

Enjoy camping? Here are some recipes to try on your next outing.

Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to ads@thedrummer.com.

Campfire Pancakes with Peanut Maple Syrup

Prep/Total Time: 20 min.

*Yield: 8 pancakes
(1/4 c. syrup)*

1 pkg. (6-1/2 oz.) chocolate chip muffin mix
2/3 c. 2% milk
1 lg. egg, room temp., lightly beaten
1/2 c. miniature marshmallows
1/4 c. butterscotch chips
1/4 c. maple syrup
1 T. chunky peanut butter

In a large bowl, combine muffin mix, milk and egg; stir just until moistened. Fold in marshmallows and chips.

Lightly grease a griddle; heat over medium heat. Pour batter by 1/4 cupfuls onto griddle. Cook until bubbles on top begin to pop and bottoms are golden brown. Turn; cook until second side is golden brown.

Meanwhile, microwave maple syrup and peanut butter in 10- to 20-second intervals until heated through. Serve with pancakes.

Shepherd's Breakfast

Prep/Total Time: 30 min.

Yield: 8 servings

3/4 lb. bacon strips, finely chopped
1 med. onion, chopped
1 pkg. (30 oz.) frozen shredded hash brown potatoes, thawed
8 lg. eggs
1/2 tsp. salt
1/4 tsp. pepper
1 c. shredded cheddar cheese

In a large skillet, cook bacon and onion over medium heat until bacon is crisp. Drain, reserving 1/4 cup drippings in pan.

Stir in hash browns. Cook, uncovered, over medium heat until bottom is golden brown, about 10 minutes. Turn potatoes. With the back of a spoon, make 8 evenly spaced wells in potato mixture. Break 1 egg into each well. Sprinkle with salt and pepper.

Cook, covered, on low until eggs are set and potatoes are tender, about 10 minutes. Sprinkle with cheese; let stand until cheese is melted.

Campfire Bean 'N' Ham Soup

Prep Time: 15 min. + standing

Grill Time: 1-1/2 hours

Yield: 12 servings (3 qts.)

1 lb. dried navy beans
2 sm. onions
8 c. water
4 c. cubed fully cooked lean ham (1-1/2 lbs.)
2 smoked ham hocks
2 c. chopped celery
1 c. chopped carrots
1/2 tsp. dried basil
1/2 tsp. pepper

Place beans in an ovenproof Dutch oven; add enough water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1-4 hours or until beans are softened.

Chop 1 onion; slice second onion and separate into rings. Set onions aside. Drain and rinse beans, discarding liquid. Return beans to the pan. Add reserved onions; stir in the remaining ingredients. Cover pan and place on the grill rack over indirect medium heat.

Cover grill; cook for 1 hour or until beans are almost tender. Uncover Dutch oven; cover grill and cook 30 minutes longer or until beans are tender. Discard ham hocks.

Campfire Bundles

Prep Time: 15 min.

Grill Time: 1 hour

Yield: 6 servings

1 lg. sweet onion, sliced
1 lg. green pepper
1 lg. sweet red pepper

1 lg. sweet yellow pepper
4 med. potatoes, cut into 1/4" slices
6 med. carrots, cut into 1/4" slices
1 sm. head cabbage, sliced
2 med. tomatoes, chopped
1 to 1-1/2 lbs. smoked Polish sausage, cut into 1/2" slices
1/2 c. butter, cubed
1 tsp. salt
1/2 tsp. pepper

Place vegetables on three double thicknesses of heavy-duty foil (about 18 in. square). Top each with sausage, and dot with butter. Sprinkle with salt and pepper. Fold foil around each mixture; seal tightly.

Grill, covered, over medium heat 30 minutes. Turn and grill until vegetables are tender, about 30 minutes longer. Open foil carefully to allow steam to escape.

Ham & Jack Pudgy Pie

Prep/Total Time: 10 min.

Yield: 1 serving

2 slices sourdough bread
2 T. diced fully cooked ham
2 T. canned sliced mushrooms
3 T. shredded pepper jack cheese
1 T. salsa

Place one slice of bread in a greased sandwich iron. Top with ham, mushrooms, cheese, salsa and remaining bread slice. Close iron.

Cook over a hot campfire until golden brown and cheese is melted, 3-6 minutes, turning occasionally.

Campfire Mac & Cheese

Prep Time: 15 minutes

Cook Time: 15 minutes

Yield: 4 servings

2 c. uncooked elbow macaroni
1 c. alfredo sauce
1/2 c. shredded sharp cheddar
1/2 c. shredded parmesan
1/2 c. shredded mozzarella
1/2 c. milk or half & half

Cook macaroni in heavily salted water according to instructions on package.

Stir together cooked pasta, alfredo, cheeses, and milk.

Spoon into a disposable (8x8") aluminum pan. Optionally top with a bit more cheese! Cover tightly with aluminum foil and store in a fridge or cooler until ready to cook (up to 3 days).

Cook over hot coals, or elevated over a fire, until cheese is melted and bubbling, about 20 minutes.

Campfire Peach Cobbler

Prep Time: 25 min.

Cook Time: 30 min. + standing

Yield: 8 servings

2 c. all-purpose flour
1 c. sugar
4 tsp. baking powder
1/2 tsp. salt
1 c. 2% milk
1/2 c. butter, melted

Filling:

2 cans (15-1/4 oz. ea.) sliced peaches
1/4 c. sugar
1/2 tsp. ground cinnamon, opt.

Prepare campfire or grill for low heat, using 32-40 charcoal briquettes.

Line the inside of a 10-in. Dutch oven with heavy-duty foil. In a large bowl, whisk together first 4 ingredients. Add milk and melted butter, stirring just until moistened. Pour into prepared pan.

Drain peaches, reserving 1 cup syrup. Arrange peaches over batter; sprinkle with sugar and, if desired, cinnamon. Pour reserved syrup over fruit. Place lid on Dutch oven.

When briquettes are covered with white ash, place Dutch oven directly on half of the briquettes. Using long-handled tongs, place remaining briquettes on top of pan lid. Cook 30-40 minutes or until cobbler is set and beginning to brown, using tongs to lift lid carefully when checking. If necessary, cook 5 minutes longer. Remove from heat; let stand, uncovered, 15 minutes before serving.

Campfire Cinnamon Twists

Prep/Total Time: 25 min.

Yield: 16 servings

1/4 c. sugar
2 tsp. ground cinnamon
1 tube (12.4 oz.) refrigerated cinnamon rolls with icing
2 T. butter, melted

Mix sugar and cinnamon. Remove icing from cinnamon rolls; transfer to a resealable plastic bag for drizzling.

Separate rolls; cut each in half. Roll halves into 6-in. ropes. Wrap each rope tightly around a long metal skewer, beginning 1/2 in. from pointed end; pinch each end to secure.

Cook rolls over a hot campfire until golden brown, about 5 minutes, turning occasionally. Brush with butter; sprinkle with sugar mixture. Cut a small hole in 1 corner of icing bag. Drizzle icing over twists.

Quote of the Week:

“Time is free, but it’s priceless. You can’t own it, but you can use it. You can’t keep it, but you can spend it. Once you’ve lost it you can never get it back.”

- Harvey MacKay