

The Best Camping Recipes That Go Beyond S'mores and Hot Dogs

Breakfast Cinnamon Rolls

Serves: 6 | Method: Cast Iron Dutch Oven

Ingredients

- 2 (7½-ounce) packages buttermilk biscuits
- ¼ cup butter, melted or softened to spreadable consistency
- ¾ cup brown sugar, packed
- 1 teaspoon cinnamon
- ½ cup nuts or raisins (optional)

Frosting

- 1½ cups powdered sugar
- ¼ cup butter softened
- 1 teaspoon vanilla extract
- 2 tablespoons milk or a little more, to get right consistency

Directions

1. Heat up coals until very hot. For a 2- to 2¾- quart Dutch oven (about 8-inch diameter), set aside 5 coals for the bottom and 11 for the top.
2. Spray with nonstick spray or rub the inside with a little oil.
3. Remove the biscuits from the packages and roll out thinly.
4. Spread evenly with melted butter.
5. Sprinkle as evenly as possible with sugar, cinnamon, and nuts or raisins (if using).
6. Roll into rods. Note: These may be made in advance, wrapped in plastic and frozen; allow them to thaw out during the trip. Arrange in Dutch oven, cutting as needed to make them fit.
7. Position over coals and place lid with coals on top.
8. Check about 18 minutes into cooking. Adjust the heat by removing or adding coals, as needed. Rotate the Dutch oven to ensure even heating.
9. Roll should be done in 20–30 minutes. It should be fragrant and no longer doughy.
10. Remove from heat and let cool while you prepare the frosting (about 5 minutes).
11. Combine the sugar, butter and vanilla. Gradually add the milk until the desired consistency is attained. It should be thick and pourable but not watery.
12. Drizzle over cooked roll, or cut into pieces and drizzle with frosting individually.

Prosciutto-Wrapped Asparagus

This is a very healthy meal that offers great taste and texture, and is best served with hollandaise sauce.

Serves: 4 | Method: Grilling

Ingredients

- 1 pound fresh asparagus
- 8 ounces thinly sliced prosciutto
- 2 tablespoons lemon juice
- 1 teaspoon red chili flakes
- Salt, to taste
- 1 cup prepared Hollandaise sauce

Directions

1. Spread out the prosciutto and slice it into thin strips.
2. Wrap each piece of asparagus with a strip of prosciutto.
3. Season with lemon juice, red chili flakes, and salt.
4. Grill on indirect heat until the asparagus begins to soften, about 18 minutes.
5. Serve immediately with hollandaise sauce.

Dutch Oven Mac 'n Cheese

Cooked using 3 different types of cheeses, this appetizing yet simple macaroni and cheese dish is cooked in a Dutch oven over hot coals.

Serves: 4 | Method: Cast Iron Dutch Oven

Ingredients

- 2 cups elbow macaroni
- Water for boiling
- 3 tablespoons butter
- ½ cup milk
- 2 tablespoons flour
- Salt and pepper, to taste
- 1 cup gruyere cheese, grated
- ½ cup sharp cheddar cheese, grated
- ½ cup Gouda cheese, grated
- ½ cup bread crumbs

Directions

1. Light charcoal briquettes until gray and ashy in the barbecue. and place a grill grate on top. Then, place Dutch oven on top and cook pasta following package instructions. Drain pasta and set aside to cool.
2. Return pan over hot coals. Add butter. Once melted, stir in milk. Drop flour, 1 tablespoon at a time, stirring continuously, until mixture becomes thick. Season with salt and pepper.
3. Gently stir in gruyere, cheddar, and Gouda cheese into mixture. Retain some cheese for topping.
4. Toss in cooked macaroni and mix well to coat with cheese sauce. Place lid on Dutch oven and cook for about 5 minutes until thoroughly heated.
5. Remove lid and sprinkle remaining cheese and bread crumbs. Return lid. Cook for another 5 minutes.
6. Serve.

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 | Method: Campfire Cooking

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

Directions

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 airtight container.

At the campsite:

2. 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 on a medium position.
3. 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.
4. 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.
5. In the meantime, heat the sauce on the grill.
6. Remove from heat and transfer to a serving plate. Serve with prepared sauce on the side.

Texas-Style Chili

Serves: 4–6 | Method: Cast Iron Dutch Oven

Ingredients

- 4 slices thick bacon, cubed
- 1½ pounds boneless chuck steak, diced
- 2 large onions, diced
- 4 cloves garlic, minced
- 2 cups beef stock
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (15-ounce) can diced tomatoes
- 1 tablespoon chipotle chili powder
- 1 tablespoon regular chili powder
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon ground cinnamon
- 1 teaspoon cayenne pepper
- 2 teaspoons ground cumin
- 1 teaspoon sugar
- 2 teaspoons salt
- 1 teaspoon black pepper

Toppings

- Sour cream
- Cheddar cheese, shredded

Directions

1. Cook bacon in Dutch oven until browned.
2. Add diced steak, onion, and garlic. Cook, with stirring, until meat is browned.
3. Add the rest of the ingredients (except for the toppings) and stir well.
4. Cover and let simmer until meat is tender and sauce is thickened (about 1 hour).
5. Serve with toppings.

Ying and Yang Salmon

Serves: 4 | Method: Grilling

Ingredients

- 4 (6-ounce) wild salmon steaks
- 2 teaspoons Mirin
- 1 lemon, juiced
- 4 tablespoons soy sauce
- ¼ cup honey
- Vegetable Oil

Directions

1. Combine Mirin, lemon juice, soy sauce, and honey.
2. Place salmon steaks in marinade.
3. Allow to marinate for an hour.
4. Heat your grill to high, and lightly oil the grates.
5. Brush the salmon with honey, and place on grill.
6. Cook for 10 minutes, turning over when fish willingly releases itself from grate. This should happen after 5 minutes.
7. Serve fish with rice and grilled vegetables.

Brussels Sprouts

Check out this great way to cook Brussels sprouts on the grill! The sauce for marinating is very basic and can be adapted very easily.

Serves: 2 | Method: Grilling

Ingredients

- 1 pound fresh Brussels sprouts
- 4 tablespoons mustard powder
- ½ teaspoon paprika
- 1 tablespoon olive oil
- Salt and pepper to taste
- 2 tablespoons sesame seeds, for topping

Side serving:

- ½ cup mustard sauce

Directions

1. At home, blanch the Brussels sprouts in hot water, and dry them well. Trim the stems.
2. Mix the remaining ingredients in a small bowl, and place the sauce in a plastic container.
3. At the campsite, stir the Brussels sprouts into the sauce, and marinate for 30 minutes.
4. Prepare the grill, and skewer the sprouts.
5. When the grill is nice and hot, place the skewers on the grill.
6. Grill for about 3 minutes on each side.
7. Once done, top with sesame seeds and serve with mustard sauce.

Blackberry Campfire Cobbler

Serves: 6 | Method: Cast Iron Dutch Oven

Ingredients

- 12 ounces Canada Dry blueberry ginger ale
- 2 tablespoons honey
- 1 packet white cake mix
- 1 cup blackberry pie filling
- ½ cup of lemon pudding

Directions

1. Pour the ginger ale in a large bowl, and add the cake mix and honey. Stir.
2. Pour the pie filling into the Dutch oven, and stir to combine.
3. Pour the cake mixture on top of the pie filling.
4. Cover the Dutch oven, and place it over hot coals, placing some coals on top of the lid.
5. Cook it for 20 minutes.
6. Once the topping is cooked, the cobbler is ready to be served.

***These recipes and more are found in Louise Davidson's *Camping Cookbook Beyond Marshmallows and Hot Dogs: Foil Packet – Grilling – Campfire Cooking – Dutch Oven*. To get your copy, click on the cover below or click [here](#).

