



United States Department of Agriculture

Campfire Cooking

Forest Service employees and partners love the outdoors, so it's no surprise they have some great campfire cooking recipes to share!

Easy Peach Dutch Oven Cobbler

Teri Heyer, Urban Connections Program: Teri shares this delicious peach cobbler recipe from the Forest Service Camp Cooking (100 Years) book.



2 (2 ½ lb) cans sliced peaches, drained

1 yellow cake mix

1 can lemon lime soda

Put drained peaches in the bottom of a 12-inch Dutch oven. Sprinkle the cake mix over the peaches and then pour the lemon lime soda over the top. Stir the mix completely. With the lid on, bake for 45-60 minutes using 12 briquettes on the top and 12 briquettes on the bottom. Rotate the over and lid every 15 minutes. Serve warm with ice cream. Serves 8-10 people.

Dark Chocolate Strawberry S'mores

Mary Nordeen, Public Affairs Specialist: Mary oversees the summer visitor centers, and hosts an annual S'more fest to celebrate National S'more Day on August 10. This idea came from a friendly camper!

Dark Chocolate Candy Bar*

Two ½" thick slices of Pound Cake or graham crackers

Marshmallow

Sliced Strawberries



Melt your dark chocolate by placing the chocolate on bottom piece of pound cake, put in between two pieces of aluminum foil. Fold the foil and make a little handle on the sides. Place in coals or on grate for a short time to melt chocolate. Open foil, place items on plate. Put strawberries on top of melted chocolate. Roast your marshmallow and place that on strawberries. Complete by placing top piece of pound cake.

*Dark chocolate needs to be melted prior to marshmallow placed in otherwise you just have a hard piece of chocolate. You can substitute Nutella for the dark chocolate as well. Delicious!

Gen's Camp Dinner

Gen Furtner is a former Chippewa National Forest naturalist and today is a fisheries biologist with Idaho State Fisheries. Watch for Gen's fishery video later this summer, part of the summer naturalist video series on the Forest Facebook and Twitter pages.



Sharing my simple, to-the-point "Camp Dinner." I always loved it though, because it had a "make your own" element to it.

1. Prepare an assortment of meats and veggies that you like--potatoes, asparagus, beef/chicken, peppers, onion--you name it, you can do it!
2. Lay out all of the ingredients and give everyone a square of tin foil, about 1ft x 1ft. Put whatever fixings you want into the center of your tinfoil (don't overfill it!).
3. Fold your tinfoil up so that the food is fully-enclosed. Then, you just rest it on the edge of the fire, and let it cook! Easy-peasy, and everyone gets exactly what they want for dinner. A win-win!

Jerrie's Chocolate Peanut Butter S'mores

Jerrie Miller works with the Salvation Army Outdoors Program, Youth Development, and has been a wonderful Forest partner over the years. Jerrie is the Queen of Camp Cooking, as she introduces groups of young people to the joys of camping. Here is a one of her favorite s'more recipes!

Chips Ahoy (soft) Chocolate Chip cookies

Reese's Peanut Butter Cups

Toasted marshmallows.

Yummy! I love the way hot marshmallow heats up the cookie and melts the chips.



Ben's Campfire Shore Lunch

Ben Hodgson is a Timber/Recreation tech on the Blackduck Ranger District. This is a secret Hodgson recipe that will make any camping trip delicious! Works best with any freshly caught white freshwater fish (walleye, crappie, perch, bluegill, pike)

- 4-8 oz fish fillets of your choosing
- ½ white onion, chopped
- 2 tsp butter
- Salt and pepper
- Water or beer
- Lemon slices, peppers (optional)
- Aluminum foil



1. Tear off about 14 to 18 inches of aluminum foil
2. Oil the surface of the foil with butter
3. Center fillets on the foil, fold up foil edges to hold ingredients
4. Sprinkle a liberal amount of onion
5. Salt and pepper fillets
6. Add a splash of water or beer if using
7. Lay lemon or pepper slices on top of fillets if using
8. Fold and tightly seal packet
9. Lay in coals of fire or on a grate. Turn and move frequently for –cook 15 – 20 minutes.

Ken's Dutch Oven Cake

Ken Hansen is the North Zone Public Services Team Lead—overseeing the recreation program for Blackduck and Deer River Districts.

Using a warmed Dutch oven, put a can of your favorite pie filling in then a dry cake mix on top. Close the lid and bake. Put more coals on the lid than underneath to reduce the chance of burning. After 15-20 minutes, check the cake. It is easier to be successful if you make this while it is still day light otherwise you may need to use your nose to monitor when the cake is done too.

Variations: We found so many Dutch Oven Cake Variations including:

Pina Colada Cake: White cake mix, crushed pineapple with juice, 1 c butter, 1 cup almond, 1 cup coconut

Cherry Chocolate Fudge: 2 cans cherry pie filling, chocolate fudge cake mix, (+ ingredients listed on mix)

Caramel Apple Cake: 3 cans apple pie fillig, Duncan Hines caramel cake mix, 1 can lemon lime soda.



Campfire Crescent Roll Hot Dogs



Nick Edington is the South Zone Public Services Team Lead, overseeing recreation on the Walker Ranger District. Here's a few variations to keep campfire staple simple and fun....

8 hot dogs
1 can Crescent Rolls
Ketchup, Mustard, BBQ Sauce

Unroll the tube of crescent rolls and pull apart triangles. Lay flat and place hot dog on each triangle. Roll up the triangle with hot dog, making sure the crescent roll ends overlap. Skewer the hotdog wrap and roast over hot coals until crescent dough is lightly brown.

Variations:

Cheese Dog: Add cheese when rolling up with hot dogs.
Pizza Dog: Use pizza dough mix and add Italian sausage and pizza sauce
Breakfast Pigs in a Blanket: Crescent rolls or pancakes, breakfast links, maple syrup

Pie Iron Pizza



Sandra Lichter is a naturalist at Itasca State Park and wonderful education partner with the Forest. She shares a quick and delicious pizza recipe here!

Sandwich bread
Pizza Sauce
Pepperoni or Hamburger
Mozzarella Cheese
Butter

Place a slice of buttered bread in pie iron. Buttered side always goes next to the pie iron. Spread with pizza sauce. Top with five pepperonis or some hamburger, and then add cheese. Cover with second slice of buttered bread. Grill 2-3 minutes on each site or until desired doneness is reached!

Sophie's French Toast

Sophie Buysse is a former Forest naturalist and today is a grad student at Michigan State studying plant biology. She said her favorite camping recipe this summer has been French toast made with a pie iron!

- Bread of choice, I like brioche for the sweetness and it soaks up a lot of the egg mixture
- 3 eggs
- 1 cup milk
- Pinch of salt
- ½ tsp cinnamon
- 1/8 tsp nutmeg
- Canola oil spray
- Campfire pie iron



Directions: Whisk eggs and milk in bowl with flat(ish), add salt, cinnamon, and nutmeg. When ready to cook, soak bread in egg mixture, one piece at a time. Spray the sides of the pie iron with canola oil spray, place soaked bread into the iron, close, and put in the fire! Cook for about three minutes on each side, but time will depend on the heat of your fire. Makes about 8 slices.

Tips:

1. A hot bed of coals helps the cooking go faster!
2. If the bread is a slightly different shape than the pie iron, use a fork to push in the sides of the bread and keep it all inside.
3. Measure out ingredients beforehand so you only pack what you need.

Stuffed Hash Browns

Julie Roberts is an Office Automation Assistant on the Forest and a frequent visitor to Minnesota campgrounds. Julie noted there are many tasty camp recipes to be made with Pie Irons.

2 cups hash brown potatoes

1 tomato, thinly sliced

½ avocado, roughly chopped

¼ cup shredded cheddar cheese

Salt and pepper to taste

Pinch of cayenne pepper

Coat pie iron with cooking spray and fill each half with about ¼ cup hash brown, packing them in. Top each side with cheese. Arrange tomato and avocado on one side and sprinkle with seasoning. Close the iron and cook on each side for a few minutes until hash browns are golden brown.



Cardboard Box Oven

Sandra Lichter, naturalist at Itasca State Park, also sent along this basic “how to” for a cardboard box oven. This shows the basic directions on making the oven, and the rest is up to you. Retired law enforcement officer Paul Nordeen has made Thanksgiving Turkey using this recipe, with the help of the campground hosts who have used the old cardboard box trick when they celebrated Thanksgiving while camping and didn’t have a big enough oven in their RV.

To make the oven:

A cardboard box oven can be used to bake almost anything outdoors that you can bake in an ordinary oven. Some people use apple boxes or office paper boxes as they are often sturdier and have holes in the sides of the boxes for handles. The holes act as vents when baking, and should face the wind.

Line the inside of the box with 3-4 layers of heavy tin foil. The lid to the box will also need to be lined with foil. Inside the box, place 4 empty pop cans or soup cans to set the pan on.

Light charcoal in fire pit. When the charcoal is hot, use tongs and place in the bottom of the box oven. Each briquette supplies approximately 40 degrees of heat—a 360 degree temp will require 9 briquettes.

Set your pan on top of the cans, put the cover on the box and let it bake. If a longer cooking time is required than 30-35 minutes, it is best to open the box, remove pan briefly and replace the charcoal.

When cooking something big like a turkey, there are very specific steps to follow to keep coals going, properly cooking the turkey. Take food safety seriously and take a look online for those steps.

Smokey’s Campfire Safety Message!

Always watch over your campfire—have water or a shovel available and follow Smokey’s rules for campfire safety!

- Keep your fire small.
- Always keep water and a shovel nearby and know how to use them to put out your campfire.
- Be sure an adult is always watching the fire.
- Keep an eye on the weather! Sudden wind gusts can blow sparks into vegetation outside your cleared area, causing unexpected fires.
- If possible, allow your campfire to burn out completely – to ashes.
- Drown the campfire ashes with lots of water.
- Use a shovel to stir the ashes and water into a “mud pie.” Be sure to scrape around the edges of the fire to get all the ashes mixed in.
- Drown the ashes with water again.
- Check that your campfire is cold before leaving. Hold your bare hand just above the wet ashes, especially around the edges of the fire. DO NOT touch the ashes or you might burn yourself.
- If you feel heat, stir more water into the ashes.
- When the ashes are cold, disassemble your fire ring and scatter the rocks.
- If you built your campfire in a fire pit, be sure it’s filled in with wet dirt.



Peanut butter-stuffed French Toast with Honeyed Blackberries

Ellen Albright is an information assistant on the Forest, and brings in another amazing taste combination for campfire French toast!

Topping:

3 cups blackberries

¼ cup honey

Juice of ½ lemon



French Toast:

3 large eggs

1 cup half and half or milk

1 tbs sugar

½ to ¾ cup peanut butter

8 (¾" to 1" thick) slices country style bread, brioche or challah breads

1 tbs butter

Combine blackberries, honey and lemon juice in a small saucepan. Cook until berries begin to bubble and break down, about 5 minutes, stirring frequently to prevent from boiling over. Remove from heat and cover to keep warm.

To make French toast, whisk together the eggs, half and half and sugar in shallow dish until the custard is very well blended. Spread the peanut butter evenly over 4 slices of bread then top with the remaining 4 slices. Soak the sandwiches in the custard for about 10 seconds on each side, then set aside to drain slightly.

In large skillet over medium heat, melt butter and swirl to completely coat the surface. Lay the sandwiches in the skillet and cook until bottoms are golden, 3 to 4 minutes. Flip and cook for 3-4 minutes, until both sides are crisp and brown. Spoon warm berries and juice over the top before serving.