

# CAMP RECIPES

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## CAMPFIRE NACHOS

Recipe from: [www.pipandebby.com](http://www.pipandebby.com)

Only one pan is required for this irresistible Campfire Nachos recipe

### How To Make Campfire Nachos

#### STEP 1

Spray a cast iron skillet with cooking spray. Cook the ground beef over medium heat until cooked. Create a hole in the center of the meat and add jalapeños and green onions.

Cook, stirring frequently for 3-4 minutes. Transfer mixture to a bowl.

#### STEP 2

Line the bottom of the hot skillet with chips. Pour the ground beef-green onion mixture evenly over the chips. Top with cheese, lettuce, tomatoes and salsa/taco sauce. Dig in immediately!

#### Recipe Notes

These can be versatile and can be catered to your liking. Swap out the veggies for different ones or use a flavored variety of potato chip.

Replace ground beef with sausage or chicken, if desired. Add avocados and sour cream to the top.

Place a lid over the nachos to trap the steam which will help the cheese to melt more quickly. Don't have a lid? Use aluminum foil!

#### How Many People Can Eat Campfire Nachos

That's the beauty of the layers – stack them up, customize the ingredients, let them heat together and voila! You can feed approximately 4 people with this recipe!

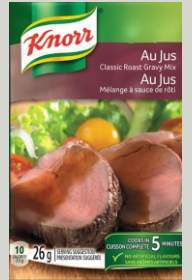
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## FOIL PACK FRENCH DIP SANDWICHES

Recipe from: [www.chelseasmessyapron.com](http://www.chelseasmessyapron.com)

### INGREDIENTS

- 1/2 cup unsalted butter, softened to room temperature
- 1 package Knorr Au Jus gravy mix, separated
- 1 teaspoon Worcestershire sauce
- 3/4 teaspoon dried minced garlic
- 1/2 teaspoon onion powder
- Heavy Duty Foil
- 1 long/large (or 2 smaller) french rolls
- 1 roast beef
- 1 package pre-sliced (12 slices total) cheese



### INSTRUCTIONS

Start by making the butter mixture. Combine the softened (not melted) butter, 1 tablespoon of the au jus gravy mix, Worcestershire sauce, dried minced garlic, and onion powder in a bowl. Stir until ingredients are completely combined and set aside.

Cut the french loaf into equal parts of about 15- 20cm in length. Next, make a number of thin slices (approx. 2cm wide) into each piece of the loaf, cutting only about 3/4 the way through. It's important there are an ODD number of slices so that each sandwich has 2 pieces of bread.

Separate the butter mixture created into 2 equal parts. Using a butter knife, spread a small amount of the mixture inside each slice of bread. Save half of the mixture for later. Slice the individual pieces of cheese in half and place 1 piece, along with 1 piece of roast beef, in-between every two "slices" of bread.

Take the other half of the butter mixture and brush it along the tops and sides of each of the sandwiches with a pastry brush.

Wrap each baguette section completely in foil. Make sure none of the bread is exposed. Freeze if you are taking it on your camping trip.

Once defrosted, place on the grill (turning frequently) or until bread is toasty and cheese is melted.

While the sandwiches are cooking, prepare the au jus. (You can do this on the side burner of a grill or even over a campfire)



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## FOIL PACK FRENCH DIP SANDWICHES

Recipe from: [www.chelseasmessyapron.com](http://www.chelseasmessyapron.com)



Heat the Mac and Cheese

Place a grill over top {to prevent the bottoms from burning!!!} and heat up your mac n cheese 8-10 minutes or until hot and cheesy! YUM. Depending on how hot your fire is, this could take no time at all, or could take a little longer. The key is to not set them directly over your heat source. Burnt mac n cheese was never good.

### INGREDIENTS

210 g elbow macaroni  
226.8 g prepared Alfredo sauce just over half a jar  
56.5 g sharp cheddar cheese grated  
50 g parmesan cheese grated  
28 g mozzarella cheese  
60.5 g half and half or whole milk  
salt and pepper to taste

### INSTRUCTIONS

Cook pasta according to package directions. Drain and rinse with cold water.

Stir alfredo sauce into the cooked pasta with the three cheeses and enough milk to keep things loosey goosey. (This is so your mac and cheese doesn't dry out while it's staying cool.) Stir in salt and pepper to taste.

Divide between four mini aluminum pie tins (or one big one), sprayed with nonstick cooking spray. Spray one side of aluminum foil with more nonstick cooking spray and cover each individual mac and cheese portion, sprayed side down, facing the food.

Seal well. Store in a large plastic food storage bag in a cooler until ready to cook.

Prepare a fire and let it burn down to the coals. Place a cooking rack over top that would be 5-8cm above. Place each pie tin over the hot coals and cook 8-10 minutes or until hot. Remove from fire and serve immediately.





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## LOAF CAKE & BERRY CAMPFIRE DESSERT

Recipe from: [www.tasteandtellblog.com](http://www.tasteandtellblog.com)



### INGREDIENTS

350g - 450g fresh berries  
2 tablespoons sugar  
1/4 cup butter  
1 cake loaf  
2 Rolo candy bars

### INSTRUCTIONS

Combine the berries and the sugar in a bowl and let sit until the juices start to release, 10-15 minutes.

Place a grate over hot coals (or you can use a grill). Add the butter to a 12" cast iron skillet and allow to melt.

Cut the cake into 2.5cm cubes. Add to the hot skillet and cook, turning often, until all sides are toasted. Remove the skillet from the heat.

Sprinkle the berries over the top of the cake cubes, then sprinkle the Rolos over the top. Cover the skillet with foil and allow to sit until the berries are warm and the chocolate is melting, 5-10 minutes.