

Easy Camping Recipes

Campfire-style 25-minute Beer Pancakes

Have some leftover beer from the night before? Put it to good use in these hearty and tasty beer-infused pancakes.

Serves 16 – Preparation time 10 minutes – Cooking time 15 minutes

Ingredients

3 $\frac{1}{3}$ pancake mix*
½ cup blueberries
2 cups pale lager beer
2 large eggs
Vegetable oil or butter for cooking
Butter for serving
Pancake syrup for serving

Preparation

1. In a bowl, add pancake mix and blueberries. Mix well until combined. Then, form a hole in the middle of the mixture. Pour in beer, eggs, and vegetable oil. Combine until incorporated.
2. Place a grilling grate on top of the campfire, then put a cast iron pan on top to heat through. Test the hotness by dropping a few cold water droplets onto the pan. If sputtering, the pan is hot enough.
3. Pour in 1 tablespoon oil to coat pan, then pour about ¼ cup pancake batter. Cook for about 3 to 4 minutes or until bubbles form on the surface. Flip, then cook for another minute. Repeat for remaining batter.
4. Serve with butter and syrup drizzled on top.

**To make the pancake mix, stir together in a bowl, 4 cups all-purpose flour, 4 tablespoons white sugar, ½ cup dry nonfat milk, 1 tablespoon baking powder, 2 ½ teaspoons baking soda, and 2 teaspoons kosher salt. Store in an airtight container. It will keep fresh for up to 3 months.*

Hawaiian Chicken Skewers

Fire up the grill and get this tasty Hawaiian-inspired chicken, pineapple, bell pepper, and onion kebab cooking. This one's complete with a delicious sweet sauce.

Serves 6 – Preparation time 20 minutes – Cooking time 15 minutes

Ingredients

Sauce

- 1½ cups pineapple juice
- 1½ tablespoons cornstarch
- ½ cup brown sugar
- 2 tablespoons soy sauce
- ½ teaspoon salt

Skewers

- 2 pounds chicken breasts, boneless and skinless, cut into bite-sized pieces
- 1 large pineapple, cut into bite-sized pieces
- 2 large red bell peppers, cut into bite-sized pieces
- 1 large onion, cut into bite-sized pieces
- 12 strips thick-cut bacon
- 12 wooden skewers, soaked in cold water for at least 30 minutes before using

Preparation

To make at home

1. Add pineapple juice, cornstarch, brown sugar, soy sauce, and salt to a saucepan over high heat. Mix until combined. Bring to a boil and then reduce heat to medium. Let simmer for about 2 minutes. Let cool and place in an airtight container.

At the campsite

1. Light charcoal briquettes in a chimney starter for about 10 minutes or until gray and ashy. Add charcoal to the barbecue pit and set the grate in a medium position.
2. While the charcoal is heating, prepare the skewers by alternating chicken, pineapple, bell pepper, and onion. Wrap 1 strip of bacon around each prepared skewer.
3. Place skewers on grill and cook for about 10 to 15 minutes until chicken is cooked through. Make sure to frequently rotate skewers to cook them evenly.
4. In the meantime, heat the sauce on the grill.
5. Remove from heat and transfer to a serving plate. Serve with prepared sauce on the side.

30-minute Camping Grilled Steak

This classic grilled steak is cooked to perfection using an uncommon yet simple grilling method. This one's definitely a must-try.

Serves 2-4 – Preparation time 10 minutes – Cooking time 20 minutes

Ingredients

- 1 (2-pound 2-inch-thick bone-in) rib-eye steak
- 2 teaspoons kosher salt
- 1 teaspoon black peppercorns, roughly cracked
- Vegetable oil, for brushing
- Coarse sea salt, to taste

Preparation

1. Using a paper towel, dab steak to make it dry then put on top of a wire rack. Sprinkle with ½ teaspoon salt on each side. Set aside at room temperature for about 1 hour or more.
2. Dab steak again using a paper towel. Sprinkle another ½ teaspoon salt on each side to season a second time. Then, sprinkle ½ teaspoon peppercorns on each side. Rub black peppercorns onto steak to make them stick.
3. Prepare your grill by creating 2 zones for cooking, medium-high and medium-low. Coat grill grate with oil using a brush. Add steak onto the medium-high zone and grill for about 3 to 4 minutes per side, turning once. Transfer steak to the medium-low zone and grill for another 3 to 4 minutes per side, turning once.
4. Next, use a pair of tongs to cook the steak on its sides. Grill sides for about 1 to 2 minutes until fat is rendered.
5. The steak should cook for a total of 14 to 18 minutes and should reach the internal temperature of 120 °F for rare doneness, while it could rise up to 125 °F or higher, while resting, for medium-rare.
6. Remove from heat then place onto a cutting board. Allow steak to rest for about 10 minutes. Slice against the grain. Sprinkle with coarse sea salt to season.
7. Serve.

Mexican-style Grilled Corn

This toasted corn on the cob makes for a great cheese-coated snack with just the perfect amount of spiciness.

Serves 6 – Preparation time 10 minutes – Cooking time 20 minutes

Ingredients

- 6 ears corn, with husks
- Water for soaking
- ⅓ cup mayonnaise
- 2 tablespoons sour cream
- ½ teaspoon ground poblano chili pepper, plus more for serving
- 2 teaspoons fresh lime juice
- 1 pinch salt
- 1 cup Parmesan cheese
- Lime wedges

Preparation

1. Loosen husks from corn, but do not take completely off. Place corn in cold water for about 20 minutes to soak.
2. Meanwhile, preheat camp grill to medium-hot which is about 350 °F.
3. Once corn is done soaking, pull back husks and take out strands of silk attached to kernels. Return husks to cover corn. Then, loosely tie a cooking twine around the corn.
4. Arrange corn on grill, then cover. Grill for about 20 minutes, flipping corn in 5minute intervals to cook each evenly. Remove corn from heat once kernels become soft. Make sure not to overcook as this will result in mushy kernels.
5. While corn is cooking combine mayonnaise, sour cream, poblano chili pepper, lime juice, and salt to make the spread. Mix well.
6. Sprinkle Parmesan onto a plate.
7. Once corn is cooked, remove husks and coat prepared spread onto corn using a brush. Then, coat corn with Parmesan cheese by rolling each cob onto the plate.
8. Serve with a drizzle of lime wedges on top followed by a sprinkle of more poblano chili pepper.

One-Pan Three-Berry Cobbler

This is an amazing dessert to prepare if you have the chance to go berry picking near your campsite. Cooked over the campfire, this mixed berry cobbler is great for sharing.

Serves 8 – Preparation time 10 minutes – Cooking time 35 minutes

Ingredients

2 pounds fresh mixed berries (blueberries, raspberries, and blackberries)
¼ cup plus 2 tablespoons and 1 teaspoon sugar, divided
2 tablespoons water
1 tablespoon fresh lemon juice
1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon coarse salt
½ cup plus 2 tablespoons buttermilk
2 tablespoons unsalted butter, melted
⅛ teaspoon cinnamon, ground

Preparation

1. In a cast-iron skillet, add berries, ¼ cup sugar, water, and lemon juice. Stir and cook over the campfire for about 10 to 15 minutes until the mixture thickens.
2. Mix flour, baking powder, baking soda, salt, and 2 tablespoons sugar in a bowl. Pour in buttermilk and butter. Mix until combined and the mixture turns into a tacky dough.
3. In a separate bowl, combine cinnamon and 1 teaspoon sugar to make the cinnamon-sugar spice.
4. Add 6 heaping spoonfuls of dough onto the berries, then distribute cinnamon sugar evenly on top.
5. Cover with lid or loosely with foil. Continue cooking for about 20 minutes until cooked through. Insert a toothpick in the cobbler cake, when cooked it should come out clean, if not continue cooking for another 2-3 minutes. Serve.

All these recipes and more can be found in Louise Davidson's cookbook *Easy Camping Recipes: Foil Packet – Campfire Cooking – Grilling – Dutch Oven*. Click [here](#) or on the cover to get your own copy!

