

Some favorite summer memories involve fun trips to the lake and eating “Summer Foods.” These foods were typically things we ate just when we were at the lake. Quick-fix or make-ahead options feed teenagers quickly and efficiently. To this day, there are certain foods that bring us back to those long sun-filled lake days where the only worry was a sunburn! This week, we have some new recipes to help inspire your own summer memories.

Omelet in a Bag

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Servings: 1

2 large eggs
2 slices ham, chopped
1/2 C. shredded cheddar cheese
2T. chopped fresh tomato
2 fresh mushrooms, sliced
1 T. chopped onion
1 T. chopped green pepper
1 T. chunky salsa

Crack eggs into a large resealable freezer bag. Press out most of the air, and seal. Shake or squeeze to beat the eggs. Open the bag, and add ham, cheddar, tomato, mushrooms, onion, bell pepper, and salsa. Squeeze out as much of the air as you can and seal the bag again. Bring a large pot of water to a boil. Place the bag (up to 8 bags at a time) into the boiling water. Cook for exactly 13 minutes. Open the bag, and let the omelet roll out onto a plate. The omelet should roll out easily.

Camper's Breakfast Hash

Prep/Total Time: 25 min.

Servings: 8

1/4 C. butter, cubed
2 pkgs. (20 oz. each) refrigerated shredded hash brown potatoes
1 pkg. (7 oz.) frozen fully cooked breakfast sausage links, thawed and cut into 1/2-inch pieces
1/4 C. chopped onion
1/4 C. chopped green pepper
12 lg. eggs, lightly beaten
Salt and pepper to taste
1 C. shredded cheddar cheese

In a deep 12-in. cast-iron or other heavy skillet, melt butter. Add the potatoes, sausage, onion and green pepper. Cook, uncovered, over medium heat until potatoes are lightly browned, 15-20 minutes, turning once.

Push potato mixture to the sides of pan. Pour eggs into center of pan. Cook and stir over medium heat until eggs are completely set. Season with salt and pepper. Reduce heat; stir eggs into potato mixture. Top with cheese; cover and cook until cheese is melted, 1-2 minutes.

Campfire Hotdogs

Hot dogs
Pillsbury™ crescent rolls

Place a skewer in the ends of your hot dogs about 3/4 the way in.

Open your crescent rolls and wrap one long pre-cut triangle around each hot dog, starting with the flat end of the crescent and ending with the tip of the triangle.

Wrap your crescent-wrapped hot dogs loosely in aluminum foil.

Roast over the fire while turning your stick, just like you would to cook a hot dog.

Cook for 15-20 minutes.

Serve with a side of ketchup, mustard, relish, cheese, chili, onions, jalapeños, sauerkraut, etc.

Shrimp Boil Foil Packets

Prep Time: 5 Min.

Cook Time: 10 Min.

Total Time: 15 Min.

Servings: 4

2 ears of corn cut into 8 pieces
2 med. zucchini sliced thick
8 cloves garlic minced
1 lb uncooked shrimp
4 andouille sausage
2 tsp. Old Bay® Seasoning
2 tsp. Cajun seasoning

8 T. butter
Fresh parsley chopped

Tear an 18" piece of heavy-duty foil for each packet, along with a 16" sheet of parchment paper for each. Layer the parchment paper on top of the foil. Divide the corn, zucchini, minced garlic, shrimp, spices, and butter between the two sheets of foil. To form the packets, bring one of the short edges of the foil to meet the other, then crimp around all edges to seal. Cook the packets on a grill (or the grill grate over your campfire) for 8 minutes, flipping occasionally. Remove from the grill and let cool slightly. Open the packets carefully - they will be full of hot steam. Top with fresh parsley and enjoy.

Campfire Apple Crisp

Prep Time: 5 Min.
Cook Time: 15 Min.
Total Time: 20 Min.
Servings: 4

4-6 apples sliced 1/4" thin
2 T. oil or butter
2 tsp. ground cinnamon
1 tsp. ground nutmeg
1 tsp. ground cloves
4 T. bourbon
1/2 C. brown sugar
2 C. granola

In an 8" or 10" cast iron skillet, over medium heat, sauté the sliced apples in a bit of oil or butter until beginning to soften, about 5 minutes. Add the spices, bourbon, and sugar, and stir to combine. Continue cooking until the sauce thickens and the apples are tender, 5-10 minutes. Remove from the heat and sprinkle the granola evenly across the top. Enjoy straight from the skillet or serve in individual bowls with a dollop of whipped cream.

Campfire Nachos

Prep Time: 5 Min.
Cook Time: 10 Min.
Total Time: 15 Min.
Servings: 4

2 T. neutral flavored oil
1 lb tortilla chips
2 (7.75 oz) cans El Pato® hot tomato sauce or equivalent
2 C. shredded Mexican cheese blend
2 (14.5 oz) cans black beans drained
2 large avocado cubed
8-10 green onions sliced
handful of fresh cilantro chopped
2 small lime cut into wedges

Lightly oil the bottom of a large Dutch oven, to prevent the nachos from sticking. For the first layer, evenly spread 1/3 of the chips into the Dutch oven, topped with 1/4 can hot tomato sauce, 1/4 can black beans, 1/4 C. cheese, and a handful of avocado, green onions, and cilantro. Repeat for the second layer. For the third and final layer, use the remaining 1/3 portion of chips, 1/2 can El Pato®, 1/2 can black beans, 1/2 C. cheese, and the remaining avocado, onion, and cilantro. Cover the Dutch oven and place on a metal grill over your campfire for about 10 minutes, until the cheese has melted. Serve with the lime wedges.

S'mores Rice Krispies

Prep time: 30 min.
Serves: 24 bars.

8-9 graham crackers
8 T. butter
1/4 C. sugar
8 oz bittersweet chocolate, split into squares, set 1/2 C. aside
1 bag (10 oz.) mini marshmallows, set 1 C. aside
6 C. rice cereal

Pre-heat the oven to 375°F. Line a 13x9 inch baking dish with tinfoil, spraying lightly with cooking spray. Lay graham crackers along the base of the dish to cover. Set a large saucepan over a medium heat and add 6 T. of butter followed by the sugar. Once melted and bubbling, pour and evenly spread over the crackers. Bake for 7-10 minutes, remove from oven and place chocolate squares on top. Bake for a further 2 minutes until chocolate melts and spread evenly over the crackers.

Melt remaining 2 T. of butter over a medium-high heat. Continuously stir in the marshmallows until melted, followed by the rice cereal until covered. Scoop the mixture onto the chocolate covered crackers and use your hands/spatula to press into the dish. Scatter over the remaining chocolate (chopped) and marshmallows and place in the refrigerator to set.

Cut into bars and store in an airtight container.

25 Ways to Make S'mores

Traditional S'more: Graham Cracker, Chocolate, Marshmallow

S'moreo: Oreo®, Chocolate, Marshmallow

Salted Caramel and Chocolate S'mores: Graham Cracker, Chocolate, Dulce de Leche/Caramel Topping, Sprinkle of Coarse Sea Salt, Marshmallow

Nutella® S'more: Graham Cracker, Nutella®, Marshmallow

Tropical S'more: Graham Cracker, Pineapple Slice, White Chocolate, Toasted Coconut Marshmallow

Reese's™ S'more: Graham Cracker, Peanut Butter Cup, Marshmallow

Chocolate Chip Cookie S'more: Chocolate chip cookie, Chocolate, Marshmallow

Lemon Meringue Pie S'more: Graham Cracker, Lemon Curd, Marshmallow

Choc covered strawberries: Chocolate Graham Cracker, Chocolate, Sliced Strawberries, Marshmallow

Caramel Churro S'mores: Cinnamon Graham Cracker, Dulce de Leche, Marshmallow

Nutella® Banana S'more: Graham Cracker, Nutella®, Banana Slices, Marshmallow

Cheesecake S'mores: Graham Cracker, Whipped Cream Cheese, Strawberry Jam, Marshmallow

Fluffernutter S'mores: Graham Cracker, Peanut Butter, Marshmallow

Caramel Apple S'mores: Graham Cracker, Dulce de Leche, Apple Slices, Marshmallow

Grasshopper (Mint) S'mores: Chocolate Graham Cracker, Peppermint Patty (or Andes Mints®), Marshmallow

Samoa S'mores: Graham Cracker, Chocolate, Caramel, Toasted Coconut Marshmallow

Fudge Stripe S'mores: Fudge Stripe Cookie, Marshmallow

Cookie Butter S'mores: Graham Cracker, Cookie Butter, Marshmallow

Elvis S'mores: Graham Cracker, Peanut Butter, Banana, Bacon, Marshmallow

Berries and cream S'mores: Graham Cracker, White Chocolate, Berries (Strawberries, Raspberries, Blueberries), Marshmallow

Caramel Banana S'mores: Graham Cracker, Dulce de Leche, Banana Slices, Marshmallow

PB+J S'mores: Graham Cracker, Peanut Butter, Strawberry Jam (or Sliced Strawberries), Marshmallow

Cookies and Cream S'mores: Oreo® Cookies, Cookies and Cream Chocolate or White Chocolate, Marshmallow

Banana Split S'mores: Graham Cracker, Chocolate, Banana Slices, Strawberry Slices, Marshmallow

Black Forest S'mores: Chocolate Graham Cracker, Cherry Pie Filling, Chocolate, Marshmallow

Freeze Marshmallows for Freshness

Stale marshmallows aren't unsafe to eat but they are not exactly pleasant, either. Marshmallows in a poorly sealed bag can go bad in as little as one to three days.

Freezing marshmallows is simple, there is no fancy preparation needed. Simply put the marshmallows in a seal-able freezer bag, press all the air out and put them in the freezer. The cornstarch dusting on the mallows will keep them from sticking together.

The best way to bring them back to room temp - put them in the fridge overnight to defrost them slowly, and keep them sealed airtight. You can also use them directly from frozen!

Quote of the Week:

"The Eagle uses the negative energy of the storm to fly even higher."

~ Anonymous