

# Delicious and Super Easy Camping Recipes!

## Skillet Cinnamon Rolls

*Serves 8 | Prep. time 10 minutes | Cooking time 20 minutes*

### **Ingredients**

- ½ pound puff pastry
- 4 ounces cream cheese, at room temperature
- 5 tablespoons sugar
- 1 tablespoon cinnamon
- 1 egg

### **Directions**

#### At home

1. Roll out the puff pastry on a lightly floured surface.
2. Spread the softened cream cheese.
3. Mix the sugar and cinnamon in a small bowl and sprinkle over the cream cheese filling.
4. Roll up the puff pastry and cut ¾-inch circles.
5. Arrange the cinnamon rolls in a skillet or nonstick pan well coated with butter.
6. Cover the pan with aluminum foil.

#### At the campsite

1. Prepare a campfire or preheat a BBQ grill to 350°F (180°C).
2. Crack the egg and whisk it lightly with a fork.
3. Brush the cinnamon rolls with the beaten egg.
4. Cook in the grill or cover in tinfoil and cook on the campfire for around 20–25 minutes until golden brown.

### **Nutrition per serving**

Calories 490, fat 32.8 g, carbs 42.8 g,  
Protein 7.9 g, sodium 243 mg

# Classic Chili con Carne

What camping trip does not include a heartwarming chili con carne? This classic recipe can be prepared ahead of time at home and warmed up at the campsite or you can cook it completely on your trip. This recipe is for a campfire preparation.

*Serves 4-6 | Prep. time 10 minutes | Cooking time 40 minutes*

## **Ingredients**

- 1½-2 pounds lean ground beef
- 1 onion, diced
- 1 green bell pepper, trimmed and diced
- 2 cans low-sodium diced tomatoes
- 1 cans red kidney beans
- 2 garlic cloves, minced
- 1-2 tablespoons vegetable oil
- 2-3 tablespoons make-ahead chili spice mix (recipe below)
- Tex-Mex shredded cheese for topping

## **Directions**

1. Heat 1-2 tablespoons oil in iron a large iron cast saucepan (or a Dutch oven) set on the grill over the campfire or on a camping propane/gas barbecue set on medium-high heat. Add the diced onions and garlic, and cook for 1-2 minutes until they are tender and fragrant. Add the ground beef and stir-fry until the meat is cooked through, about 5-10 minutes. Remove from heat.
2. Add diced green peppers, tomatoes, red kidney beans, and chili spices. Give it a few stir, cover with the lid and place directly on the white coals. Let it cook for a minimum of 30 - 40 minutes. If you want more tender beef texture cook it for 2 hours.
3. Serve in bowls and top with shredded cheese.

## **Nutrition per serving**

Calories 1069, fat 30.6 g, carbs 48.4 g, cugar 5.1 g  
Protein 142.7 g, sodium 331 mg

# Roasted Peppers, Onions, and Sausage

Serves 4 | Prep. time 10 minutes | Cooking time 15 minutes

## Ingredients

- 4 large Italian sausages
- 2 red bell peppers, halved
- 2 green bell peppers, halved.
- 2 large onions, sliced thick
- 4 hoagies
- Salt and pepper
- Vegetable oil
- Dijon mustard
- Shredded cheese

## Directions

1. Fire up the grill to medium-high, and coat grate with vegetable oil.
2. Place sausages, onions, and peppers on the grill, and cook for approximately 8 minutes, turning halfway through.
3. In the meantime, wrap each hoagie in foil and place on the grill to warm up, about 3-4 minutes, turning over after 1-2 minutes.
4. While letting the sausages rest, chop the peppers and onions. Season with salt and pepper to taste.
5. Spread some Dijon or regular mustard inside each hoagie bread. Garnish each with sausage and top with the roasted peppers and onions. Top with shredded cheese if desired.

## Nutrition per serving

Calories 451, fat 18 g, carbs 45.3 g, sugar 10.9 g

Protein 28.8 g, sodium 984 mg

# Chicken Thighs with Honey and Mustard Glaze

Perfect for all of you who love chicken. This recipe will be an absolute favorite because it has an interesting bite from the sweetness of the honey and the sourness of the Dijon mustard.

*Serves 4 | Prep. time 10 minutes | Cooking time 20 minutes*

## **Ingredients**

- 2 pounds chicken thighs
- Salt and pepper to taste
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- ¼ cup honey
- ¼ cup Dijon mustard
- 1 tablespoon apple cider vinegar

## **Directions**

### At home

1. In a large bowl, mix the olive oil, garlic, honey, Dijon mustard and vinegar.
2. Brush the chicken thighs with the glaze.
3. Place them in an airtight container and refrigerate until ready to use.

### At the campsite

1. Prepare a barbecue grill.
2. Transfer the chicken thighs into pieces of aluminum foil well coated with olive oil. Wrap tightly so they won't leak while cooking.
3. Cook on the barbecue grill for about 30–35 minutes or until golden brown.
4. Serve warm.

## **Nutrition per serving**

Calories 597, fat 27.9 g, carbs 18.3 g, sugar 17.6 g  
Protein 66.4 g, sodium 374 mg

# Cherry Clafoutis

A traditional French recipe that can be made perfectly at the campsite. You are going to love this recipe.

*Serves 4 | Prep. Time 10 minutes | Cooking time 40 minutes*

## **Ingredients**

- 2 tablespoons butter
- 5 large eggs
- ½ cup sugar
- ¾ cup all-purpose flour
- 2¼ cups heavy cream
- Juice of 1 lemon
- 1 teaspoon vanilla extract
- 1½ cups pitted cherries

## **Directions**

1. Prepare the hot coals.
2. Grease a Dutch oven with butter.
3. Whisk the eggs, sugar and flour in a large mixing bowl.
4. Pour in the heavy cream, lemon juice and vanilla.
5. Whisk until smooth and well incorporated.
6. Pour the batter into the Dutch oven and arrange some cherries on top.
7. Cover the Dutch oven with the lid and place it on hot coals. Add some hot coals on the lid so the clafoutis will cook evenly.
8. Cook for about 40 minutes.
9. Let cool for about 10–15 minutes before serving.

## **Nutrition per serving**

Calories 601, fat 37.4 g, carbs 57.4 g, sugar 31.5 g  
Protein 12 g, sodium 160 mg

\*\*\*These recipes and more can be found in Louise Davidson's Super Easy Camping Recipes: 101 Quick and Simple Campsite Recipes. To get your copy, click on the cover or click [here](#).

