

Campfire Cooking Ideas from Windham Parks & Recreation

We all know the staples of campfire cooking—who hasn't enjoyed a campout with hot dogs and s'mores? If you're ready to take your family's campout to the next level, read on for a few ideas and recipe suggestions.



Tin Foil Dinners

- 1 lb ground hamburger
- 2 large carrots, cut into slices
- 1 can canned potatoes (these will cook more quickly than fresh potatoes)
- 1/2 onion, chopped
- 1 c. frozen corn
- 4-8 slices cheese
- salt, pepper, ketchup, mustard, relish
- 4 sheets tinfoil

Form the hamburger into 4 equal-size patties, and place each patty on a sheet of tinfoil. Add the veggies to the top of the meat, and seal the tinfoil into a packet. Place on warm coals in the campfire. Cook until meat is brown and veggies are tender. Add the cheese at the very end and keep warm until cheese melts. Add condiments to taste. Serves 4. Enjoy!

English Muffin Pizza

- 4 English muffins
- 1 c. tomato sauce
- 1 c. shredded mozzarella cheese
- pepperoni slices, sliced veggies, your favorite pizza toppings!
- 4 sheets tinfoil

Divide the English muffins in half. Spread tomato sauce on both halves and sprinkle cheese on top. Add additional toppings (if desired). Place the halves back together and wrap in tinfoil. Cook until muffins are toasted and cheese is melted. Serves 4.

Silver Clouds

- 1 c. bisquick
- water
- 8 marshmallows
- 4 peppermint patties
- 4 pieces of tinfoil

Add water to the bisquick a little bit at a time until it forms a dough — dough should be moldable but not too sticky! Divide the dough into 4 equal-size pieces, and spread each one out into a thin patty. Place on a piece of tinfoil. Put the marshmallows and unwrapped peppermint patties in the middle of the patty. (It helps to break the marshmallows and peppermint patties into little pieces.) Fold the dough over to form a ball of dough with the sweets inside. Wrap in tinfoil and cook until the dough is brown. Serves 4.

Popcorn Over the Campfire

1/4 c. popcorn kernels
1 TB vegetable oil
Salt
other seasonings (butter, garlic powder, paprika)
foil pie tin
metal tongs

Place popcorn kernels and vegetable oil in pie tin and toss to coat kernels. Cover tightly with foil in the shape of a dome, leaving enough room so for the kernels to pop. Place the pie tin on a warm spot in your campfire, not over direct flame. Using tongs, gently shake pie tin until popping stops. Season to taste.

Banana Boats

4 bananas
1/2 c. chocolate chips
8 marshmallows
4 sheets of tinfoil

Hold the banana so that it curves upward, like a boat. Make two slits lengthwise in the top of the banana's peel, close to each other. Pull away this piece of peel and save it. Scoop out a small portion of fruit that runs the length of the banana. Fill that section with marshmallows that you've torn into small pieces and chocolate chips. Place the piece of peel back on top and cover the entire banana with tinfoil. Cook until the chips and marshmallows are melted and the banana is mushy. Serves 4.