

2 Twice as many squirrels as

Butter beans

-chickens

Corn

of pickled pork -or-,Slices

Tomatoes

-bacon to cover bottom of

Red,black pepper & salt to

-stew-pan

-taste

Irish potatoes

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Prepare one or more chickens, and twice as many squirrels, as for frying. Into the bottom of a pot or deep stew-pan, lay slices of pickled pork or bacon, cutting off the rind and rancid parts, if bacon is used.

Put a layer of chicken, one of Irish potatoes peeled and sliced, two large onions cut up fine, butter beans, corn and tomatoes; red and black pepper and salt to taste; a layer of game, then of pork. Finish with a layer of vegetables; cover with water, and, putting on a well- fitting cover, set the vessel where the mixture will simmer gently and steadily for four hours.

# Camper's Baked Potatoes

6 Baking potatoes

1/4 t Garlic powder

1 Onion, chopped

1/2 t Lemon pepper

4 oz Green chillies

Aluminum foil

4 oz Black olives, chopped

1. Scrub and chop baking potatoes into pieces, but do not peel.
2. Prepare 6-8 square pieces of heavy-duty aluminum foil, one piece per serving. Place equal portions of the ingredients on each foil square. Fold the foil in a drug-store type fold, sealing ends.
3. Place on barbecue grill for about 45-55 minutes. If you can safely take along margarine,



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you might want to add a teaspoon or so to each packet before grilling.



# Camper's Buckwheat Pancakes

3/4 c Buckwheat Flour

3/4 c Flour, All-Purpose

1/2 t Salt

1/3 c Dried Whole Egg

1/2 c Non-fat Dry Milk

1 1/2 t Baking Powder

4 T Margarine

1 1/2 c Water

Mix all ingredients, except margarine, with water to make a creamy batter. Melt margarine and add gradually to batter while stirring.

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## **Camper's Cookies**

2 c Flour

1 t Baking soda

1/2 t Salt

1/2 t Baking powder

1 c Margarine

1 c White sugar

1 c Brown sugar

2 Eggs

1 t Vanilla

2 c Oats

6 oz Semi-sweet chocolate chips

1 c Nuts



Sift together the flour, baking soda, salt, and baking powder. Cream the margarine and the sugars together.

Add the eggs and beat. Add the flour mixture and mix well. Add the vanilla, oats, chocolate chips, and nuts. Grease a 13x9x2 pan, and press mixture in evenly. Bake in a preheated oven 15 minutes at 350 F

# Camper's Sausage

2 1/2 kg Ground beef

5 t Tender quick curing salt

2 t Coarsely ground pepper

2 t Garlic salt

2 t Mustard salt

1 t Hickory-smoked salt

These will keep for several days without refrigeration.

Mix together spices. Crumble meat and, with the hands, thoroughly mix in spices. Cover and refrigerate for 24 hours. Mix again and refrigerate another 24 hours

On the third day, shape into five rolls about 38 mm in diameter.

Place 50 mm apart on a metal rack and bake at 150 degrees F (65 degrees C) for 8 hours, turning every 2 hours.

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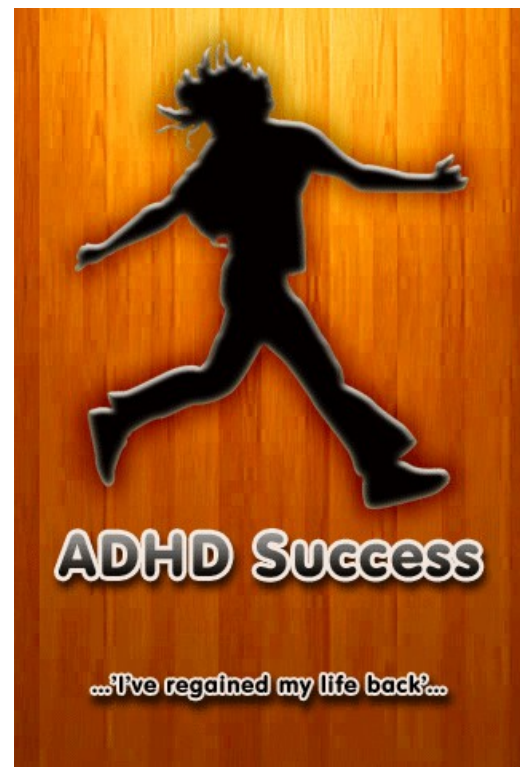
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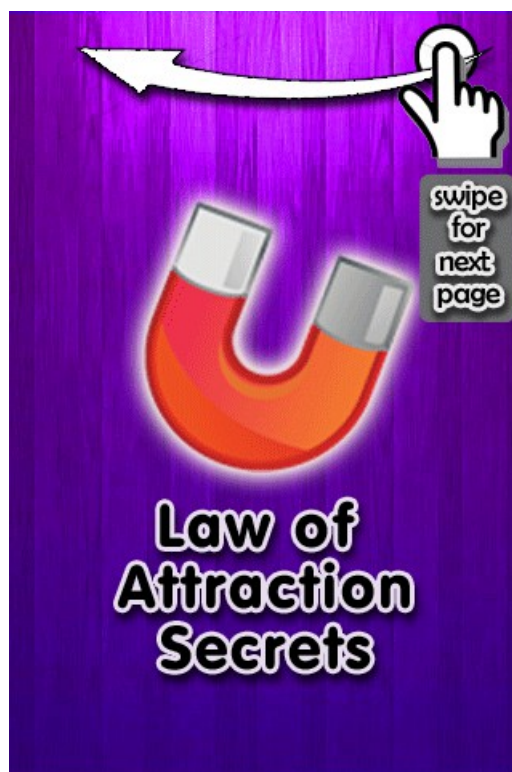
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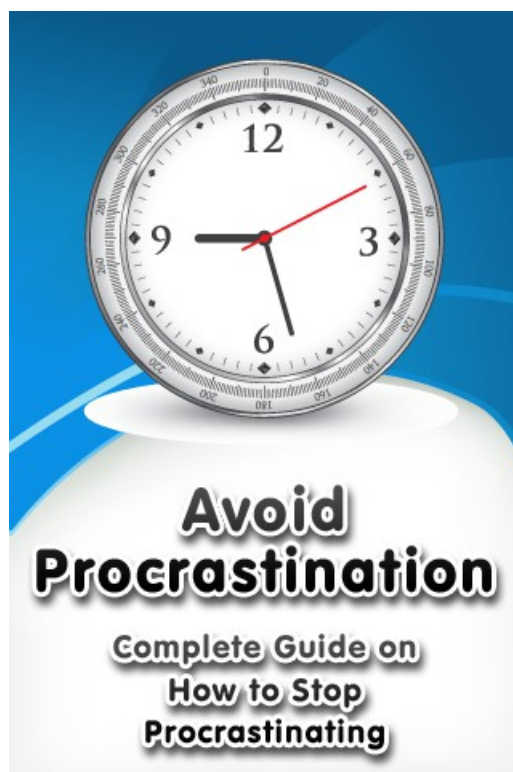
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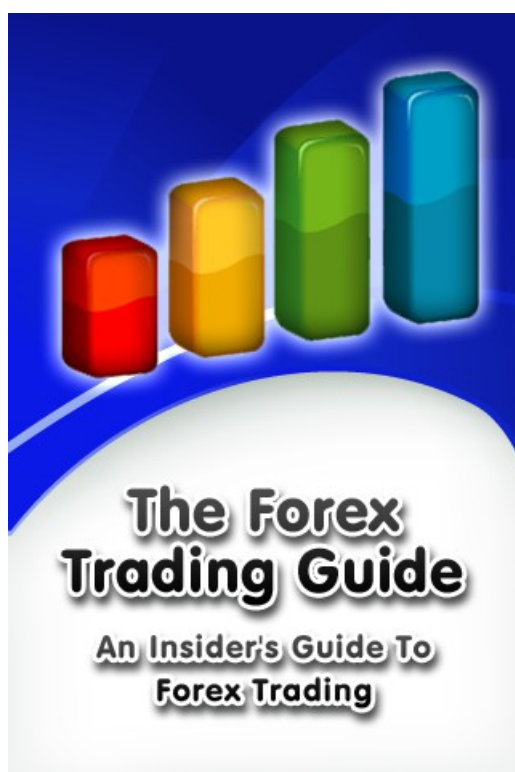
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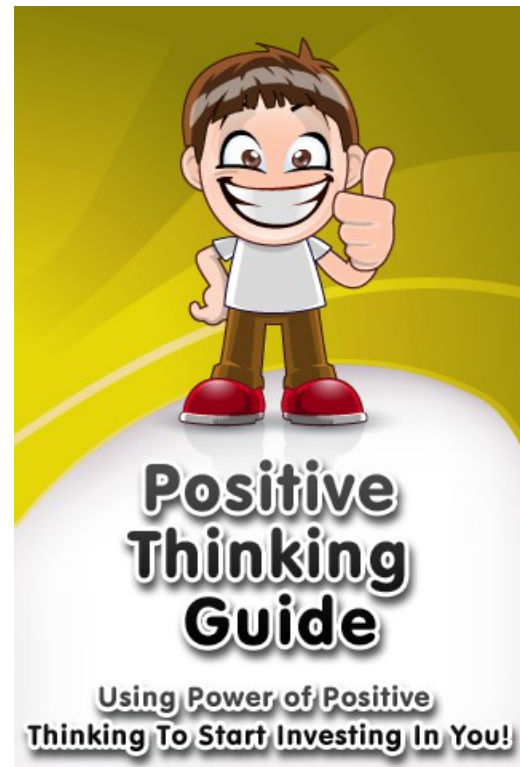
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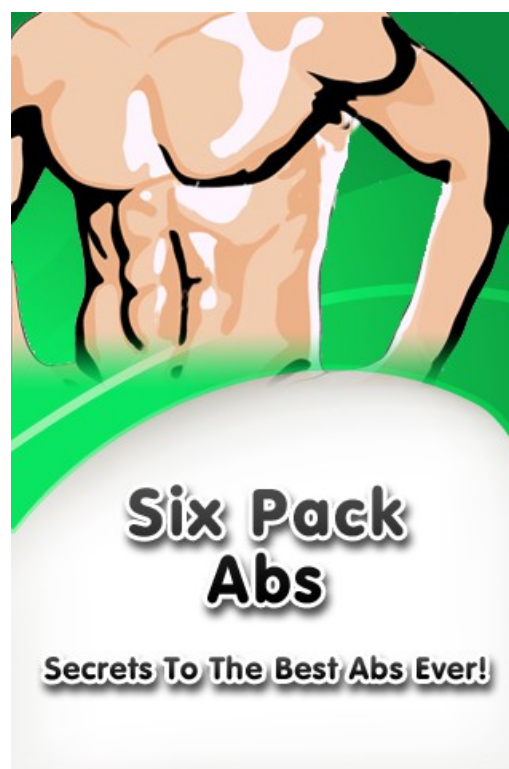
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