Family Campfire Recipes

Here are a few ways to make tasty dinners and desserts around the campfire—without one person having to do all the cooking.

DINNERS

- **Campfire stew**: Each family member can add whatever potatoes, ground beef or sausage, chopped onion, carrots, and other veggies they want in individual pieces of tin foil and put their packet directly in the campfire to cook for 20-30 minutes.

- **English muffin pizzas**: Lay a grate over your campfire. Each person adds pizza sauce and toppings to their English muffin (cheese, pepperoni, olives, pineapple, bell peppers, garlic—whatever you brought with you).

- **Camp Nachos**: Place a layer of chips in aluminum foil, followed by half of the beans, cheese, onion, tomatoes, salsa and any other toppings you’ve picked. Place a second layer of chips on top, followed by the remaining ingredients. Wrap up your packet and roast over the fire until cheese is melted.

DESSERTS

- **Banana Boats**: Put a banana, complete with the peel, into a piece of tin foil. Cut a slit down the side of the banana. Fill the banana slit with marshmallows, chocolate chips or chocolate syrup (or use caramel) and Golden Grahams. Wrap up and cook in your campfire until melty.

- **Campfire Cones** are a crunchy twist on traditional s’mores. Let your campers fill waffle cones with marshmallows, chocolate or butterscotch chips, nuts, berries, and banana chunks. Wrap the cones in foil and toast them lightly on the grill until the filling melts.

- **Campfire Cinnamon Rolls**: Find a stick about 1 1/2 inches in diameter. Scrape off any old bark from the top portion of the stick and burn anything remaining off the end. Using canned cinnamon rolls, wrap one cinnamon roll around the top of the stick. Cook over hot coals, spinning almost constantly until it becomes a nice golden brown. Dip in the canned cinnamon roll frosting and enjoy!

- **Roasted Peaches**: Slice up a peach for each person and remove the pit. Put your peach and 2 tablespoons brown sugar and 1 tablespoon butter in heavy duty foil and roast in a roasting basket over the fire. If you like, add chocolate syrup instead of brown sugar.