

Explore Camp Cook Recipes

BREAKFAST RECIPES

1. Campfire Breakfast Burritos

Cooking Method: Campfire or Gas Stove

Ingredients (Serves 4)

- 6 large eggs
- 4 flour tortillas
- 1 cup shredded cheese (cheddar or pepper jack)
- 1/2 lb cooked sausage or bacon
- 1/2 cup diced bell peppers
- 1/4 cup diced onions
- Salt & pepper to taste
- Foil for wrapping

Instructions

1. Heat a skillet over medium heat on a campfire or gas stove. Sauté peppers and onions until soft.
2. Crack eggs into the skillet, season with salt & pepper, and scramble until just set.
3. Warm tortillas over the fire grate for about 30 seconds per side.
4. Layer each tortilla with scrambled eggs, sausage or bacon, and cheese.
5. Roll the burritos tightly, wrap them in foil, and place them near the campfire coals for 5–10 minutes to melt the cheese.

Seasoning Tips: Add taco seasoning to eggs for a Tex-Mex flavor. Top with salsa or hot sauce.
Make-Ahead Tip: Cook the sausage & chop the veggies at home, then simply assemble them at camp.

2. Skillet Hash Browns with Peppers & Onions

Cooking Method: Campfire or Gas Stove

Ingredients (Serves 4)

- 4 cups shredded hash browns (fresh or frozen)
- 1/2 cup diced bell peppers
- 1/4 cup diced onions
- 2 tbsp oil or butter
- Salt, pepper, and paprika to taste

Instructions

1. Heat oil or butter in a cast-iron skillet over medium heat.
2. Add peppers & onions, sauté until soft (about 3–4 minutes).
3. Spread hash browns evenly in the skillet, pressing down slightly.
4. Season with salt, pepper, and a pinch of paprika.
5. Cook uncovered for 5–7 minutes, until crispy on the bottom. Then, flip and cook for an additional 5 minutes.

Seasoning Tips: Add garlic powder or smoked paprika for an extra layer of flavor.

Variation: Toss in cooked sausage or bacon bits for a heartier dish.

3. Dutch Oven Cinnamon Rolls

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 6)

- 1 can of refrigerated cinnamon rolls with icing
- Butter for greasing

Instructions

1. Grease the inside of your Dutch oven with butter.
2. Arrange cinnamon rolls evenly inside (leave a little space for them to expand).
3. Place the Dutch oven over a bed of coals and cover with the lid.
4. Add a few hot coals on top of the lid to create even heat.
5. Bake for 15–20 minutes, checking halfway through.
6. Drizzle icing over rolls before serving.

Make-Ahead Tip: Pre-open and arrange rolls in a foil pan so you can just drop the pan into the Dutch oven.

4. Campfire Scrambled Eggs with Spinach & Cheese *Cooking Method: Campfire or Gas Stove*

Ingredients (Serves 4)

- 8 large eggs
- 1 cup fresh spinach, chopped
- 1/2 cup shredded cheese (any kind)
- 2 tbsp butter
- Salt & pepper

Instructions

1. Crack eggs into a bowl, whisk with salt & pepper.
2. Heat butter in a skillet over a campfire or stove.
3. Add spinach and cook for 1–2 minutes until wilted.
4. Pour eggs over spinach, stirring gently.
5. When the eggs are almost set, sprinkle the cheese on top and cook for one more minute.

Seasoning Tips: Add a pinch of nutmeg or garlic powder for a flavor boost.

Variation: Mix in cooked sausage or diced ham.

5. Breakfast Quesadillas with Bacon & Salsa

Cooking Method: Campfire or Grill

Ingredients (Serves 4)

- 4 large tortillas
- 4 scrambled eggs
- 1/2 cup cooked bacon, crumbled
- 1 cup shredded cheese
- Salsa for serving

Instructions

1. Heat a skillet or griddle over the fire.
2. Place a tortilla on the skillet, add a layer of cheese, scrambled eggs, bacon, and then top with more cheese.
3. Top with another tortilla and cook until the bottom is golden.
4. Flip carefully and cook the other side.

5. Slice into wedges and serve with salsa.

Seasoning Tip: Add a dash of chili powder for a smoky kick.

6. Oatmeal with Dried Fruit & Nuts

Cooking Method: Gas Stove or Campfire Pot

Ingredients (Serves 4)

- 2 cups rolled oats
- 4 cups water or milk
- 1/2 cup dried fruit (raisins, cranberries, apricots)
- 1/4 cup chopped nuts
- 2 tbsp honey or maple syrup

Instructions

1. Bring water or milk to a boil in a pot.
2. Stir in oats and reduce heat to low.
3. Cook for 5 minutes, stirring occasionally.
4. Add dried fruit and nuts, cook one more minute.
5. Drizzle with honey or maple syrup before serving.

Make-Ahead Tip: Pre-mix oats, fruit & nuts in a zip bag for easy prep.

7. Campfire Pancakes with Maple Syrup

Cooking Method: Campfire Griddle

Ingredients (Serves 4)

- 2 cups pancake mix
- 1 1/2 cups water or milk
- Butter or oil for cooking
- Maple syrup for serving

Instructions

1. In a bowl, mix pancake batter until smooth.
2. Heat a lightly oiled skillet or griddle over a campfire.
3. Pour batter onto hot surface (about 1/4 cup each).
4. Cook until bubbles form, then flip and cook until golden.
5. Serve with syrup & butter.

Make-Ahead Tip: Pre-mix batter in a bottle for easy pouring.

8. Sausage & Egg Breakfast Skillet *Cooking Method: Campfire or Gas Stove*

Ingredients (Serves 4)

- 1/2 lb breakfast sausage
- 6 eggs
- 1/2 cup diced onions & peppers
- 1 cup shredded potatoes (optional)
- Salt & pepper

Instructions

1. Cook sausage in a skillet until browned.
2. Add onions, peppers, and potatoes; cook until soft.
3. Make small wells in the mixture and crack eggs into them.
4. Cover the skillet with a lid or foil and cook until eggs are set.

Variation: Add shredded cheese just before serving for an extra-rich flavor.

9. French Toast on the Griddle

Cooking Method: Campfire Griddle or Skillet

Ingredients (Serves 4)

- 8 slices of bread
- 4 eggs
- 1 cup milk
- 1 tsp cinnamon
- 1 tsp vanilla extract
- Butter for cooking

Instructions

1. Whisk eggs, milk, cinnamon, and vanilla in a bowl.
 2. Dip bread slices into the mixture until well-coated.
 3. Heat the butter in a skillet and cook the bread until golden brown on both sides.
 4. Serve with syrup or powdered sugar.
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10. Campfire Biscuits with Honey Butter

Cooking Method: Dutch Oven or Foil Packets

Ingredients (Serves 6)

- 1 can of refrigerated biscuit dough
- 4 tbsp butter
- 2 tbsp honey

Instructions

1. Place biscuits in a greased Dutch oven or foil packet.
 2. Cook over campfire coals for 12–15 minutes.
 3. Melt the butter and honey together, then brush them over the biscuits before serving.
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11. Granola & Yogurt Parfaits (No-Cook)

Cooking Method: None needed

Ingredients (Serves 4)

- 2 cups yogurt
- 1 cup granola
- 1/2 cup fresh berries or dried fruit

Instructions

1. In cups or jars, layer yogurt, granola, and fruit.
2. Repeat layers until filled.

Make-Ahead Tip: Pre-portion yogurt & toppings in containers before the trip.

12. Dutch Oven Monkey Bread
Cooking Method: Dutch Oven

Ingredients (Serves 6)

- 1 can biscuit dough
- 1/2 cup sugar
- 1 tsp cinnamon
- 1/4 cup melted butter

Instructions

1. Cut biscuits into quarters.
2. Toss pieces in cinnamon sugar.
3. Layer in Dutch oven, drizzle with melted butter.
4. Bake with coals on top & bottom for 20 minutes.

13. Campfire Breakfast Sandwich
Cooking Method: Skillet or Grill

Ingredients (Serves 4)

- 4 English muffins
- 4 eggs
- 4 slices of ham or bacon
- 4 slices of cheese

Instructions

1. Cook eggs & meat in a skillet.
 2. Toast muffins on the grate.
 3. Assemble with cheese & serve hot.
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14. Banana & Peanut Butter Wraps

Cooking Method: None needed

Ingredients (Serves 4)

- 4 tortillas
- 4 bananas
- 1/2 cup peanut butter
- Drizzle of honey (optional)

Instructions

1. Spread peanut butter on tortillas.
 2. Place a banana in the center and drizzle with honey.
 3. Roll up and slice into bite-size pieces.
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15. Smoked Breakfast Sausages with Toast

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 8 breakfast sausages
- 8 slices of bread

- Butter for spreading

Instructions

1. Grill sausages over indirect heat for about 10 minutes.
2. Toast bread on the grate.
3. Serve with butter & jam.

LUNCH & LIGHT MEALS

16. Grilled Cheese & Tomato Soup

Cooking Method: Campfire Griddle or Gas Stove

Ingredients (Serves 4)

- 8 slices of bread
- 4 slices of cheddar cheese
- 4 tbsp butter
- 1 can of tomato soup + 1 can water or milk

Instructions

1. Heat a pot over the campfire or stove and prepare the tomato soup according to the directions.
2. Butter one side of each bread slice.
3. Place four slices, buttered side down, on a skillet or griddle. Top with cheese and remaining bread slices, buttered side up.
4. Cook until golden brown on one side, then flip and toast the other side until golden brown.
5. Serve hot with a bowl of tomato soup.

Seasoning Tips: Add a pinch of garlic powder or dried herbs to the butter before grilling.

17. Campfire Veggie Wraps with Hummus

Cooking Method: No-cook or Quick Grill

Ingredients (Serves 4)

- 4 tortillas or flatbreads
- 1/2 cup hummus
- 1 cup mixed fresh veggies (bell peppers, cucumbers, spinach)
- Salt & pepper to taste

Instructions

1. Spread hummus on each tortilla.
2. Layer with fresh veggies and sprinkle with salt & pepper.
3. Roll tightly and slice in half.
4. Optional: Wrap in foil and warm briefly near the campfire.

Variation: Add grilled chicken or feta cheese for an extra protein boost.

18. Dutch Oven Chicken & Rice

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1 lb chicken (thighs or breasts, diced)
- 1 cup rice
- 2 cups chicken broth

- 1 cup mixed veggies (peas, carrots, corn)
- 1 tbsp oil
- Salt, pepper, and a pinch of thyme

Instructions

1. Heat oil in a Dutch oven over campfire coals.
2. Sear chicken pieces until lightly browned.
3. Add rice, broth, and veggies. Stir to combine.
4. Cover the Dutch oven and simmer for about 20–25 minutes, or until the rice is tender.

Make-Ahead Tip: Pre-cut the chicken and measure the rice/veggies into a bag for easy preparation.

19. Campfire BLT Sandwiches

Cooking Method: Campfire Grill or Skillet

Ingredients (Serves 4)

- 8 slices of bread
- 8 slices of bacon
- Lettuce leaves
- Tomato slices
- Mayonnaise or aioli

Instructions

1. Cook bacon in a skillet or on a grate over the campfire until crispy.
2. Lightly toast bread over the fire.

3. Spread mayo on bread, then layer bacon, lettuce, and tomato.
4. Serve immediately.

Variation: Add avocado slices for a BLTA.

20. Skillet Mac & Cheese

Cooking Method: Campfire Skillet or Gas Stove

Ingredients (Serves 4)

- 2 cups elbow macaroni
- 2 cups water
- 1 1/2 cups shredded cheese
- 1/2 cup milk
- Salt & pepper

Instructions

1. In a skillet, bring water to a boil and cook pasta until tender.
2. Drain most of the water, leaving a little for creaminess.
3. Stir in the milk and shredded cheese until they are melted.
4. Season with salt & pepper and serve hot.

Variation: Mix in cooked bacon bits or diced ham.

21. Grilled Veggie Kabobs

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 1 zucchini, sliced
- 1 bell pepper, cubed
- 1 red onion, quartered
- 1/2 cup mushrooms
- 2 tbsp olive oil
- Salt, pepper, and Italian seasoning

Instructions

1. Toss veggies with olive oil and seasoning.
2. Thread onto skewers.
3. Grill over medium campfire heat for 10–12 minutes, turning occasionally, until the meat is cooked through.

Seasoning Tip: Brush with balsamic glaze for an extra burst of flavor.

22. Dutch Oven Sloppy Joes

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1 lb ground beef or turkey
- 1/2 cup diced onions
- 1 cup ketchup
- 2 tbsp mustard
- 4 sandwich buns

Instructions

1. Brown ground meat with onions in a Dutch oven over the fire.
2. Stir in ketchup and mustard, and simmer for 10 minutes.
3. Spoon onto buns and serve.

Make-Ahead Tip: Pre-mix sauce ingredients in a jar for quick prep.

23. Campfire Pizza (using Flatbreads)

Cooking Method: Campfire Grill or Skillet

Ingredients (Serves 4)

- 4 flatbreads or pitas
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella
- Toppings: pepperoni, veggies, etc.

Instructions

1. Spread sauce on each flatbread.
2. Add cheese and toppings.
3. Place on a grate or skillet over low campfire heat and cover with foil.
4. Cook for 5–7 minutes, or until the cheese has melted.

Variation: Try pesto and mozzarella for a fresh twist.

24. Turkey & Avocado Wraps

Cooking Method: No-cook

Ingredients (Serves 4)

- 4 tortillas
- 8 slices of turkey
- 1 avocado, sliced
- 1/4 cup mayo or ranch dressing
- Lettuce leaves

Instructions

1. Spread dressing on tortillas.
2. Layer turkey, avocado, and lettuce.
3. Roll tightly and slice.

25. Campfire Quesadillas

Cooking Method: Campfire Skillet or Grill

Ingredients (Serves 4)

- 4 tortillas
- 1 cup shredded cheese
- 1/2 cup cooked chicken or veggies
- Salsa for serving

Instructions

1. Heat a skillet over a campfire.
2. Place a tortilla on the skillet, sprinkle with cheese and filling, then top with another tortilla.
3. Cook 2–3 minutes per side until golden and cheese is melted.

4. Cut into wedges and serve with salsa.

26. Ramen Noodle Stir-Fry

Cooking Method: Gas Stove or Campfire Pot

Ingredients (Serves 4)

- 2 packs of ramen noodles (discard seasoning packet)
- 1 cup mixed veggies
- 1 tbsp soy sauce
- 1 tbsp oil

Instructions

1. Boil ramen noodles and drain.
2. Heat oil in a skillet and sauté the veggies.
3. Add noodles and soy sauce, toss to combine.

Variation: Add cooked chicken or shrimp for protein.

27. Campfire Nachos with Cheese & Salsa

Cooking Method: Campfire Skillet or Foil Pack

Ingredients (Serves 4)

- 1 bag of tortilla chips
- 1 cup shredded cheese
- 1/2 cup salsa

- 1/4 cup sliced jalapeños

Instructions

1. Layer chips, cheese, and toppings in a cast-iron skillet or foil packet.
 2. Cover with foil and place near campfire coals for 5–8 minutes.
 3. Serve warm.
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28. Hot Dogs with Toppings Bar

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 hot dogs
- 4 buns
- Toppings: ketchup, mustard, relish, onions

Instructions

1. Skewer hot dogs and roast over a campfire until heated through.
 2. Toast buns lightly on the grate.
 3. Set up a toppings bar and let everyone customize their own.
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29. Chicken Salad Lettuce Wraps

Cooking Method: No-cook

Ingredients (Serves 4)

- 1 cup cooked, shredded chicken

- 1/4 cup mayo
- 1/4 cup diced celery
- Salt & pepper
- 8 lettuce leaves

Instructions

1. Mix chicken, mayo, celery, and seasonings in a bowl.
2. Spoon the mixture into lettuce leaves and fold them like a taco.

30. One-Pot Tortellini with Pesto
Cooking Method: Campfire Pot or Gas Stove

Ingredients (Serves 4)

- 1 lb cheese tortellini
- 1/4 cup pesto sauce
- 2 tbsp grated Parmesan

Instructions

1. Bring water to a boil in a pot and cook the tortellini according to the package directions.
2. Drain, return the mixture to the pot, and stir in the pesto.
3. Sprinkle with Parmesan before serving.

Here we go with **Main Dinners (recipes 31–55)** in the same detailed format.

MAIN DINNERS

31. Grilled BBQ Chicken Thighs
Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 8 chicken thighs
- 1/2 cup BBQ sauce
- Salt & pepper to taste
- Oil for brushing the grill

Instructions

1. Season chicken thighs with salt and pepper.
2. Lightly oil the grill grate over campfire coals.
3. Grill chicken for about 6–7 minutes per side.
4. Brush with BBQ sauce during the last 5 minutes of cooking.
5. Serve hot with extra sauce.

Tip: For a smokier flavor, cook over indirect heat and cover with a lid or foil.

32. Dutch Oven Chili
Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1 lb ground beef or turkey
- 1 can of kidney beans
- 1 can of diced tomatoes
- 1/2 cup diced onion

- 1 tbsp chili powder
- Salt & pepper

Instructions

1. Heat the Dutch oven and brown the meat with onions.
 2. Add beans, tomatoes, chili powder, salt, and pepper.
 3. Simmer over campfire coals for 20–30 minutes, stirring occasionally.
 4. Serve with shredded cheese or crackers.
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33. Campfire Steak & Foil Potatoes

Cooking Method: Campfire Grill or Coals

Ingredients (Serves 4)

- 4 steaks (your choice of cut)
- 4 potatoes, cubed
- 2 tbsp olive oil
- Salt, pepper, and garlic powder

Instructions

1. Toss cubed potatoes with olive oil, salt, pepper, and garlic powder. Wrap in foil.
 2. Place foil packets near campfire coals for 20–25 minutes.
 3. Season steaks with salt & pepper and grill to preferred doneness.
 4. Serve together for a hearty meal.
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34. One-Pot Spaghetti with Marinara
Cooking Method: Campfire Pot or Gas Stove

Ingredients (Serves 4)

- 1/2 lb spaghetti noodles
- 2 cups marinara sauce
- 2 cups water
- 1/4 cup grated Parmesan

Instructions

1. Add noodles, marinara sauce, and water to a pot.
 2. Bring to a boil and stir occasionally until the pasta is cooked and the sauce has thickened.
 3. Sprinkle with Parmesan before serving.
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35. Grilled Fish Tacos with Slaw
Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 fish fillets (tilapia or cod)
- 4 tortillas
- 1 cup shredded cabbage
- 1/4 cup mayo + 1 tbsp lime juice (for slaw)
- Salt & pepper

Instructions

1. Mix cabbage with mayo and lime juice for a quick slaw.
2. Season fish with salt & pepper, then grill over campfire for 3–4 minutes per side.
3. Serve fish in tortillas topped with slaw.

36. Dutch Oven Beef Stew

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1 lb beef stew meat
- 2 cups beef broth
- 2 potatoes, diced
- 2 carrots, sliced
- 1/2 onion, chopped
- Salt, pepper, thyme

Instructions

1. Sear beef in a Dutch oven until browned.
2. Add broth, potatoes, carrots, onions, and seasoning.
3. Cover and simmer over low campfire heat for 1 to 1.5 hours, until tender.

37. Campfire Pulled Pork Sandwiches

Cooking Method: Dutch Oven or Foil Packets

Ingredients (Serves 4)

- 1 lb cooked pulled pork
- 1/2 cup BBQ sauce
- 4 sandwich buns

Instructions

1. Place pulled pork and BBQ sauce in a Dutch oven and heat gently.
2. Toast buns over the fire.
3. Serve sandwiches with extra sauce.

Make-Ahead Tip: Prepare pulled pork at home and just reheat at camp.

38. Chicken Fajitas on the Skillet *Cooking Method: Campfire Skillet*

Ingredients (Serves 4)

- 1 lb chicken breast, sliced
- 1 bell pepper, sliced
- 1 onion, sliced
- 2 tbsp oil
- 1 tsp fajita seasoning
- 4 tortillas

Instructions

1. Heat oil in a skillet over the campfire.
2. Add chicken and cook until browned.

3. Add peppers, onions, and fajita seasoning; sauté until the vegetables are tender.
4. Serve in warm tortillas.

39. Campfire Paella

Cooking Method: Large Skillet over Campfire

Ingredients (Serves 4)

- 1 cup rice
- 2 cups chicken broth
- 1/2 cup shrimp or chicken pieces
- 1/2 cup mixed veggies (peas, bell peppers)
- 1 tsp paprika
- Salt & pepper

Instructions

1. Heat the skillet and sauté shrimp or chicken.
2. Add rice, paprika, and broth. Simmer 15–20 minutes.
3. Stir in veggies and cook until the liquid is absorbed.

40. Grilled Shrimp Skewers with Garlic Butter

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 1 lb shrimp, peeled & deveined

- 2 tbsp melted butter
- 1 tsp garlic powder
- Salt & pepper

Instructions

1. Toss shrimp with melted butter, garlic powder, salt & pepper.
 2. Thread onto skewers.
 3. Grill over campfire for 2–3 minutes per side until pink.
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41. Dutch Oven Lasagna

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 6 lasagna noodles (no-boil preferred)
- 1 cup marinara sauce
- 1/2 lb cooked ground beef
- 1 cup ricotta cheese
- 1 cup shredded mozzarella

Instructions

1. In a Dutch oven, layer sauce, noodles, beef, ricotta, and mozzarella. Repeat layers.
 2. Cover with a lid and place hot coals on top and underneath.
 3. Bake for 30–40 minutes, or until the noodles are tender and the cheese is melted.
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42. Campfire Curry with Rice

Cooking Method: Campfire Pot or Skillet

Ingredients (Serves 4)

- 1 lb chicken or tofu, diced
- 1/2 onion, chopped
- 1 tbsp curry powder
- 1 can of coconut milk
- 1 cup cooked rice

Instructions

1. Sauté chicken or tofu with onions in a skillet.
2. Add curry powder and coconut milk. Simmer for 10–15 minutes.
3. Serve over rice.

43. Grilled Brats & Sauerkraut

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 bratwursts
- 4 buns
- 1 cup sauerkraut

Instructions

1. Grill bratwursts over medium heat on a campfire for 10–12 minutes.

2. Warm sauerkraut in a small pot or foil packet.
3. Serve brats in buns topped with sauerkraut.

44. Campfire Shepherd's Pie
Cooking Method: Dutch Oven

Ingredients (Serves 4)

- 1 lb ground beef or lamb
- 1/2 cup mixed veggies
- 1 cup gravy or beef broth
- 2 cups mashed potatoes

Instructions

1. Cook the ground meat in a Dutch oven until it is browned.
2. Stir in veggies and gravy.
3. Spread mashed potatoes over the top.
4. Cover and bake with coals on top for 20–25 minutes until heated through.

45. Honey Garlic Chicken & Veggie Packets
Cooking Method: Foil Packets over Campfire

Ingredients (Serves 4)

- 2 chicken breasts, cubed
- 1 cup mixed veggies

- 2 tbsp honey
- 2 tbsp soy sauce
- 1 clove garlic, minced

Instructions

1. Mix honey, soy sauce, and garlic. Toss with chicken and veggies.
 2. Divide into foil packets.
 3. Cook over campfire coals for 20–25 minutes.
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46. Cajun Sausage & Rice Skillet

Cooking Method: Campfire Skillet

Ingredients (Serves 4)

- 1/2 lb smoked sausage, sliced
- 1 cup rice
- 2 cups chicken broth
- 1 tsp Cajun seasoning

Instructions

1. Sauté sausage in skillet until browned.
 2. Add rice, broth, and seasoning.
 3. Cover and simmer for 20 minutes, or until the rice is cooked.
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47. Grilled Salmon with Lemon & Herbs

Cooking Method: Campfire Grill or Foil Packets

Ingredients (Serves 4)

- 4 salmon fillets
- 1 lemon, sliced
- 2 tbsp olive oil
- Fresh herbs (dill or parsley)
- Salt & pepper

Instructions

1. Drizzle the salmon with olive oil, then season it with salt, pepper, and herbs.
2. Place lemon slices on top.
3. Grill directly on the grate or in foil packets for 10–12 minutes.

48. Dutch Oven Gnocchi with Tomato Sauce

Cooking Method: Dutch Oven

Ingredients (Serves 4)

- 1 lb gnocchi
- 2 cups tomato sauce
- 1 cup shredded mozzarella

Instructions

1. Add gnocchi and tomato sauce to the Dutch oven.

2. Simmer over a campfire for 8–10 minutes, or until the gnocchi is tender.
3. Sprinkle with mozzarella and cover for 2–3 minutes until melted.

49. Campfire Meatball Subs

Cooking Method: Dutch Oven or Skillet

Ingredients (Serves 4)

- 12 cooked meatballs
- 1 cup marinara sauce
- 4 sandwich rolls
- 1/2 cup shredded mozzarella

Instructions

1. Heat meatballs in sauce over the campfire.
2. Spoon into rolls and sprinkle with mozzarella.
3. Wrap in foil and warm near the coals for a melty finish.

50. Pineapple Teriyaki Chicken Foil Packets

Cooking Method: Foil Packets over Campfire

Ingredients (Serves 4)

- 2 chicken breasts, cubed
- 1/2 cup pineapple chunks
- 1/4 cup teriyaki sauce

- 1 cup mixed veggies

Instructions

1. Toss chicken, pineapple, veggies, and teriyaki sauce together.
2. Divide into foil packets and seal.
3. Cook over campfire coals for 20–25 minutes.

51. Campfire Philly Cheesesteaks

Cooking Method: Campfire Skillet or Grill

Ingredients (Serves 4)

- 1/2 lb sliced steak
- 1/2 cup sliced onions & peppers
- 4 sandwich rolls
- 4 slices of provolone cheese

Instructions

1. Sauté steak, onions, and peppers in a skillet.
2. Spoon the mixture into the rolls, then top with cheese.
3. Wrap in foil and warm near the campfire for melted goodness.

52. Dutch Oven Pulled Chicken Tacos

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 2 chicken breasts
- 1/2 cup salsa
- 1/2 cup shredded cheese
- 4 tortillas

Instructions

1. Place chicken and salsa in a Dutch oven. Cook for 20–25 minutes until tender.
2. Shred chicken and serve in tortillas with cheese.

53. Grilled Portobello Mushrooms (Vegan Option)

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 large portobello mushrooms
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt & pepper

Instructions

1. Brush the mushrooms with olive oil, balsamic vinegar, salt & pepper.
2. Grill over medium heat for 4–5 minutes per side.

54. Campfire Stir-Fry with Veggies & Soy Sauce

Cooking Method: Campfire Skillet or Wok

Ingredients (Serves 4)

- 2 cups mixed veggies
- 1 tbsp oil
- 2 tbsp soy sauce
- Optional: cooked chicken or tofu

Instructions

1. Heat oil in a skillet over the fire.
2. Add veggies (and protein if desired) and sauté until tender.
3. Add soy sauce and toss to coat.

55. Dutch Oven Jambalaya

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1/2 lb smoked sausage, sliced
- 1/2 lb chicken, diced
- 1 cup rice
- 2 cups chicken broth
- 1/2 cup diced peppers & onions
- 1 tsp Cajun seasoning

Instructions

1. Cook the sausage and chicken in a Dutch oven until they are browned.

2. Add rice, broth, veggies, and seasoning.
3. Cover and simmer for 20–25 minutes, or until the rice is tender.

Here are **Sides & Snacks (recipes 56–70)** in the same detailed style.

SIDES & SNACKS

56. Grilled Corn on the Cob

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 ears of corn, husked
- 2 tbsp butter
- Salt & pepper to taste

Instructions

1. Brush corn with butter and sprinkle with salt & pepper.
2. Place directly on the campfire grill and cook for 10–12 minutes, turning occasionally, until lightly charred on all sides.
3. Serve hot with extra butter.

Variation: Sprinkle with Parmesan and chili powder for Mexican-style elote.

57. Campfire Baked Beans

Cooking Method: Dutch Oven or Campfire Pot

Ingredients (Serves 4)

- 1 can of baked beans
- 2 tbsp brown sugar
- 1 tbsp ketchup
- 1 tsp mustard

Instructions

1. Combine beans, brown sugar, ketchup, and mustard in a pot or Dutch oven.
 2. Place over campfire coals and simmer for 15–20 minutes, stirring occasionally.
 3. Serve as a warm, hearty side.
-

58. Skillet Garlic Bread

Cooking Method: Campfire Skillet or Dutch Oven

Ingredients (Serves 4)

- 4 slices of bread or rolls
- 2 tbsp butter
- 1 tsp garlic powder
- 1 tsp parsley flakes

Instructions

1. Mix butter with garlic powder and parsley.
 2. Spread on bread slices.
 3. Toast in a skillet over the campfire until golden and crispy.
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59. Campfire Potato Wedges

Cooking Method: Foil Packets or Skillet

Ingredients (Serves 4)

- 4 potatoes, cut into wedges
- 2 tbsp olive oil
- Salt, pepper, paprika

Instructions

1. Toss potato wedges with oil and seasonings.
 2. Place in foil packets and cook over coals for 20–25 minutes, OR sauté in a skillet until tender and crispy.
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60. Dutch Oven Cheesy Potatoes

Cooking Method: Dutch Oven

Ingredients (Serves 4)

- 4 potatoes, diced
- 1/2 cup shredded cheese
- 1/4 cup diced onions
- 2 tbsp butter
- Salt & pepper

Instructions

1. Layer potatoes, onions, butter, and seasoning in the Dutch oven.
2. Cover with lid and cook over coals for 25–30 minutes.

3. Sprinkle the cheese on top and cover for an additional 5 minutes to melt.

61. Campfire Veggie Chips

Cooking Method: Campfire Grill or Skillet

Ingredients (Serves 4)

- 1 zucchini, thinly sliced
- 1 sweet potato, thinly sliced
- 2 tbsp oil
- Salt & pepper

Instructions

1. Toss veggie slices with oil, salt & pepper.
2. Grill on a grate or cook in a skillet until crispy.

62. Grilled Asparagus with Olive Oil

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 1 bunch of asparagus, trimmed
- 1 tbsp olive oil
- Salt & pepper

Instructions

1. Toss asparagus with olive oil, salt & pepper.

2. Place directly on grill grate and cook for 4–5 minutes, turning occasionally.

63. Skillet Sautéed Mushrooms

Cooking Method: Campfire Skillet

Ingredients (Serves 4)

- 2 cups sliced mushrooms
- 2 tbsp butter or oil
- 1 tsp garlic powder
- Salt & pepper

Instructions

1. Heat butter in a skillet over a campfire.
2. Add mushrooms, garlic powder, salt & pepper.
3. Cook for 5–7 minutes until tender and slightly browned.

64. Campfire Stuffed Jalapeños

Cooking Method: Campfire Grill or Skillet

Ingredients (Serves 4)

- 8 jalapeños, halved & seeded
- 1/2 cup cream cheese
- 1/4 cup shredded cheese
- Optional: crumbled bacon

Instructions

1. Mix cream cheese and shredded cheese.
 2. Stuff into jalapeño halves.
 3. Grill over the campfire for 5–7 minutes, until the jalapeños soften and the cheese melts.
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65. Grilled Zucchini Slices

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 2 zucchinis, sliced lengthwise
- 1 tbsp olive oil
- Salt, pepper, Italian herbs

Instructions

1. Brush zucchini slices with olive oil and season with salt, pepper, and herbs.
 2. Grill for 3–4 minutes per side until tender and slightly charred.
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66. Dutch Oven Cornbread

Cooking Method: Dutch Oven

Ingredients (Serves 4–6)

- 1 box of cornbread mix
- 1 egg
- 1/3 cup milk or water

Instructions

1. Mix cornbread batter per package instructions.
2. Pour into a greased Dutch oven.
3. Cover with a lid and place coals on top and bottom.
4. Bake for 20–25 minutes until golden.

67. Campfire Caprese Salad
Cooking Method: No-cook

Ingredients (Serves 4)

- 2 tomatoes, sliced
- 1 ball of fresh mozzarella, sliced
- Fresh basil leaves
- 1 tbsp olive oil
- Salt & pepper

Instructions

1. Layer tomato and mozzarella slices.
2. Tuck basil leaves in between.
3. Drizzle with olive oil, sprinkle with salt & pepper.

68. Grilled Pineapple Slices
Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 8 pineapple slices
- 1 tbsp honey or brown sugar (optional)

Instructions

1. Brush pineapple slices with honey or sprinkle with brown sugar.
2. Grill for 2–3 minutes per side until caramelized.

69. Campfire Popcorn

Cooking Method: Campfire in Popcorn Popper or Foil Packet

Ingredients (Serves 4)

- 1/4 cup popcorn kernels
- 1 tbsp oil
- Salt to taste

Instructions

1. Place kernels and oil in a campfire popcorn popper OR a foil packet.
2. Shake over campfire coals until popping slows.
3. Season with salt before serving.

70. Skillet Spinach & Artichoke Dip

Cooking Method: Campfire Skillet

Ingredients (Serves 4)

- 1/2 cup chopped spinach

- 1/2 cup chopped artichoke hearts
- 1/2 cup cream cheese
- 1/4 cup shredded mozzarella
- Salt & pepper

Instructions

1. Combine all ingredients in a skillet.
2. Heat over campfire, stirring occasionally, until cheese is melted and bubbly.
3. Serve with crackers or bread.

Here are **the soups and stews (recipes 71–80)** in the same detailed style.

SOUPS & STEWS

71. Dutch Oven Chicken Noodle Soup

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 1/2 lb cooked shredded chicken
- 4 cups chicken broth
- 1 cup egg noodles
- 1 carrot, sliced
- 1 celery stalk, sliced
- Salt & pepper

Instructions

1. Heat chicken broth in a Dutch oven over campfire coals.
2. Add carrots and celery, and simmer for 5–7 minutes.
3. Stir in noodles and cook until tender (about 8 minutes).
4. Add shredded chicken and heat through—season with salt & pepper.

72. Campfire Tomato Basil Soup
Cooking Method: Campfire Pot

Ingredients (Serves 4)

- 1 can of crushed tomatoes
- 2 cups vegetable broth
- 1/4 cup cream (optional)
- 1 tsp dried basil
- Salt & pepper

Instructions

1. Combine tomatoes, broth, basil, salt & pepper in a pot.
2. Simmer over a campfire for 15–20 minutes.
3. Stir in cream for a richer texture before serving.

73. One-Pot Lentil Soup
Cooking Method: Campfire Pot or Dutch Oven

Ingredients (Serves 4)

- 1 cup lentils (rinsed)
- 4 cups vegetable broth
- 1 carrot, diced
- 1 potato, diced
- 1 tsp cumin
- Salt & pepper

Instructions

1. Add lentils, broth, carrot, and potato to a pot.
 2. Simmer over a campfire for 25–30 minutes, or until the lentils are tender.
 3. Season with cumin, salt & pepper before serving.
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74. Dutch Oven Potato Leek Soup

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 2 potatoes, diced
- 1 leek, sliced
- 3 cups chicken or vegetable broth
- 1/2 cup cream or milk
- Salt & pepper

Instructions

1. Sauté leeks in a bit of butter in a Dutch oven.

2. Add potatoes and broth, bring to a simmer.
3. Cook for 20 minutes, or until the potatoes are tender.
4. Stir in cream and season with salt & pepper.

75. Campfire Clam Chowder

Cooking Method: Dutch Oven or Campfire Pot

Ingredients (Serves 4)

- 1 can chopped clams (with juice)
- 2 cups diced potatoes
- 2 cups milk or cream
- 1/2 onion, diced
- 1 tbsp butter
- Salt & pepper

Instructions

1. Melt the butter in a pot and sauté the onion.
2. Add potatoes and clam juice, and simmer for 10 minutes.
3. Stir in milk/cream and clams. Cook five more minutes.
4. Season with salt & pepper before serving.

76. Spicy Black Bean Soup

Cooking Method: Campfire Pot

Ingredients (Serves 4)

- 1 can of black beans (with liquid)
- 1 cup vegetable broth
- 1/2 cup salsa
- 1 tsp cumin
- Optional: hot sauce

Instructions

1. Combine beans, broth, salsa, and cumin in a pot.
2. Simmer over a campfire for 10–15 minutes.
3. Blend partially with a spoon or masher for a thicker texture.

77. Dutch Oven Vegetable Stew

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 2 cups mixed veggies (carrots, potatoes, zucchini)
- 3 cups vegetable broth
- 1/2 onion, diced
- 1 tsp thyme or rosemary
- Salt & pepper

Instructions

1. Add veggies, broth, and seasonings to the Dutch oven.
2. Cover and simmer over campfire coals for 25–30 minutes until tender.

78. Campfire Tortilla Soup

Cooking Method: Campfire Pot

Ingredients (Serves 4)

- 4 cups chicken broth
- 1/2 cup salsa
- 1/2 cup cooked, shredded chicken
- 1/2 cup tortilla chips
- Optional: shredded cheese

Instructions

1. Heat chicken broth in a pot over a campfire.
2. Stir in the salsa and shredded chicken, then simmer for 10 minutes.
3. Ladle into bowls and top with tortilla chips and cheese.

79. Sausage & Kale Soup

Cooking Method: Campfire Pot or Dutch Oven

Ingredients (Serves 4)

- 1/2 lb sausage, sliced
- 4 cups chicken broth
- 1 potato, diced
- 1 cup chopped kale
- Salt & pepper

Instructions

1. Cook the sausage in a pot until it is browned.
2. Add broth and potatoes, simmer 10–15 minutes.
3. Stir in the kale and cook for an additional 5 minutes.

80. Dutch Oven Minestrone

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 4)

- 2 cups vegetable broth
- 1 can of diced tomatoes
- 1/2 cup small pasta
- 1 cup mixed veggies (zucchini, carrots, beans)
- 1 tsp Italian seasoning

Instructions

1. Combine broth, tomatoes, veggies, and seasoning in a Dutch oven.
2. Simmer for 15 minutes.
3. Add pasta and cook until tender (about 8 minutes).

Here are **Desserts & Treats (recipes 81–100)** in the same detailed format.

DESSERTS & TREATS

81. Campfire S'mores

Cooking Method: Campfire

Ingredients (Serves 4)

- 8 graham crackers
- 4 marshmallows
- 4 pieces of chocolate

Instructions

1. Roast marshmallows over a campfire until golden.
 2. Sandwich marshmallow and chocolate between graham crackers.
 3. Let the chocolate melt slightly, then enjoy warm.
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82. Dutch Oven Peach Cobbler

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 6)

- 1 can sliced peaches (with juice)
- 1 box yellow cake mix
- 1/2 cup butter, sliced

Instructions

1. Pour peaches with juice into the Dutch oven.
2. Sprinkle cake mix evenly over peaches.
3. Dot with butter slices.

4. Cover and bake with coals on top and bottom for 25–30 minutes until golden.

83. Grilled Bananas with Chocolate & Marshmallow

Cooking Method: Campfire Grill or Foil Pack

Ingredients (Serves 4)

- 4 bananas
- 1/4 cup mini marshmallows
- 1/4 cup chocolate chips

Instructions

1. Slice bananas lengthwise (leave peel on).
2. Stuff with marshmallows and chocolate chips.
3. Wrap in foil and grill for 5–7 minutes until melted.

84. Campfire Apple Crisp

Cooking Method: Dutch Oven or Foil Pack

Ingredients (Serves 4)

- 3 apples, sliced
- 1/4 cup brown sugar
- 1/2 cup granola or oats
- 2 tbsp butter

Instructions

1. Toss apple slices with brown sugar.
 2. Place in a Dutch oven or a foil packet.
 3. Top with granola and butter.
 4. Cook over coals for 15–20 minutes, or until the apples are soft.
-

85. Skillet Brownies

Cooking Method: Campfire Skillet or Dutch Oven

Ingredients (Serves 6)

- 1 box brownie mix
- Ingredients needed for the mix (oil, egg, water)

Instructions

1. Mix brownie batter per package instructions.
 2. Pour into a greased cast-iron skillet.
 3. Cover with foil and cook over low campfire heat for 20–25 minutes until set.
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86. Dutch Oven Pineapple Upside-Down Cake

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 6)

- 1 box yellow cake mix
- 1 can of pineapple slices
- 1/2 cup brown sugar

- 1/4 cup butter

Instructions

1. Melt butter in a Dutch oven, sprinkle with brown sugar, and arrange pineapple slices.
 2. Pour prepared cake batter over the pineapple.
 3. Cover and bake with coals on top and bottom for 25–30 minutes.
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87. Campfire Churros

Cooking Method: Skillet or Dutch Oven with Oil

Ingredients (Serves 4)

- 1 can of refrigerated biscuit dough
- 1/4 cup sugar
- 1 tsp cinnamon
- Oil for frying

Instructions

1. Heat oil in a skillet over a campfire.
 2. Cut the biscuit dough into strips and fry until golden brown.
 3. Toss in cinnamon sugar while warm.
-

88. Grilled Pound Cake with Berries

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 slices of pound cake
- 1 cup mixed berries
- Whipped cream (optional)

Instructions

1. Lightly butter pound cake slices.
2. Grill for 1–2 minutes per side until warm and toasted.
3. Top with berries and whipped cream.

89. Banana Boats with Peanut Butter & Chocolate
Cooking Method: Campfire Foil Pack

Ingredients (Serves 4)

- 4 bananas
- 4 tbsp peanut butter
- 1/4 cup chocolate chips

Instructions

1. Slice bananas lengthwise and spread with peanut butter.
2. Sprinkle chocolate chips inside.
3. Wrap in foil and cook near campfire coals for 5–7 minutes.

90. Dutch Oven Cinnamon Apple Bread
Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 6)

- 1 can cinnamon rolls (with icing)
- 1 apple, diced
- 1/4 cup brown sugar

Instructions

1. Cut cinnamon rolls into quarters.
 2. Toss with diced apple and brown sugar.
 3. Place in Dutch oven and bake for 20–25 minutes with coals.
 4. Drizzle with icing before serving.
-

91. Campfire Rice Krispies Treats

Cooking Method: Skillet over Campfire

Ingredients (Serves 6)

- 3 cups Rice Krispies cereal
- 2 cups mini marshmallows
- 2 tbsp butter

Instructions

1. Melt butter and marshmallows in a skillet over a campfire.
 2. Stir in cereal until coated.
 3. Press into a greased pan or foil and let cool before cutting.
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92. Grilled Peaches with Honey & Yogurt

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 peaches, halved & pitted
- 2 tbsp honey
- 1/2 cup yogurt

Instructions

1. Grill peach halves over the campfire for 3–4 minutes until caramelized.
 2. Drizzle with honey and serve with a dollop of yogurt.
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93. Dutch Oven Berry Cobbler

Cooking Method: Dutch Oven over Campfire

Ingredients (Serves 6)

- 2 cups mixed berries
- 1/2 cup sugar
- 1 box white cake mix
- 1/2 cup butter, sliced

Instructions

1. Place berries and sugar in a Dutch oven.
2. Sprinkle dry cake mix over berries.
3. Dot with butter slices.

4. Bake with coals on top and bottom for 25 minutes.

94. Campfire Chocolate Fondue with Fruit

Cooking Method: Campfire Pot or Skillet

Ingredients (Serves 4)

- 1 cup chocolate chips
- 1/4 cup cream or milk
- Assorted fruits (strawberries, bananas)

Instructions

1. Heat the chocolate and cream in a small pot over the campfire until melted.
2. Dip fruits into warm chocolate and enjoy.

95. Skillet Chocolate Chip Cookie

Cooking Method: Campfire Skillet

Ingredients (Serves 6)

- 1 roll refrigerated cookie dough

Instructions

1. Press cookie dough into a greased cast-iron skillet.
 2. Cover with foil and cook over low campfire heat for 15–20 minutes until set in the center.
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96. Grilled Nutella Sandwiches

Cooking Method: Campfire Grill or Skillet

Ingredients (Serves 4)

- 8 slices of bread
- 1/4 cup Nutella
- 2 tbsp butter

Instructions

1. Spread Nutella on bread slices, then assemble sandwiches.
 2. Butter the outside and grill for 1–2 minutes per side until golden and melty.
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97. Campfire Donuts (Fried Biscuit Dough)

Cooking Method: Skillet with Oil over Campfire

Ingredients (Serves 4)

- 1 can of refrigerated biscuit dough
- Oil for frying
- 1/4 cup sugar + 1 tsp cinnamon

Instructions

1. Heat oil in a skillet over a campfire.
 2. Cut small holes in biscuit dough and fry until golden brown.
 3. Toss in cinnamon sugar.
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98. Dutch Oven Lemon Bars

Cooking Method: Dutch Oven

Ingredients (Serves 6)

- 1 box lemon bar mix (plus required ingredients)

Instructions

1. Prepare the lemon bar mix according to the package instructions.
 2. Pour batter into a greased Dutch oven.
 3. Cover and bake with coals on top and bottom for 20–25 minutes.
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99. Grilled Angel Food Cake with Strawberries

Cooking Method: Campfire Grill

Ingredients (Serves 4)

- 4 slices of angel food cake
- 1 cup sliced strawberries
- Whipped cream (optional)

Instructions

1. Grill angel food cake slices for 1–2 minutes per side until lightly toasted.
 2. Top with fresh strawberries and whipped cream.
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100. Campfire Hot Cocoa with Whipped Cream

Cooking Method: Campfire Pot

Ingredients (Serves 4)

- 4 cups milk
- 1/2 cup cocoa mix
- Whipped cream for topping

Instructions

1. Heat milk in a pot over a campfire until warm (don't boil).
2. Stir in the cocoa mix until it is fully dissolved.
3. Pour into mugs and top with whipped cream.