



Toasted marshmallows are often the dessert of choice on a camping trip.

A meal to remember

Get fired up about campfire cooking

Camping season revs up when the temperature warms. In a recent survey by Kampgrounds of America, Inc., the main reasons people say they go camping are to reconnect with nature, spend time with family and friends and reduce stress and relax.

The roughly 40 million people who go camping in the United States each year also may have food on their minds. Campfire cooking — which involves cooking over an open fire and eating outdoors — makes camping that much more enjoyable for many people.

Campfire cooking is about simplicity of ingredients and ease of cooking. Chances are campers do not want to lug too many cooking instruments to the campsite, so ingredients that are portable and can cook quickly over an open

Smokey corn is a classic campfire dish

The sweet flavor of corn complements just about any meal. Enjoy this recipe for “Campfire Corn on the Cob,” courtesy of Kampgrounds of America (KOA).

CAMPFIRE CORN ON THE COB SERVES 4

- 4 corn on the cob (do not husk)
- Water to 1 cup sugar (optional)
- 1/2 Butter to taste
- Salt to taste (optional)

Mix the water and sugar in a clean bucket, cooler or large pan (add enough water to cover corn). Add the corn to the water mixture and soak for 1 to 2 hours. Remove the corn from the water and place over the campfire or on the grill, turning often to avoid over-burning the husk. Cook for approximately 20 to 30 minutes or until tender; remove corn from the fire. Peel back the husk and silk, spread with butter and/or salt. Enjoy steaming hot.

fire are attractive. Cast iron skillets, grills and Dutch ovens often are the gear of choice. Here are some delicious campfire meals to try

on your next camping trip.

CAMPFIRE CASSEROLE

Mix your favorite ground meat (beef, chicken or pork)

with kidney beans and cubed bacon (leftover from breakfast works well). Add barbecue sauce or diced tomatoes, depending on your preference. Allow to simmer in a Dutch oven on low for 45 minutes to an hour. Season to taste. During the last 10 minutes of cooking, place refrigerated biscuits over the top of the casserole, cover and cook until the biscuits are done.

SEAFOOD NO-BOIL

Cut foil sheets about 12 inches long. Add 5 to 6 shrimp, one quarter of an ear of corn, a few slices of smoked andouille sausage, a lemon slice, and seasonings to taste. Fold the foil packets carefully to seal in the ingredients. Place the packets on a grill over the campfire and allow to cook for around 10 to 15 minutes.

SKILLET PIZZA

Place a little cornmeal and oil on the bottom of a cast iron skillet. Spread refrigerated pizza dough out on the skillet. Cover with pizza sauce, cheese and favorite toppings and cook over the fire until the cheese boils and the crust browns.

CAMPFIRE COBBLER

Line a Dutch oven with aluminum foil. Mix together a yellow cake mix, 1 1/4 cups water and 1/2 cup canola oil and pour over two cans of a favorite pie filling flavor in the pot. Prepare the campfire for low heat. Put the Dutch oven in the ashes and cover with remaining ash or charcoal briquettes. Cook until bubbly, around 30 to 40 minutes.

Campfire cooking is delicious, and few things can beat eating tasty foods under an open sky.

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