



 *The Northern  
Camper*®  
RECIPE COLLECTION





# WELCOME!

The Northern Camper is proud to publish the First Edition of The Northern Camper Cookbook. Over the year, new recipes are submitted by our readers and are published in each of our Northern Camper editions. By popular demand, we have compiled all our recipes into a cookbook. We hope this makes it a valuable resource as you plan your camping trips.

## HAPPY COOKING!!

*Kathy Sandage, Publisher*  
The Northern Camper

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# MAIN MEALS

## BEEF, CHICKEN, LAMB



# STEAK

*1 steak per person, cut of your choice*

*pinch lemon pepper*

*pinch garlic*

*pinch black pepper*

With a very hot bed of coals (no or very little flame), lay your seasoned steaks on the grill. Let it cook until the bottom is almost golden, turn, and do the same to the other side. The trick is to not salt before cooking because this draws moisture to the surface. Turn as many times as necessary to keep from burning until done to your taste. By cooking the outside fast, the juice is sealed in. By turning, you keep from burning the outside until the meat is done to your taste. Servings as needed.

# MEAT ON A SKEWER

*1 1/2 pounds stew meat*

*1 cup plain yogurt*

*1 cup Italian dressing*

*1 teaspoon Jamaican Jerk Seasoning Paste*

Cut meat into nice sized chunks and marinate for at least one hour in a mixture of the yogurt and salad dressing. Add the Jerk Seasoning, if you like it spicy. This recipe produces great grilled meat flavor, so you may want to take more meat than you usually plan on. The skewers are sharp and difficult to pack out, so burn them in the fire or charcoal grill after you are done cooking. This recipe works well with stew meat, other inexpensive beef, or game meat (like antelope).



# CAESAR LAMB CHOPS

*6 lamb chops*

*3 cloves garlic, chopped*

*coarse ground black pepper*

*kosher salt*

*1 teaspoon mustard*

*1/2 lemon, fresh squeezed juice*

*2 dashes Worcestershire sauce*

*2 dashes Tabasco sauce*

*fresh chopped parsley*

*fresh chopped rosemary*

*1/2 cup olive oil*

Mix all the ingredients with a whisk, and then marinate the chops overnight. The next day, get a good bed of hot coals going in the fire ring and toss in two potatoes wrapped in foil. If you like to eat the skin, brush them with a little oil and sprinkle some salt on them before wrapping in foil. Thirty minutes later, after the potatoes are done, pull them out of the main heat to keep warm. Throw on some hickory chips and grill the chops over that smoky mound of intense heat until desired doneness. The same recipe is good with beef or chicken too.

## CAJUN RUB

*4 boneless, skinless chicken breasts*

*1 teaspoon black pepper*

*1/2 teaspoon cayenne*

*1/2 teaspoon garlic powder*

*1/2 teaspoon onion flakes*

*1 teaspoon paprika*

*1 teaspoon sweet basil*

*1 teaspoon thyme*

*1/2 teaspoon white pepper*

If you like Cajun, you'll like this rub, which you can make from common spices. Replace the basil with oregano and use the mix on fish, shrimp, pork chops, or steak. If you use fish or shrimp, reduce cooking time to 3 or 4 minutes per side.

## CHICKEN & VEGETABLES

*4-6 Whole Boneless Chicken Breast*

*1 Cream Of Chicken, Mushroom Or Broccoli Soup*

*1/2 C Water Or Milk*

*1 Can Mushrooms*

*2 Bags Of Cauliflower, Broccoli And Carrots (Frozen Vegetable Mix)*

*1 Large Onion*

*Olive Oil*

*Butter*

*Salt & Pepper (Or Seasoning Of Choice)*

*Cooking Spray*

Spray the bottom of a medium sized foil baking pan with the cooking spray. Line the bottom of the pan with sliced onions. Spread the sliced mushrooms and frozen vegetable mix over the onion layer. Mix soup and water (or milk). Spread soup mixture over vegetables. Add a little olive oil and butter. Season chicken and place on top of mixture. Using heavy duty aluminum foil, cover the pan completely from side to side and end to end wrapping all the way over the bottom of the pan to create a good seal. Put on camping rack over hot coals. Check for doneness after approximately 1 hour (cooking time will vary depending on the heat from the coals). You may place directly on the coals, but the mixture may stick to the bottom of the pan. Serve with your choice of bread.

## BAG KABOBS

*Beef Or Chicken*

*Bell Peppers*

*Mushrooms*

*Onion*

*Jalapeno Peppers (Optional)*

*Small Potatoes*

*Zucchini Squash*

*Fresh Garlic*

*2-3 Tbsp. Olive Oil*

*Lemon Or Lime*

*McCormick's Salt-Free Chicken Seasoning*

*Powdered Butter Flavoring*

*2 Tbsp. Soy Sauce*

*Lemon Pepper Seasonings*

*Dill*

Boil potatoes for approximately 4-5 minutes depending on size. They should still be firm and crisp, not mushy. They will finish cooking on the grill. Let potatoes cool completely before putting in foil bag. Chop bell peppers, onion and zucchini squash into large pieces. Put chopped vegetables, whole jalapenos, whole potatoes and whole mushrooms into a large foil bag with garlic, olive oil, lemon or lime juice, soy sauce, butter flavoring, lemon pepper seasonings, and dill. Cut meat into large stew size pieces. Put meat in a separate foil bag with 1/4 cup of olive oil, garlic, chicken seasonings, butter flavoring and 2 tablespoons of soy sauce. When using more than one kind of meat, put in separate bags. Place the foil bags into larger 2-gallon zip lock bags to store while traveling. To cook, remove foil bags from plastic zip lock bags and grill for 8-10 minutes, turning after 5-6 minutes. Let sit before opening bags.

# DUTCH OVEN CHILI

*1 lb. Hamburg*

*1 Large Onion*

*1 Large Ripe Tomato*

*1 16. oz. Can Black Beans*

*1 16 oz. Can Red Kidney Beans*

*1 Red Bell Pepper (Red Adds Sweetness That Compliments Hot Stuff)*

*Three Shakes Crushed Red Pepper*

*3 Splashes Jalapeno Sauce*

*Garlic to Taste*

Warm Dutch oven (3 or 5 qt.) on a grate over a hot fire (more coals than flame). Pour just enough of your favorite oil to coat the bottom of the pot. Sauté the onions, tomato and bell pepper, stirring as needed until they start to soften. Add hamburg and mix well, cover and allow the hamburg to brown. Add both cans of beans, jalapeno sauce, garlic and crushed red pepper. Mix well and cover again. Stirring frequently allows you to monitor the texture. If fire is too hot the chili may thicken too much. Add a little water if needed but be careful not to make it too watery. This recipe is tangy but not hot. Serves two healthy appetites or three normal ones.



# DUTCH OVEN CHICKEN

*2 Whole, Medium-Size Chickens*

*Flour*

*Salt, Pepper and/or Seasoning*

*3 Tbsp. Oil*

*3 Tbsp. Butter*

*1 Large Onion*

*1 Red Pepper*

*1 Green Pepper*

*1 Cup Chicken Broth*

*1 Beer (Plus What You'll Drink)*

*2 Bay Leaves*

*2 Tbsp. Apple Cider Vinegar*

Dredge chickens in seasoned flour (flour, salt, pepper, and any seasoning salt). Brown all sides in large Dutch oven with oil and butter. Remove birds. Add chopped onion, red and green peppers. Stir in hot oil till tender. Replace birds in pot and cover with chicken broth, beer, bay leaves and vinegar. Suggest 20 coals on the bottom and 20 on the lid of oven. Cook 1-1/2 hours.

## GREEK FETA CHEESEBURGER

*6 oz. nonfat plain Greek yogurt*

*1/2 C. cucumbers, unpeeled, grated*

*1/2 clove garlic, crushed to paste*

*1 t. lemon juice*

*1 lb. ground beef*

*4 oz. zucchini, finely diced*

*1/2 C. crumbled feta*

*1/3 C. red onion, finely diced*

*1/2 t. dried marjoram*

*1/2 t. salt*

*1/4 t. pepper*

*7 oz. jar of roasted red peppers, drained*

Mix above ingredients, make patties and grill 'er up!

## CLASSIC HAMBURGER & VEG-ALL

*½ lb ground hamburger meat*

*½ can of Veg-all or other mixed vegetables*

*½ can of cream of mushroom soup*

*spices and seasonings*

Mix ingredients with spices to your heart's content. Place mixture on center of a sheet of foil, wrap in a tent pack, place on hot coals for 25 min.

*~ Submitted by Lynelle Yurack, Cadillac*

## TERIYAKI STRIP KABOBS

*2 pounds steak*

*½ cup soy sauce*

*¼ cup vinegar*

*2 tablespoons brown Sugar*

*2 tablespoons minced onion*

*1 tablespoon vegetable oil*

*1 garlic clove minced*

*½ teaspoon ground ginger*

*1/8 teaspoon pepper*

Slice steak lengthwise into ½ inch strips; place in large bowl. Combine all remaining ingredients; pour over meat and mix. (We use a large plastic bag for mixing meat and wet ingredients its less mess and you can stir it better) refrigerate 2-3 hours discard marinade and loosely thread meat strips onto skewers. Grill over med hot turning often checking for doneness, these cook fast.

*~ Submitted by JoAnn Treiber, Manton*

## BREW BURGERS

*1/4 cup beer*

*1/4 cup prepared steak sauce*

*1-1/2 pounds ground beef*

*4 crusty rolls, split*

*4 slices sweet onion (2-1/2 inch)*

*4 slices Swiss cheese (1 oz. each)*

Combine beer & steak sauce in glass measure. Cover & microwave on high 1 min. or until bubbly. Shape ground beef into four 3/4-inch thick patties. Place patties in center of grid over medium, ash-covered coals; arrange onion around patties. Grill, covered, 11-15 minutes until 160°, turning occasionally. Season with salt. 2 min. before patties are done, brush with sauce; top with cheese. Serve burgers & onions in rolls with lettuce and sauce.

*~ Submitted by Ebels, Falmouth (courtesy Nat'l Pork Board)*



# MAIN MEALS

## FISH



# CAJUN FIRE FISH BURRITOS

*Walleye or Lakers Dice Into Bite-size Pieces*

*Canola Oil and/or Squeeze Marjorine, or 50/50 Blend*

*Cajun Spice*

*Tabasco Sauce*

*Lemon Juice*

*Red Beans and Rice Mix or Jambalaya Mix*

*Large Flour Tortillas*

Sprinkle Cajun spice on wet fish pieces. Be liberal. Fry fish in hot oil/marjorine blend. It should be smokin' hot. When fish are cooked, remove from fire and place in covered pot well lined with paper towels. In same skillet, use stovetop method to cook red beans/rice or jambalaya mix. When about 1/2 cooked, add fish back in to heat. Sprinkle with tobacco and add lemon juice to taste. Stir well. When done, spoon into hot buttered tortilla and roll into burrito. Variations/Hints: Sauté onions/mushrooms to add. Not everyone likes this. Add grated pepper jack or whatever cheese you packed. Can be done with trail sausage if you don't have fish. Great shore lunch or dinner if you don't have enough fish to do fillets, all in one meal.

# STEAMED FISH WITH VEGGIES

*Fish Fillets*

*Small Potatoes*

*1 Medium Vidalia or any Sweet Onion, Sliced Thin*

*2 Stalks of Celery, Chopped*

*1 Medium Tomato, Chopped*

*Salt and Pepper*

*1 Tsp. Mrs. Dash Garlic and Herb Seasoning*

*Salad Dressing (Optional)*

Place fish chunks on top of heavy-duty tin foil. Pile vegetables on fish and season with the salt and pepper. Place a salad dressing on fish and vegetables. Italian is best, but Ranch, Raspberry, or some other favorite will work also. Wrap tightly and cook over a campfire for 15 to 20 minutes.

# BAKED STUFFED TROUT

*Lake Trout (3-4 Lb.)*

*Instant Chicken Stuffing*

*Salt*

*Pepper*

*Lemon Juice*

*Vegetable Oil*

*Aluminum Foil*

Make stuffing according to pkg. directions. Clean trout by gutting only. Leave head and tail on. Lay out tin foil, double thickness and big enough to wrap trout completely. Lay trout on foil and stuff cavity. Sprinkle with salt, pepper and lemon juice. Add a couple of tablespoons of oil around fish. Wrap trout and place on grill above flames for about 45 minutes. Remove from fire and unwrap. Skin will peel off. (Always remember to hike tin foil out of campsite!)

## SMOKED LAKE TROUT BRINE

*1/2 Cup Morton Tender Quick Salt*

*1/2 Cup Brown Sugar*

*1/8 Cup White Sugar*

*1 Quart Cold Water*

*2 Tsp. Vanilla*

Brine 8-10 hours. Drain, then pat dry. Dry 1-2 hours to form pectin. Smoke accordingly.



# GRILLED SALMON

*1-2 Large Salmon Fillets*

*1/4 Cup Olive Oil*

*1 Tbsp. Soy Sauce*

*2 Tbsp. Lemon Juice*

*1 Large Garlic, Minced*

*1/2 Tsp. Dried Thyme*

*1/2 Tsp. Rubbed Sage*

Mix all and brine 12 hours. Grill at 500° for 3 minutes per side.

# FISH CHOWDER

*2-3 Qts. Boiling Water*

*2 Handfuls Dried Mixed Veggies*

*1/2 Handful Dried Onions*

*2 Diced Potatoes*

*Filletts From 3 17-18", Walleye or Bass, Chunked In 2" Pieces*

*1 Qt. Packet of Dried Milk*

*1/2 Stick Margarine*

*2 Tsp. Sugar*

*2 Cubes Chicken Broth or 2 Pks. of Chicken Ramen Noodles, Well Crushed (Ok, they are anyway)*

*Lots Of Garlic, Cayenne Pepper,*

*Salt and Pepper to Taste*

Get the water boiling for 5 minutes and then dump in the dried veggies and spuds. In 20 minutes the veggies should be done. Throw in the fish, and then 3 minutes later (rolling boil) throw in the milk and margarine. Add spices as needed.

Variations/Hints: This recipe likes lots of cayenne and garlic! It is a favorite in camp, and fast. Use northern pike (favorite for boiled) but make sure the Y bones are out.



# NEW RECIPE

# SIDES



## KOSHER DILL PICKLES

*4 lbs. Cucumbers, 2 - 4" Long*

*3-1/2 Tbsp. Pickling Salt*

*1-1/2 Tbsp. Mustard Seeds*

*3 Cups Water*

*6 Bay Leaves*

*6 Cloves Garlic*

*6 Fresh Dill Heads, Or 1-1/2 Tbsp. Dill Seeds*

Wash cucumbers. Combine salt, mustard seeds, water and vinegar in sauce pan. Heat to boiling. Boil jars and lids. Drip dry jars and while still hot put one bay leaf, a clove of garlic and a piece of fresh dill into jar. Pack with cucumbers. Fill jar with hot liquid, leaving about 1/2-inch headspace. Carefully seal. Bring water to a boil in a large pan and insert the jars into the boiling water. Make sure the jars are covered with water. When all jars are in the boiling water, turn off the heat. Remove jars after 10 minutes. The pickles will be ready to eat in about 3 weeks.



# DOUBLE BAKED ZUCCHINI POTATOES

*3 Large Baking Potatoes (About 3/4 lb. Each)*

*3 Cups Shredded Zucchini (About 2 Medium)*

*1 Medium Onion, Chopped*

*2 Tbsp. Butter, Divided*

*1/2 Cup Sour Cream*

*3/4 To 1 Tsp. Salt*

*1/8 To 1/4 Tsp. Pepper*

*1/2 Cup Shredded Cheddar Cheese*

Scrub and pierce potatoes. Bake at 400° for 50-75 minutes or until tender. Cool until easy to handle. Reduce heat to 350°. In a large skillet, sauté zucchini and onion in 1 tablespoon butter until tender. Drain and set aside. Scoop out the potato pulp, leaving a thin shell; place pulp in a bowl and mash. Add the sour cream, salt, pepper and remaining butter; mash. Stir in zucchini mixture. Spoon into potato shells. Sprinkle with cheese. Place on a baking sheet. Bake at 20-25 minutes or until heated through and cheese is melted.

## STUFFED TOMATOES

- 1 Cup Short-Grain White Rice*
- 6 Ripe But Firm Large Tomatoes*
- 4 Tbsp. Olive Oil, Plus Extra for Drizzling*
- Salt & Freshly Ground Black Pepper*
- 1 Garlic Clove, Minced*
- 3 Tbps. Chopped Fresh Basil Leaves*
- 2 Tbps. Chopped Fresh Italian Parsley Leaves*
- 1/4 Cup Grated Parmesan*

Cook the rice in a medium saucepan of boiling salted water, stirring periodically, until just cooked through, about 10 minutes. Drain. Rinse the rice under cold running water. Set the rice aside.

Preheat the oven to 350°.

Cut a 1/2-inch thick slice off the top of each tomato; reserve the tomato tops. Cut and scoop the seeds, pulp, and juice from each tomato into a small bowl. Reserve 1/4 cup of the tomato juice and pulp. Oil the bottom of an 8 X 8-inch baking dish with 2 tablespoons of the olive oil. Place the hollowed tomatoes in the prepared dish. Toss the rice with the reserved tomato juice and pulp. Add garlic, basil, parsley, Parmesan, the remaining 2 tablespoons of olive oil, and salt and pepper, to taste. Combine well. Spoon the rice mixture into the hollowed tomatoes, mounding slightly. Sprinkle leftover stuffing on the bottom of the pan. Drizzle entire dish with olive oil. Place the reserved tomato slices atop the tomatoes. Bake until the rice is heated through, about 20 minutes. Serve hot or at room temperature.

## PINEAPPLE GRILL NIBBLER

*Whole Fresh Pineapple*

Cut pineapple in 1/4 inch slices and grill on low heat, a few minutes each side. Arrange on small plate for everyone to enjoy while you grill! A can of pre-sliced will work too.

*~ Submitted by Ruben Linan, Los Fresnos, TX*

## BAKED CRAB MEAT SPREAD

*2 tablespoons butter*

*½ cup chopped red pepper*

*2 tablespoons sliced green onions*

*1 garlic clove, minced*

*2 tablespoons flour*

*¼ teaspoon white pepper*

*1 cup milk*

*¼ cup grated Parmesan cheese*

*½ cup frozen or canned cooked crab meat*

*¼ cup shredded cheddar cheese*

Preheat oven to 350°. Grease 9" pie pan, melt butter; add green pepper, onion and garlic; cook & stir until tender. Stir in flour & pepper, cook 1 min.; gradually add milk & cook until mixture boils, stirring constantly. Stir in Parmesan Cheese. Remove from heat; fold crabmeat into pan; sprinkle with cheddar cheese. Bake 10-15 min. until hot through & cheese is melted.

*~ Submitted by JoAnn Treiber, Manton*

# CORN CASSEROLE

*(1) 15¼ oz. can whole kernel corn, drained*

*(1) 14¾ oz. can cream style corn*

*(1) 8 oz. package corn bread muffin mix*

*1 cup sour cream*

*1 stick (1/2 cup) butter, melted*

*Shredded medium cheddar cheese*

Mix corn, muffin mix, sour cream & butter. Pour in greased casserole dish. Bake at 350° for 40-50 min. Top with cheddar cheese & return to oven for 5 min.

# ROASTED BELL PEPPERS

*Red, Yellow & Orange Peppers*

*Olive Oil*

Core and remove seeds from whole sweet bell peppers. Cut into thirds or quarters depending on size of pepper. Place skin side up on low heat. Cook until they start to brown along the edges. Another way to roast sweet bell peppers is to core them and rinse the seeds out. Coat the exterior with extra virgin olive oil and wrap them in foil. Let them roast for up to 10 minutes on low heat until really soft. Thin slice them and serve along with the main course.

*~ Submitted by Otis Bailey, Lake City*

# RED SKIN POTATOES & ONION

*Red Potatoes & Onion*

*Red Skin Potatoes*

*Sweet Onion*

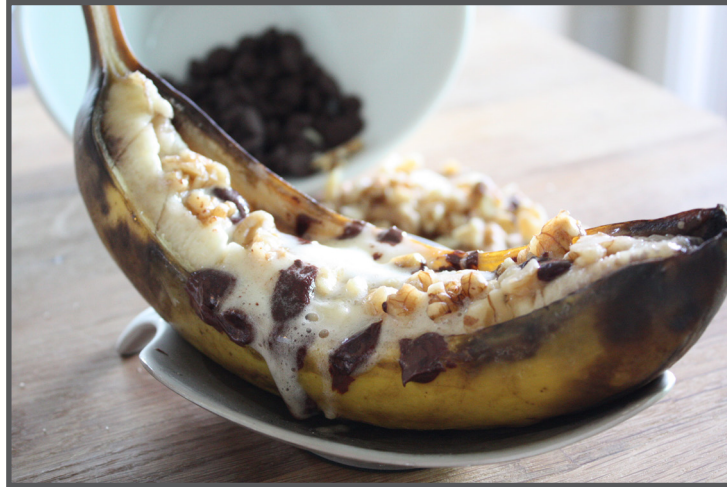
*Minced Garlic, Salt & Pepper*

*Olive Oil*

Thin slice potatoes and onion. Make a foil bowl and place in onion, potatoes and minced garlic. Season with salt pepper and add olive oil. Stir so oil coats everything. Close foil and place on grill over low/medium heat for 15-20 minutes.

*~ Submitted by Otis Bailey, Lake City*

# DESSERTS





# APPLE DESSERT

*3 - 4 apples*

*shelled walnuts*

*butter or maple syrup*

Cut apples into slices and take out core. Place apples on aluminum foil. Add walnuts and butter or maple syrup. Fold foil leaving an opening for ventilation. Place on campfire and cook at least 45 minutes, or until apples are soft, not mushy. Serves 4.

# CAMPFIRE CARAMEL APPLES

*1 Large Apple, Peeled and Cored*

*1/2 Teaspoon Butter*

*1 Caramel Square Cut into Quarters*

*1/2 Teaspoon Sugar*

*Cinnamon to Taste*

Place apple on heavy duty foil (two times bigger than the apple). Mix butter, sugar, and cinnamon together. Stuff caramel into center of the apple. Rub butter mixture on the surface of the apple. Seal the apple in the foil and place hot coals for 15 to 20 minutes.

# CHOCOLATE FONDUE

*Small Sauce Pan*

*2 Large Bags Semi-Sweet Chocolate Chips*

*1/2 Cup Fresh or Canned Milk*

*1/4 Cup Orange Liqueur (Or whatever liqueur you like!)*

Cut up chunks of the following: apples, bananas, pears, dried apricots, blueberry or banana muffins, rice crispy treats, pretzels, popcorn, marshmallows, strawberries, etc. In a small sauce pan melt chocolate with milk and liqueur on grill over campfire stirring frequently. Take chunks and dip into chocolate. This can also be made with white chocolate chips or caramels.

# CHOCOLATE RASPBERRY BURRITOS

*4 8-9" Flour Tortillas*

*1 Cup Semisweet Chocolate Chips*

*1 Cup Fresh Raspberries*

*2 Tablespoons Melted Butter*

*2 Teaspoons Sugar*

*1/2 Teaspoon Ground Cinnamon*

At home, mix sugar and cinnamon and store in a zip-lock baggie. Don't forget to bring it with you camping. At the campsite, stack the tortillas and wrap in a piece of foil; grill over indirect (med-low) heat, turning once, for about 5 minutes until they are warm and pliable. Sprinkle 1/4 cup each of the chocolate chips and raspberries in the center of each tortilla; fold in the sides and roll up (like a typical burrito). Brush rolls with half of the melted butter. Grill burritos over indirect (med-low) heat, turning once, for about 3 minutes, until they start to show grill marks and the chocolate chips are melted. Remove from heat and brush with remaining butter. Sprinkle with stored sugar and cinnamon mixture. Serve warm. \*These can be made at home on the grill. They are great with a scoop of vanilla ice-cream. Great recipe that kids can help you make!

# APPLE BOATS

*1 Apple per Person*

*Raisins*

*Cinnamon*

*Brown Sugar*

Core apple. Surround apple in aluminum foil. Put in raisins, brown sugar and cinnamon. Wrap apple in aluminum foil and place on coals. Rotate occasionally. When your apple boat is done cooking it tastes like sweet apple sauce with peeling.

# CAMPFIRE ÉCLAIRS

*1 8-ounce Can Pillsbury Crescent Dinner Rolls*

*2 Vanilla JELL-O Brand Pudding Snacks*

*1 Tub Betty Crocker Whipped Frosting (Chocolate)*

*Thin-Tip Cooking Sticks*

*Aluminum Foil*

*Pam Cooking Spray*

Cover tip of stick with aluminum foil and spray with Pam. Stretch one crescent roll over foil and squeeze tip to close and tighten. Cook over campfire until golden brown turning frequently. Crescent roll is done when it slides off the foil easily. Fill center of crescent roll with vanilla pudding, spread chocolate frosting on top, and enjoy! Makes 8 servings.

## TOTALLY DECADENT S'MORES

*1/2 Cup Mascarpone Cheese*

*1/4 Cup Mini Semisweet Chocolate Chips*

*1 Tablespoon Finely Chopped Candied Orange Peel*

*1/2 Teaspoon Vanilla*

*24 Chocolate Graham Crackers, Each 2-1/2 Inches Square*

*1 Cup Mini Marshmallows*

Don't blink! This grown-up version of a childhood favorite will disappear fast. Mix cheese, chocolate chips, orange peel, and vanilla. Spread one teaspoon of mixture on each cracker. Top 12 crackers with 7 to 8 marshmallows. Cover with remaining 12 crackers. Place crackers in center of cooking grate. Grill 2 minutes. Serve warm. Makes 12 servings.

# EASY STRAWBERRY CAKE

*White or yellow cake made as directed*

*Strawberry Jell-o mix*

*Strawberries*

*Cool Whip*

Poke holes in cake about 1” apart with end of wooden spoon or straw. Mix 1 box of Jell-o with hot water that is called for; pour over cake. Let cool. Spread with cool whip & top with cut up strawberries.



# STRAWBERRIES IN THE SNOW

*4 c. of Strawberries*

*½ c. sugar*

Mix together and stir often to create syrup room temp for at least 30 min.

*8 oz. angel food cake, sliced 1" thick*

*4 oz. cream cheese, softened*

*½ c. sugar*

*16 oz. whipping cream*

*2 t. vanilla*

Lay cake in 9 X 13 pan. Using mixer, beat cream cheese and sugar till creamy; add un-whipped cream and vanilla. Continue to beat until stiff peaks. Spoon half of berries and most of juice over cake, top with all of whipped cream mixture and remaining berries. Wrap in plastic and chill for 3-4 hours. Best served the day made.

## CAMPFIRE CHOCOLATE ECLAIRS

*1 pkg. (8) Pillsbury Quick Crescent Rolls*

*2 individual snack size vanilla puddings*

*1 "Ready to Spread" can chocolate frosting*

*4 (6x6) squares of aluminum foil*

*4 (1-1¼") diameter aluminum tent poles or green sticks with bark peeled for 6" on end*

Wrap aluminum foil TIGHTLY around end of pole or green stick. If hollow, tuck into end. Form dough of crescent roll around foil to make a tubular shape. Cook slowly, rotating often over a low campfire of hot coals until brown. Remove from end of foil & fill with 2 tablespoons of vanilla pudding. Spread prepared frosting on top. Eat carefully; you will not believe you are camping!

*~ Submitted by Lynelle Yurack, Cadillac*

# BREAKFAST



## BREAKFAST IN A BAG

*eggs*

*bacon or ham*

*cheese*

*tomatoes*

*onions*

*salt and pepper*

*sealable baggies*

Crack two eggs and put them into a medium size sealable bag along with bacon, cheese, tomatoes, onions or whatever you like. Salt and pepper to taste. Take all the air out of the bag and seal. When you are ready for breakfast drop the baggy into a pan of boiling water. Cook 13 to 15 minutes at a boil. Take out of water and roll out of baggy onto a plate. It is a neat way to have campers mix their own ingredients and voila!

# BREAKFAST BURRITOS

*2 lbs. Jimmy Dean or favorite sausage*

*24 eggs*

*1-2 lbs. shredded cheddar cheese*

*20 large flour tortillas*

Cook breakfast sausage and scramble the eggs. Preheat a few tortillas in your microwave at home, spoon out generous portions of sausage, scrambled eggs and cheese on a softened tortilla and roll it up. Wrap it individually in aluminum foil. You can then freeze them as they keep well. To cook, place them on a grill surface over the camp fire. Look for the tortilla to be slightly brown and crispy. Put some hot sauce on it and it's a breakfast fit for a king.

# BUTTERMILK WAFFLES

*2 C Flour*

*1/4 C Brown Sugar (Packed)*

*1 Tsp. Baking Soda*

*1-1/2 Tsp. Baking Powder*

*1/2 Tsp. Salt*

*3 Eggs*

*2 C Buttermilk*

*1/2 C Butter (Melted)*

*1 Tsp. Vanilla*

Mix eggs, buttermilk, butter and vanilla. Pour in dry ingredients and mix. Batter will be runny. Pour 1/2 cup batter onto waffle baker. Make recipe easy – premix dry ingredients in zip lock bag and add liquid ingredients at campsite. Makes 3-1/2 cups batter.

# PEACH SHORTCAKES

## Shortcakes

*4 Cups Bisquick*

*1/2 Cup Sugar*

*1-1/2 Cup Milk*

*2 Tbps. Melted Butter*

*1-1/2 Tsp. Almond Flavoring*

## Peaches

*6 Peaches*

*1 Tsp. Fruit Fresh (Fruit Preservative)*

*Splash Warm Water*

*1-1/2 Cups Sugar*

## Whipped Cream

*2 Cups Heavy Whipping Cream*

*1/2 Cup Sugar*

## Toppings

*Vanilla Ice Cream*

*Mint Sprigs*

Preheat oven to 400°To make the shortcakes, mix the Bisquick, sugar, milk, butter, and almond flavoring in a medium size bowl and pour into 12 well greased muffin tins. Bake for 15 to 20 minutes until done and remove from oven. Cool for 5 minutes and pop out of pans. Peel, core, and slice the peaches. Immediately sprinkle with Fruit Fresh to prevent peaches from turning dark. Add a splash of warm water to the peaches to moisten. Stir the sugar into the peaches, cover, and refrigerate until ready to use. In a large mixing bowl or mixer, combine the heavy cream and sugar, and whip until peaks start to form. To serve, split the biscuit in 1/2 and place bottom 1/2 on a plate. Top with 1 scoop of vanilla ice cream, pour fresh peaches and syrup on top, and place top half of biscuit over ice cream and fruit. Ladle more fresh peaches on top and finish with a dollop of whipped cream. Garnish with a mint sprig.

## SAUSAGE & EGGS IN FOIL

*1 frozen hash brown patty*

*2 eggs, scrambled, uncooked*

*2 frozen sausage patties*

*Spices and seasonings*

*cheese (optional)*

Crimp sides of foil so eggs won't go anywhere when you add them. First place hash brown patty on foil, then eggs on hash browns, then sausage on top. Season with spices and wrap in tent pack. Place on hot coals and cook for 15 min. Add cheese when it's ready (better than cooking it in pack). ~ Submitted by Lynelle Yurack, Cadillac



*HAPPY COOKING!!*

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