

Camp Recipes

Mice (Rats)

1 can of pears
Black Licorice (string)
Cinnamon Candies
Mini chocolate pieces

Place one pear on a paper plate, at the large end make a tail by using the black licorice. At the small end of the pear, place chocolate chips for ears and a cinnamon heart for a nose. Add a couple of short licorice pieces for the nose.

Elk Lips (Moose, Cow)

1 red apple
Peanut Butter or Carmel Dip
Mini Marshmallows

Cut the apple into sections, removing the seeds. Spread the inside of the apple with the dip or peanut butter. Add mini marshmallows on top of the dip. Place two sections together and you have Elk lips.

Ants on a Log

1 bunch celery
½ cup raisins
1 cup peanut butter or cream cheese

Wash celery and cut into 3" pieces. Fill celery with peanut butter or cream cheese. Place several ants (raisins) on top of the peanut butter or cream cheese. Enjoy!

Baked Apples

Apple
Slice of butter
Brown sugar
Cinnamon sugar
Raisins
(Use chocolate chips and marshmallows instead of the sugar and raisins.)



Core apple. Place on 2 layers of foil and fill the apples with the brown sugar, butter and cinnamon sugar. Wrap the foil around the apple. Bake on coals for approximately 15 minutes. Turn occasionally.

Fruit Kabobs

6-inch wooden skewers or swizzle sticks
Bananas
Maraschino cherries
Marshmallows
Strawberries
(Or any fruit or other item that can be pierced with a skewer or swizzle stick.)

Slice fruit into bite size chunks. Pierce the fruit onto the stick and enjoy.

Banana Boats

1 Banana
Marshmallows
Chocolate Chips

Slice the banana length wise but not all the way through. Stuff the banana with marshmallows and chocolate chips.

Replace the extra piece of banana and peel. Wrap in foil and cook over coals until all the chips and marshmallows are melted.



Chocolate Mint Pears

Chocolate mint patties
Can of pears

Put two mints in the center of a halved pear and add 1 Tbsp juice. Wrap in foil and warm on coals or in a reflector oven.

Snow Roses

Applesauce
Cinnamon candies

Heat a can of applesauce. Sprinkle 6 – 9 candies in the hot sauce. Stir. The candies add a nice cinnamon taste to the applesauce and when stirred the red color makes the sauce look like a rose.

Easy S'Mores

Digestive cookies (chocolate on one side)
Marshmallows

Roast the marshmallows and then slip the marshmallows off the stick and in between two digestive cookies with the chocolate side turned in.

Tortilla Melts

Soft tortillas
Chocolate chips, caramels and marshmallows
Banana
Apple slices

Place the tortilla on a piece of foil. Put on your favorite toppings. Fold the tortilla in half and heat on both sides for 5 minutes.

Marshmallow Fruit Kabobs

Bananas
Apples
Peaches
Nectarines
Grapes
Pears
½ cup margarine
¼ cup lemon juice
Graham wafers (optional)



On a skewer place fruit and marshmallows alternately. Brush fruit with melted margarine and lemon juice. Roast until marshmallows are roasted. Put on graham wafers or eat straight from the stick.

English Muffin Pies

English Muffin
Pie filling

Cut an English muffin in half and cover with pie filling. Wrap in foil and warm on coals. This reminds me of jelly filled donuts.

Fruit Surprise

Can of fruit cocktail
2 cups milk
1 pkg. vanilla instant pudding

Drain fruit cocktail. Mix pudding, milk and fruit cocktail. Cool, allow to set and then enjoy.

Campfire Bannock

4 cups flour
8 tsp. baking powder
1 tsp. salt
1 tsp. sugar
About 3 cups of cold water

Mix dry ingredients and stir in enough water to make a thick batter. Mix rapidly with spoon until smooth. Pour into large greased frying pan and set on hot coals. Turn when brown. Put a toothpick in the middle and pull out. When no dough sticks to toothpick the Bannock is done.

Cherry Surprise

Large oatmeal cookies
1 can of cherry pie filling (any pie filling will work)

Take two oatmeal cookies and place cherry pie filling in between. Wrap in foil and cook in coals.

Chocolate Éclairs

Pillsbury Dough
Instant chocolate pudding (any flavor will work)

Wrap the end of a swizzle stick with aluminum foil. Spray with Pam. Wrap the dough around the stick and roast over the fire until golden brown. Remove from the stick, cool. When cool enough to touch fill with the pudding mix. Enjoy.

Jam Dogs

Bisquick
Jam/Jelly

Follow the Bisquick recipe for biscuits. Wrap the dough around a stick about ½" thick (add tinfoil to a wiener stick to make it bigger). Cook slowly over the coals. When golden brown let it cool and slide off the stick, fill with jam or jelly and enjoy.

Tropical Oranges

Oranges
Brown Sugar
Cinnamon
Butter

Peel an orange and separate into sections. Place the oranges on foil. Sprinkle with

brown sugar, cinnamon and 1 tsp. butter.
Wrap in foil and cook in the coals for 10 – 12 minutes.

Mock Angel Food Dessert

French bread
Sweetened condensed milk
Shredded coconut

Break the bread into chunks and dip into the sweetened condensed milk and then roll into the coconut. Stick on a roasting stick and roast like a marshmallow.
MMMMMMMM...good!!!!

Hamburger Cookies (Little Macs)

2 vanilla wafer cookies
1 chocolate wafer
Red icing
Yellow icing
Green tinted coconut



Use vanilla cookies as the bun. The chocolate wafer is the hamburger. Icing as ketchup and mustard. Green coconut is the lettuce.

Hikers Cheesecake

Social Tea Biscuits
250 g cream cheese
Fruit leather

Use biscuit as the base. Cut a slice from the short end of the bar of cream cheese. Top with a piece of fruit leather.

Ginger Pears

Canned pear halves
Ginger snaps
Brown sugar
Butter

Melt 1 tsp. butter in bottom of tuna can. Crush 4 ginger snaps, and combine 1 tbsp. of brown sugar. Put pear half on top. Cover with remaining crumbs. Cover can with foil and place in hot coals. Serve with a dollop of whipped cream.

Pizza Sticks

Brown & serve bread sticks
Pizza quick sauce
Shredded Mozzarella Cheese

Slice open bread sticks. Spread with pizza sauce and cheese. Wrap in foil and warm over coals.

Quesadillas

8-inch flour tortillas
Salsa
Sour Cream
Shredded Monterey Jack cheese
Green onions

Sprinkle shredded cheese over ½ of tortilla. Top with chopped green onions and salsa. Fold over tortilla. Heat in fry pan with a little oil, until golden brown. Turn over and brown second side. Cut into quarters and serve with sour cream.

Hobo Stick Popcorn

1 long stick
18" square of foil
1 tsp. cooking oil
1 Tbsp. unpopped popcorn

Put the cooking oil and popcorn in the center of the foil. Bring the foil edges up forming a pouch. Seal the edges. Tie the pouch to the stick. Hold the pouch over the coals. Shake constantly until corn stops popping. Open foil carefully and add butter and salt or any flavor you desire.

Ice Cream a la Tin Can

1 cup (250 ml) milk, ½ cup (125 ml) white sugar
1 cup (250 ml) whipping cream, ½ tsp. (2 ml) vanilla
Nuts, chocolate chips, fruit as desired
1 - 3 lb (450 gm to 1.4 kg) tin can with tight fitting cover
1 - 1 lb (450 gm) tin can with tight fitting cover (coffee tin)
Rock salt



Put all ingredients into the 1 lb tin can and place cover on the tin. Place can with the ingredients inside the 3 lb tin can. Pack larger tin can with crushed ice around the smaller tin can. Pour ¾ cup (175 ml) of rock salt evenly over the ice. Place lid on 3 lb tin can. Roll back and forth on floor for ten minutes. Open inner tin and scrape sides of the can. Replace lid & place more ice and salt in the outer tin can. Roll for five more minutes. Et Voila! Ice Cream a la Tin Can!

This recipe is highly recommended for children, under the supervision of an adult. Tin cans can be used for a terrific game of kick-the-can after the ice cream is eaten!

Three Bean Chili

Can be cooked over a campfire or on Coleman stove.

1 can (240 ml) kidney beans, undrained
2 cloves garlic, crushed
1-¼ cups vegetable broth, 1 can (378 ml) tomatoes, diced
1 tsp oregano, 1 tsp chili pepper
2 cans (240 ml) chili beans, undrained 1 large onion, diced
1 can (540 ml) garbanzo beans, undrained

Cook onion and garlic in pot. Stir in remaining ingredients. Heat to boiling; reduce heat. Simmer uncovered 20 minutes, stirring occasionally. Serve topped with grated cheese.

Friendship Tea

2 cups Tang orange crystals, 1-½ cups sugar
½ cup instant tea, 2 packages lemon Kool Aid
½ teaspoon cinnamon, ½ teaspoon cloves



Mix together and store in dry container. To use: add about 2 teaspoons to 1 cup of boiling water.

Bisquick Cinnamon Rolls With Icing

This is a modified version of the recipe included in Kevin Callan's book *Ways of the Wild: A Practical Guide to the Outdoors* (Broadview Press, (1993). The quantity given will yield seven cinnamon rolls, each approximately 2 ½ to 3 inches in diameter.

Dry ingredients:

1 ½ cups Bisquick, 1 ½ tablespoons margarine
2 teaspoons cinnamon, ¼ cup brown sugar
¼ cup raisins, flour for rolling
½ cup icing sugar

Seal each ingredient separately for transport into the field. Pack a piece of waxed paper with the dry ingredients.

In the field:

Grease and heat a fry pan. Add enough cold water to Bisquick mix to make a firm dough. Place waxed paper on a canoe paddle or other flat surface and sprinkle it with flour. Roll the Bisquick dough into a rectangle, about 7" long and ¼ inch thick, on the floured waxed paper. Spread margarine onto flattened dough, sprinkle on cinnamon, sugar and raisins. Roll dough into a 7: long log and cut into 1" slices. Place slices in a fry pan and cook on low heat, turning frequently to ensure that brown sugar doesn't burn. When rolls appear cooked on both sides, remove from fry pan. Mix icing sugar with a small amount of water to make a runny icing. Drizzle icing over cinnamon rolls. Serve hot or cold.