

# **Sunshine Expedition Cookbook**



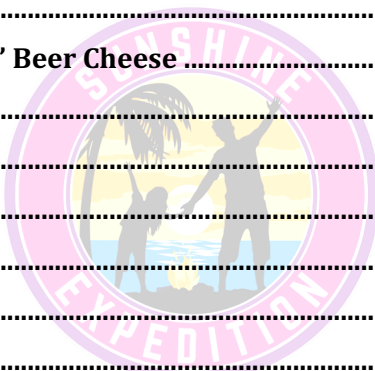
**Campout Cooking &  
Midnight Meat!!**

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## Tips to Camp Cooking

- Your aim when camping is to keep your cooler at least as cold as your refrigerator, at 40 degrees Fahrenheit. It takes 2.5 pounds of ice to chill a gallon of room temperature liquid. To aid your efforts of keeping things cool, freeze what won't be consumed in the first meal...marinated meat, cheese, butter, juice, etc
- A tip to cool your cooler → fill it with ice blocks the night before and remove them when you're ready to load the cooler. This way you are pre-chilled making your ice last longer
- Layering Tips:
  - Put wrapped raw meats and fish in the cooler first, followed by frozen dairy, deli meats, bread, eggs and condiments
  - Put fruits and vegetables on top
  - It's a good idea to place chocolate for s'mores in the cooler too. You can place it in a resealable plastic bag and place at the top, the bag will protect it from moisture.
- Cubed ice is idea for short-term cooling. Block ice holds down the frigid fort for longer. Use blocks or large flat reusable ice packs as your foundation, then scatter cubes between each layer of provisions as well as a layer placed last on top
- To roughly estimate how many coals you'll need to reach 375 degrees in your dutch oven, double the oven's diameter and place 1/3 of the sum underneath and 2/3 on the lid in an evenly spaced circle. Or cheat and see the chart below.

## Dutch Oven Sizes and Capacities

Oven Size	Oven Capacity	Persons Served
5-inch	1 Pint	1-2
8-inch	2 Quarts	2-4
10-inch	4 Quarts	4-7
12-inch	6 Quarts	12-14
12-inch "Deep"	8 Quarts	16-20
14-inch	8 Quarts	16-20
14-inch "Deep"	10 Quarts	22-28
16-inch	12 Quarts	22-28



Temperature in Dutch Ovens										
Temperature	8" Oven		10" Oven		12" Oven		14" Oven		16" Oven	
	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom
300°	10	4	12	6	14	8	16	10	18	12
325°	11	5	13	7	15	9	17	11	19	13
350°	12	6	14	8	16	10	18	12	20	14
375°	13	7	15	9	17	11	19	13	21	15

- Store your perishable fruits and vegetables in paper bags and separate them so they don't cause each other to overripen with the ethylene that each gives off. Lettuce does best if it's washed and refrigerated just before the camping trip. Other fruits and vegetables may have natural preservatives on the skin, so wash them off just before use.
- Keep meat and other foods separate from each other, and double-bag meat that's being stored in the same cooler as other foods.
- Never cut cheese or produce on the same cutting board you use to cut meat unless you wash the board with hot soapy water first. One tip is to do any cutting of meat before the camping trip and then store it frozen. This will help meal preparation go faster, too.
- Wrap steaks or hamburger patties in wax paper first, then in plastic wrap. Put each steak into an individual watertight zip baggie, and squeeze all the excess air out when you seal it.
- Have a cooler for food and another cooler for drinks. This avoids all the warm air getting in - melting your ice and spoiling your food – every time you get a drink.
- Eggs - to avoid breaking them in a bag or cooler, crack them and pour into a resealable plastic bottle. They'll survive the trip and won't make a mess when you cook them. Don't scramble ahead of time as this shortens their shelf life in your bottle. At the campsite, simply shake the bottle to mix and pour into your pan

### **Foil Packet Primer**

- Since the contents of a foil packet cook via steam, make sure you've provided moisture (in the form of wine, miso, coconut milk, tears of joy, etc) then make sure the moisture stays put with a forceful fold. Depending on your meal's mass, lay out 12-18 inches of heavy-duty foil (or double-layer regular foil) per packet, then position the ingredients in the center, leaving enough room for an air pocket. Bring the short ends together and fold over twice, then tightly fold (do not crumple) in the loose ends to seal the deal
- Meat is best positioned on the bottom of the packet, since it must be cooked through. Delicate fresh herbs, minced garlic and cheese are the most vulnerable to scorching, so when constructing your packet, keep them toward the top. Add liquids and fats last, so that they'll slowly mix and mingle with everything on their way down.
- Before plopping down your packets, build up a nice thick bed of coals (about 2 inches) that follow the Goldilocks principle: neither too hot (bright red) or too cold (a tepid black), but just right (grayish white means go). Ward off hot spots by rotating the packets halfway through the cooking time.
- The average foil packet takes 20-30 minutes to cook, but as always, use your best judgement.
- When in doubt, get the cabbage out – and line the packet with a leaf on top and bottom as insulation.

- Besides being fast and unfussy, packet possibilities are virtually limitless, so finicky eaters and adventurous epicureans can stuff and steam alongside each other in perfect harmony. Prep a dozen or so ingredients at home, transport in resealable deli containers then let the group mix and match



## “Coffee” Tips for Nighttime Camping

- **Flask Cleaning:** fill with boiling water, drain it and dry it. To get it extra clean you can use a 1:1 mixture of water and white vinegar for soaking it. Then give it an extra rinse of boiling hot water to get rid of any vinegar residue.
- There are (2) Tbsp in 1 oz (30 ml)
- There are (4) Tbsp in ¼ cup (60 ml). A ¼ cup is also 2 oz
- 1 oz is 30 ml
- **Shaken or Stirred** – the general rule of thumb is that you stir a cocktail only if all the ingredients in it are “see through,” that is to say, alcohol-based ingredients like spirits, liquors, vermouth, and amari, or sweeteners such as simple syrup and flavored syrups. You shake a cocktail if it has cloudy ingredients that need to be emulsified into the cocktail, such as fruit juices, dairy, eggs and such. There are some exceptions to the rule, but they are few.
- **Ice is a critical cocktail ingredient.** When you have a well-made cocktail, 20-25% of its volume is actually water that was added by shaking or stirring it with ice. If you have no ice, make sure you dilute your cocktail with some water. This will approximate the dilution effect from ice. Do a little math to calculate 20-25% of the cocktail volume and add that on top of your cocktail.
- **Flask Cocktails**
  - Opt for aged spirits as your base. Aged spirits are brown and are softer, rounder in flavor from the process of aging in oak. This makes them more pleasant at room temperature
  - Choose a “stirred” cocktail recipe. Avoid citrus, dairy and egg. You want all of the ingredients in your cocktail to be super stable so that they don’t degrade over the time spent together in the flask and at room temperature



# Camp Cookout Breakfast Recipes

## Hasty Hash

### Ingredients

- Ground Beef
- Onion
- Potatoes
- Carrots
- Steak Seasoning

### Directions

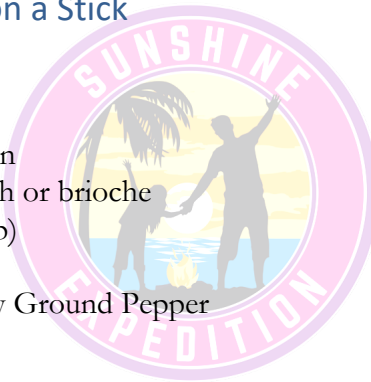
- At home, brown ground beef with onion, put to the side
- Cut potatoes into cubes and brown with carrots until tender
- Place everything into a roasting pan and season to taste
- Put on hot coals for approx. 30 minutes until well heated through

## Egg in a Hole and Bacon on a Stick

\*Serves 4

### Ingredients

- (8) slices thick-cut bacon
- (1) plump loaf of challah or brioche
- Unsalted Butter (1 Tbsp)
- (4) Large Eggs
- Kosher Salt and Freshly Ground Pepper
- Hot Sauce
- 12-inch skillet
- 2-inch biscuit cutter
- Roasting Sticks



### Directions

- Weave (2) slices of bacon onto a stainless steel roasting stick, such as a Rolla Roaster, and rotate over the campfire for about 5 minutes until crisp
- Slice the bread into (4) 1-inch thick slices and use the 2-inch biscuit cutter to cut a hole in the middle of each piece. Save the cutout middles
- Heat the skillet on the campfire grill or camp stove over med-high heat. Melt the butter in the skillet and place the bread and cutout middles in the pan
- Crack an egg into the center of each slice and cook until the bread is toasty and the egg whites are almost set – about 3 minutes.
- Flip and cook the other side for 2 minutes
- Season with salt and pepper and serve with the cutout middle, the bacon and hot sauce

## Creamy Cheddar and Bacon Grits

\*Serves 4

### Ingredients

- Bacon, finely chopped (1/2 lb)
- Milk (1 cup)
- Kosher Salt (1 Tsp)
- Stone-Ground Grits (1 cup)
- Unsalted Butter, 4 Tbsp (1/2 a stick)
- Sharp Cheddar Cheese, grated (3/4 cup)
- Parmesan, grated (1/2 cup). Ideally, Parmigiano-Reggiano
- Freshly Ground White Pepper (1/4 Tsp)
- Fresh Chives, for garnish
- 12-inch skillet
- Medium Saucepan
- Whisk
- Wooden Spoon

### Directions

- Heat skillet on med-high heat. Cook the bacon until crisp, remove with a slotted spoon and set aside on paper-towel lined plate to drain
- When cool, crumble the bacon
- Bring (3) cups water, the milk and the salt to a boil in a med saucepan over med-high heat. Whisk in the grits and reduce the heat to low
- Cook, stirring constantly until the grits are very creamy – about 20 minutes.
- If the grits become too thick, stir in a little hot water
- Stir in the butter, cheeses and white pepper.
- Taste and adjust seasoning.
- Sprinkle with the bacon and garnish with snipped chives

## Buckwheat Buttermilk Flapjacks with Maple Bourbon Butter

\*Serves 4

### Pancake Mix Ingredients

- Buckwheat Flour (1/2 cup)
- Whole Wheat Flour (1/2 cup)
- Sugar (2 Tbsp)
- Baking Powder (1 Tsp)
- Baking Soda (1/2 Tsp)
- Kosher Salt (1/2 Tsp)

### Maple Bourbon Butter Ingredients

- Dark Maple Syrup (1 cup)
- Vanilla Extract (1 Tsp)
- Cold Unsalted Butter (1 cup – 2 sticks, cut into cubes)
- Bourbon (1 Tbsp)

## **Pancake Batter Ingredients**

- (1) Large Egg
- Buttermilk (1 cup)
- Canola Oil (2 Tbsp, plus more to grease the pan)

## **Directions**

- Tip: use a gallon-size resealable bag as your batter butler. Cut off the corner and pipe away.
- Tip 2: consider melting the butter and bourbon into the syrup before the campout
- For Pancake Mix – combine the buckwheat flour, whole wheat flour, sugar, baking powder, baking soda and salt in a resealable gallon-size plastic bag
- For Maple Bourbon Syrup – in a medium saucepan, heat the syrup and vanilla over medium heat until hot but not boiling. Remove the pan from the heat and whisk 2 cubes of the cold butter into the syrup
  - Return to low heat and continue whisking in the butter one cube at a time
  - Do not let the syrup boil or it will separate
  - When all the butter has been incorporated, remove the pan from the heat and whisk in the bourbon
  - Pack in a 1-pint mason jar and refrigerate. The syrup will keep for up to 2 months
  - At camp, gently rewarm the Maple Bourbon Butter in a saucepan of water over low heat, keeping the water temp below boiling. You may want to take the lid off the jar to avoid pressure building and hot butter shooting out
- For Pancake Batter – heat skillet over med-high heat. Whisk together the egg, buttermilk and canola oil in a small bowl. Add the egg mixture to the bag with the pancake mix, seal it and mush the contents around until just combined
- Pour a bit of canola oil into the skillet, just enough to coat, and use a paper towel to wipe it around and remove excess
- Cut the corner of the bag with the pancake mixture and pipe 2-3 pancakes, about 3 inches wide onto the hot skillet.
- Cook for 3 minutes until bubbles start to form and pop. Flip and cook for an additional 2 minutes
- Repeat the process with the oil and pipping pancakes
- Stack on a plate, pour on maple bourbon butter and enjoy

## Camp Cookout Lunch Recipes

### Hot Ham and Pineapple Sandwiches

\*6 Servings

#### Ingredients

- (6) artisan French rolls, room temperature
- Deli slices ham (9 oz or you decide how meaty it should be)
- (6) pineapple rings, cut in 1/2 if desired
- (6) slices of cheddar cheese (Tillamook is best)
- Honey Mustard (or Dijon or Deli)
- Honey

#### Directions

- Cut a roll in 1/2 and mix mustard and honey together. Apply mixture to bottom 1/2 of each roll
- Layer each sandwich as follows: fold a few pieces of ham and place it on top of the mustard. Top the ham with a pineapple ring. Top the pineapple with a slice of cheese, and add the top 1/2 of the roll
- Wrap each sandwich well with heavy duty aluminum foil. Place the sandwiches over hot coals or a grill rack until hot. This should take about 20 minutes depending on the heat of your fire
- Carefully unwrap and enjoy!

### Corn on the Cob with Chili-Lime Butter

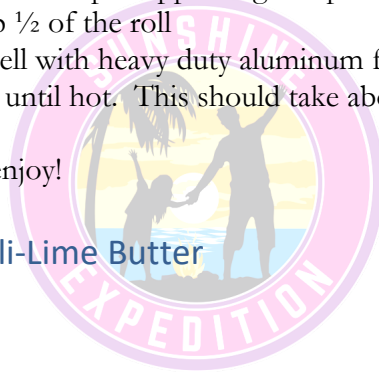
\*6 Servings

#### Ingredients

- Chili-Lime Butter (see recipe)
- (6) ears of corn, husks on
- Cotija cheese
- Twine
- Large Bowl or Bucket

#### Directions

- At home, prepare the Chili-Lime Butter and refrigerate
- At camp, prepare a campfire
- Remove the Chili-Lime Butter from the cooler and let it come to room temperature. Carefully peel the corn husks away from the kernels without tearing them off, and remove and discard the corn silk. Replace the husk and use kitchen twine to tie it shut. Repeat with all 6 ears. Soak the trussed cobs in a large bowl or bucket of fresh cold water for 20 minutes
- Shake off the excess water from the corn and place the ears directly in the coals. Bake until cooked through, about 20 minutes, turning once. Remove from the coals and peel back the husks completely so that a handle forms, then slather the corn with Chili-Lime Butter and sprinkle with Cotija



## Smoky Smashed Potatoes

\*Serves 4

### Ingredients

- Smoked Paprika-Garlic Butter (see recipe)
- (1 Lb) Yukon Gold Potatoes
- Kosher Salt
- Bacon, cut crosswise into ½ inch wide pieces (8 oz)
- Smoked Cheddar Cheese, Grated (3 oz)
- Freshly Ground Pepper
- Large pot for boiling potatoes
- 12-inch cast iron skillet
- Slotted spoon and spatula

### Directions

- At home, prepare the Smoked Paprika-Garlic Butter and refrigerate
- Prepare a campfire and fit it with a grill grate, set up your camp stove
- Remove the Smoked Paprika-Garlic Butter from the cooler and let it come to room temperature. In a large pot over high heat on the camp stove, boil the potatoes in assertively salted water until fork-tender, 20-25 minutes
- While the potatoes are boiling, heat a 12-in cast iron skillet on the campfire grill grate or over medium-high heat on the camp stove and cook the bacon until crispy. With a slotted spoon, remove the bacon from the pan and set aside on a paper towel-lined plate. Pour all but 2 Tbsp of the bacon fat out of the skillet
- Drain the boiled potatoes and place them in the hot skillet. Use a spatula to gently but firmly smash each one down to about 1 inch thick. Spoon Smoked Paprika-Garlic Butter evenly over the top of the potatoes, then sprinkle with the cheddar and bacon and season with salt and pepper
- Place the skillet on the campfire grill, cover with a lid or foil, and cook until the potatoes are soft, sizzling and melty – about 15 minutes. Check the bottoms occasionally to prevent burning.
- Season with salt and pepper and serve

## Perfect Pizza Dough

\*Makes 4 12-inch pizzas

### Ingredients

- Warm Water, 110-115 degrees (2 cups)
- Extra Virgin Olive Oil (3 Tbsp)
- Honey (1 Tbsp)
- Bread Flour, plus more for dusting (4.5 cups)
- (1) Packet Active Dry Yeast (1/4 ounce...about 2.25 Tsp)
- Kosher Salt (2 Tsp)

### Directions

- Whisk together the warm water, olive oil and honey in a small bowl

- Pulse the bread flour, yeast and salt in a food processor until combined, about 5 seconds. Add the wet ingredients and process until a dough ball forms, 15-20 seconds.
- Let the dough process for another 10-15 seconds. The dough will be wet and sticky, with a slight stretch to it
- With floured hands, remove the dough from the processor and place it on a floured surface. Knead for a few seconds, then divide the dough into (4) equal parts
- Tuck the edges under to form a ball and place each ball in a 1-quart resealable container or gallon-size resealable plastic bag
- Refrigerate the dough for at least 24 hours and up to 3 days
- If cooking at a campsite, transport in cooler with a small container of flour
- When ready, remove the dough from cooler/fridge and with floured hands, place it on a floured surface and tuck the edges under again to re-form a ball.
- Let the dough balls rest at room temperature for 1 hour before cooking

## Rucksack Red Sauce

### Ingredients

- Extra Virgin Olive Oil (1/4 cup)
- (3) Garlic Cloves, large and minced
- Can San Marzano Pureed Tomatoes (28 oz)
- Kosher Salt (1/2 Tsp)
- Freshly Ground Pepper (1/4 Tsp)

### Directions

- Heat the olive oil in a medium saucepan over med-low heat, add garlic and cook until the garlic is fragrant and lightly toasted – about 1 minute
- Add the tomatoes, salt and pepper.
- Bring to a boil, reduce the heat to maintain a simmer and cook for 1 hour.
- Use immediately, or let cool and transfer to a 1-quart mason jar and refrigerate
- You can also freeze what you will use at camp, it'll help keep the cooler cold
- Stir in a handful of fresh chopped basil as desired

## Chili-Lime Butter

### Ingredients

- Chili Powder (1 Tsp)
- Grated Lime Zest (2 Tsp)
- Kosher Salt (1/2 Tsp)
- Butter Stick/s

### Directions

- Start with (8) tablespoons – 1 stick – softened unsalted butter and mix in the seasonings with a fork or in a food processor.
- Transfer the compound butter to a widemouthed 8-ounce Mason jar and refrigerate until there's a reason to use it

- Butter will keep for about 2 weeks in the fridge, and up to 3 months in the freezer

## Smoked Paprika-Garlic Butter

### Ingredients

- Smoked Paprika (1 Tsp)
- Minced Garlic (1 Tbsp)
- Kosher Salt (1/2 Tsp)
- Butter Stick/s

### Directions

- Start with (8) tablespoons – 1 stick – softened unsalted butter and mix in the seasonings with a fork or in a food processor.
- Transfer the compound butter to a widemouthed 8-ounce Mason jar and refrigerate until there's a reason to use it
- Butter will keep for about 2 weeks in the fridge, and up to 3 months in the freezer

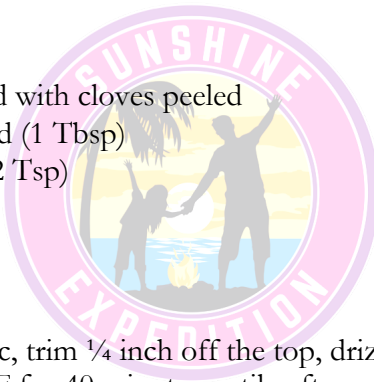
## Spicy Roasted Garlic Butter

### Ingredients

- (1) Head Garlic, roasted with cloves peeled
- Flat-leaf Parsley, minced (1 Tbsp)
- Red Pepper Flakes (1/2 Tsp)
- Kosher Salt (1/2 Tsp)
- Butter Stick/s

### Directions

- To roast a head of garlic, trim 1/4 inch off the top, drizzle with 1 tsp of olive oil, wrap in foil and bake at 400 F for 40 minutes until soft
- Start with (8) tablespoons – 1 stick – softened unsalted butter and mix in the seasonings with a fork or in a food processor.
- Transfer the compound butter to a widemouthed 8-ounce Mason jar and refrigerate until there's a reason to use it
- Butter will keep for about 2 weeks in the fridge, and up to 3 months in the freezer



## Pie Iron Recipes

The pie iron is essentially two long-handled mini cast-iron skillets clasped together. The rules of pie iron engagement are simple – butter a slice of bread, place it buttered-side down on one half of the iron, build your sandwich on top, cover with the second slice of bread buttered side up. Squeeze the pie iron shut and hold it over the coals until your pudgie pie is nice and toast...usually 3-5 minutes per side.

Since cooking time is brisk, be sure to work with fully cooked foods.

### Option 1

#### Ingredients

- Pimento Cheese
- Heirloom Tomato
- Sourdough Bread

### Option 2

#### Ingredients

- Raspberry Jam
- Cinnamon Sunbutter
- Whole Wheat Bread



### Option 3

#### Ingredients

- Pears
- Gorgonzola Dolce
- Brioche

### Option 4

#### Ingredients

- Honeycrisp Apple
- Almond Butter
- Cinnamon Swirl Bread

### Option 5

#### Ingredients

- Ham
- Scrambled Eggs
- Fontina
- English Muffin



## Option 6

### Ingredients

- Mortadella
- Soppressata
- Capicola
- Provolone
- Pickled Peppers
- Ciabatta

## Option 7

### Ingredients

- Prosciutto
- Taleggio
- Onion Jam
- Fresh Figs
- Focaccia

## Option 8

### Ingredients

- Hamburger Patty (cooked)
- Swiss
- Sautéed Onion
- Rye Bread



## Option 9

### Ingredients

- Breakfast Sausage Links (cooked)
- Cheddar
- Maple Syrup
- Freezer Waffles

## Foil Packet Side Dishes

### Option 1

#### Ingredients

- Baby Potatoes (1 lb)
- Whole Grain Mustard (2 Tbsp)
- White Wine Vinegar (1/4 cup)
- Uncooked Bacon, chopped (2 slices)
- Cook for 30 minutes

### Option 2

#### Ingredients

- (2) Large Sweet Potatoes, peeled and cubed
- Curry Leaves (3)
- Coconut Milk (1/4 cup)
- Cardamom Pod (1)
- Cook for 20 minutes

### Option 3

#### Ingredients

- Cherry Tomatoes, 1 Pint
- (2) Smashed Garlic Cloves
- Oregano Sprigs (3)
- Olive Oil (1 Tbsp)
- Cook for 20 minutes



### Option 4

#### Ingredients

- (1) Head Cauliflower, broken into florets
- Harissa (1 Tbsp)
- Pitted Oil-Cured Olives (1/4 cup)
- Olive Oil (1/4 cup)
- Parmigiano-Reggiano, finely grated to finish
- Cook for 15 minutes

### Option 5

#### Ingredients

- (6) Pitted Apricots
- Honey (2 Tbsp)
- (1) Sprig Rosemary
- St-Germain Elderflower Liqueur (1/4 cup)

- Cook for 15 minutes

## Option 6

### Ingredients

- Strawberries, 1 quart, hulled
- Balsamic Vinegar (1 Tbsp)
- Vanilla Extract (1 Tsp)
- Brown Sugar (2 Tbsp)
- Cook for 15 minutes



# Camp Cookout Dinner Recipes

## Grilled Sriracha Salmon

### Ingredients

- Salmon – cut into steaks about 4in wide (1 lb)
- Teriyaki sauce (10oz +)
- Sweetened condensed milk (1/2 cup)
- Mayonnaise (1/2 cup)
- Sriracha Hot Sauce

### Directions

- Marinade salmon in teriyaki sauce for 2 to 6 hours.
- Preheat pellet grill to 350 degrees. Once grill is hot, place salmon on the grill.
- Cook salmon for about 20 minutes, or until the meat starts to flake and the fat starts to appear with a target temperature of 145 degrees.
- Mix together sweetened condensed milk, mayonnaise. Add small amounts of Sriracha sauce until it gets to a desired heat level. Usually about 1 tablespoon.
- Once salmon is done, remove from grill and top with a spoonful of mixed Sriracha sauce.
- Serve with grilled veggies and/or rice.

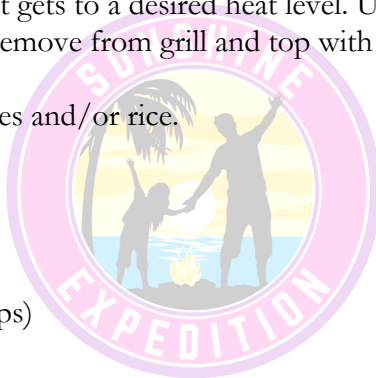
## Country Butter Biscuits

### Ingredients

- All-purpose flour (2 cups)
- Bread flour (2 cups)
- Baking Soda (1/2 tsp)
- Baking powder (2 Tbsp)
- Kosher salt (2 tsp)
- Unsalted butter (12 Tbsp)
- Buttermilk (2 cups)

### Directions

- Cut butter into small pieces and place in freezer on a cookie sheet (or fridge if freezer isn't avail). This allows the butter to be chunky in the dough mix
- Combine dry ingredients. Cut butter chunks into flour. Add buttermilk, batter will be moist.
- Flatten dough on counter with hands then fold in half 5 times. Flatten dough again to 1 inch thick.
- Use biscuit cutter to cut out, without twisting the cutter. Place in a cast iron pan or cookie sheet. If using cast iron pan, preheat the pan.
- Preheat pellet grill to 450 degrees F. and cook for 10-12 minutes or until golden brown.



## BBQ Bean Bake

### Ingredients

- Ground Beef (1 lb)
- Bacon (1 lb)
- (1) Large Onion, chopped
- Mustard (4 Tbsp)
- Molasses (4 Tbsp) or Brown Sugar (1/2 cup)
- Pepper (3/4 Tbsp)
- (2) 16 oz. cans red kidney beans, with juice
- (2) 16 oz. cans pork & beans, with juice
- (2) 16 oz. cans butter beans, drained
- Ketchup (1/2 cup)
- BBQ Sauce (1/2 cup)
- Salt (1 Tsp)
- Chili Powder (1 Tsp)

### Directions

- Cook bacon at home, drain and chop
- Cook beef and onion at home, drain off fat
- Mix all of the above ingredients together well.
- At campfire, simmer for 30 minutes stirring occasionally or put in Dutch oven and place on hot coals for 45 minutes, stirring occasionally

## Big Jim's Camping Beans

### Ingredients

- Breakfast Sausage (1 lb, crumbled and cooked)
- Ground Beef (1 lb, crumbled and cooked)
- (1) large onion
- (1) bell pepper
- (2) Jalepeno peppers
- (1) Can butter beans
- (1) Can kidney beans
- (1) Can green beans
- BBQ sauce (1/2 cup)
- Dark Brown Sugar (3 Tbsp)

### Directions

- At home - dice and sauté onion, bell pepper and jalepeno pepper with meat
- In either a crock pot or baking dish, add beans, BBQ sauce and brown sugar
- Place roasting pan on coals until thoroughly heated thru or in an oven at 375 degrees for 45 minutes

## Jack Daniel's Flak Steak

### Ingredients

- Flank Steak (1.5 lb, about 1/2 inch thick)
- (1) Garlic Clove, minced
- Mustard (2 Tsp)
- Jack Daniel's Whiskey (1/4 cup)
- Butter (2 Tbsp)
- Salt and Pepper to taste

### Directions

- At home, with a sharp knife, score the flank steak, about 1/8 inch deep, making a diamond pattern
- Mix garlic, mustard and whiskey together. Place steak and marinade in a resealable bag and refrigerate (or place in cooler) overnight
- Remove steak from refrigerator (or cooler) and preheat grill. Grill about 3-5 minutes per side brushing with butter periodically
- Slice into strips, across the grain and serve

## Beanie Weenies

### Ingredients

- (1) 14 oz. can Ranch beans with jalapenos
- (1) 14 oz. can Ranch beans with sweet onions
- (1) package Lil Smokies (beef or with cheese)
- (1-2) Yellow or White Onion, chopped
- Shredded Cheese and Hot Sauce (optional)

### Directions

- Brown the Lil Smokies and then add both cans of beans and simmer
- You can serve them up with some chopped onion or shredded cheese on the side to add some extra flavor

## Wild Berry Syrup

### Ingredients

- Fresh Berries (2 cups, strawberries, raspberries, blackberries, blueberries, boysenberries, etc)
- Sugar (1 cup)
- Water (1 cup)
- Fresh Lemon Juice, (1 Tbsp)

### Directions

- Combine the berries, sugar and water in a heavy-bottomed pot. Keep the pot uncovered and slowly bring to a boil, stirring to dissolve the sugar
- Once it has boiled, turn down the heat to med-low simmer and simmer for about 15 minutes, using a wooden spoon to crush the berries as they cook.

- Remove from the heat and strain through a fine-mesh strainer, pressing gently on the berries to make sure all their juice is released
- Stir the lemon juice into the syrup and allow to cool
- Finished syrup will keep in the fridge for at least 2 weeks



## Dutch Oven Cooking

### Cowboy Campfire Breakfast

\*4 Servings

#### Ingredients

- Dutch Oven
- Ground chorizo sausage - 1 lb
- Hash Browns – 2 cups
- (1) can tomatoes and peppers (15oz)
- (1) can black beans (15oz)
- (6) medium-sized eggs, scrambled
- Monterey Jack Cheese – ½ cup

#### Directions

- Build your campfire, ideally using hardwood lump charcoal and allow the fire to burn for 10-15 minutes. Once the charcoal is white-hot, carefully push it into a pile for direct cooking
- Preheat the dutch oven over the fire for 2-3 minutes
- Add the sausage to the oven and cook until brown
- Add the hash browns and cook for 4-5 minutes
- Stir in the canned tomatoes and peppers along with the black beans, cook for another 5 minutes
- Top with the scrambled eggs
- Place the lid on the oven and add charcoal on top of the lip and cook for ½ hour, or until the eggs are entirely cooked through
- Remove the charcoal and lid and scatter the cheese over the top
- Replace the lid minus the charcoal and cook for another 2-3 minutes, or until the cheese is melted

### Mountain Man's Breakfast Casserole

\*12 Servings

#### Ingredients

- Dutch Oven
- Mild pork sausage – 1 lb
- (1) onion, peeled and chopped
- (1) garlic clove, peeled and minced
- (1) red bell pepper, chopped
- (1) green bell pepper, chopped
- (1) package frozen shredded hash brown potatoes – 2 lb
- (12) medium eggs, beaten
- Cheddar cheese, shredded – 1 lb



### Directions

- Build your campfire and allow it to burn until it has a bed of hot coals
- Add the sausage, onion and garlic to a dutch oven raised over coals. Cook while stirring over moderate heat until the sausage is no longer pink and the onion is fork-tender
- Stir in the bell peppers followed by the hash browns, until combined
- Cook while occasionally stirring until the hash brown are hot, and the peppers are fork-tender. This will take approx. 15 minutes
- Pour the beaten egg over the top of the mixture
- Place the lid on the dutch oven. Put 9 coals underneath and 12-18 on top
- Bake until the eggs are set, roughly 35-40 minutes
- Spread cheddar cheese over the top, cover and continue to cook until the cheese melts, 4-6 minutes

### Cheesy Bacon and Eggs

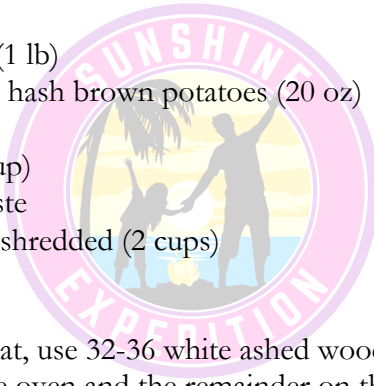
\*8 Servings

### Ingredients

- Dutch Oven
- Bacon strips, chopped (1 lb)
- (1) package refrigerated hash brown potatoes (20 oz)
- (8) eggs
- ½ and ½ cream (1/2 cup)
- Hot pepper sauce to taste
- Monterey Jack Cheese, shredded (2 cups)

### Directions

- For moderately high heat, use 32-36 white ashed wood chips or charcoal briquettes. Putting 16-18 below the oven and the remainder on the lid.
- In the dutch oven, cook the bacon over the campfire until crispy while occasionally stirring. Remove the bacon using a slotted spoon and allow it to drain on a plate with paper towel.
- Discard the bacon drippings (or save for later use) reserving 2 Tbsp in the oven
- Gently press the potatoes into the bottom of the pan and approx. 1 inch up the sides
- Whisk the eggs with the cream and pepper sauce until entirely blended
- Pour mixture over the potatoes and scatter with the cooked bacon and shredded cheese
- Put lid on the oven
- Add the coals in the quantity listed above
- Cook for 20-25 minutes until the eggs are entirely set and the cheese is melted
- Check the progress as cook times vary



## Beef Goulash

\*6-8 Servings

### Ingredients

- Garlic – peeled and minced – 3 tsp
- 1 large yellow onion, peeled and diced
- Olive Oil – ½ cup
- Water – 2 ½ cups
- Beef Broth – ½ cup
- (2) Cans Tomato Sauce (15oz each)
- (2) Cans Chopped Tomato (15oz each)
- Italian Seasoning – 1 Tbsp
- Adobo Seasoning – 1 Tbsp
- (3) Bay Leaves
- Seasoned Salt – 1 Tbsp
- Black Pepper – ½ Tbsp
- Elbow Macaroni, uncooked – 2 cups
- Cheddar Cheese, shredded – ½ cup
- Mozzarella Cheese, shredded – 1 cup

### Directions

- Prepare campfire for cooking
- In the dutch oven, saute the ground meat over moderately high heat until half cooked. Remove from the flame
- Add the garlic, onion and oil. Cook until the meat is entirely cooked through and the onion is softened
- Pour in the water and broth and add the tomato sauce followed by the chopped tomatoes, Italian seasoning, bay leaves, salt and black pepper. Mix to combine
- Reduce the cooking heat by moving the oven further away from the flame, cover with a lid, and while occasionally stirring, cook for approx. 20 minutes
- Add the macaroni and simmer for 30 minutes
- Remove and discard the bay leaves
- Add the cheddar cheese and mix to combine
- When ready to serve, add the mozzarella on top

## Beer and Sausages

\*4 Servings

### Ingredients

- (8) beef sausages (or any kind you like), uncooked
- Extra Virgin Olive Oil – 2 tbsp
- Yukon gold baby potatoes (1 lb)
- 1 medium onion, peeled and sliced
- 1 garlic clove, peeled and finely chopped
- 10-15 assorted sweet peppers, stemmed
- (5) fresh sage leaves, chopped

- Dark Beer – 1 cup
- Fresh Basil Leaves, chopped – ½ cup
- Coarse Sea Salt and Black Pepper

### Directions

- Prepare campfire for cooking
- In a dutch oven over moderately high heat, heat the oil
- Once hot, add the sausages and brown while frequently turning until browned all over
- Once browned, add potatoes followed by the onions, garlic, sweet peppers and sage while gently stirring until the onions are cooked through
- Pour in the beer and allow to bubble for 5 minutes; this will glaze the onions
- Lower the heat by moving the over towards the edge of the campfire and allowing it to simmer for 40-50 minutes. You will need to check the level of liquid once or twice and top up with more beer if needed
- Remove from the heat and add the basil. Season with salt and pepper and stir to combine
- Cover the dutch oven with the lid and allow to rest for 5 minutes before enjoying

### Middle-of-Nowhere Mac ‘n’ Beer Cheese

\*3 cups beer cheese, serves 4 for Mac ‘n’ Beer Cheese

#### Beer Cheese Ingredients

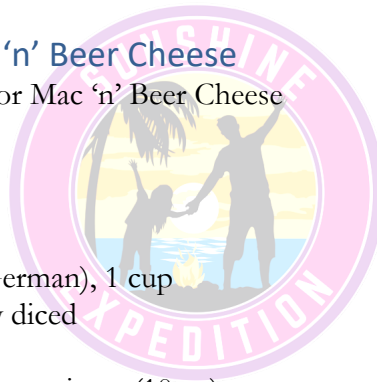
- Heavy Cream, 1 cup
- Whole Milk, 1 cup
- Beer (preferably Old German), 1 cup
- (1) White Onion, finely diced
- Cornstarch, 2 Tbsp
- American Cheese, cut into pieces (10 oz)
- White Cheddar Cheese, grated (4 oz)
- Freshly Grated Nutmeg, a pinch
- Kosher Salt and Freshly Ground Pepper to taste

#### Mac ‘n’ Beer Cheese Ingredients

- Dutch Oven
- Elbow Macaroni, 12 oz
- Unsalted Butter, 2 Tbsp
- Panko Bread Crumbs, ¾ cup
- Shredded Monterey Jack Cheese, 1 cup

### Directions

- To make the beer cheese – combine the cream, milk, beer and onion in a large saucepan. Bring to a boil over med-high heat, then reduce the heat to maintain a simmer and cook for 5 minutes.
  - Using a fork, combine the cornstarch and ¼ cup of the hot cream mixture in a small bowl to make a slurry. Add the slurry to the saucepan and bring back



to a boil to thicken. Reduce the heat to maintain a simmer and cook, stirring regularly, for 10 minutes

- Stir in the American cheese and white cheddar, ¼ cup at a time, letting each addition melt before adding the next. Add the nutmeg, strain the sauce through a fine-mesh sieve and season with salt and pepper.
- If using as a dip, stop here
- To make the Mac ‘n’ Beer Cheese – cook the macaroni 2 minutes shy of the package instructions (else it will turn to mush when you bake it)
- Drain and combine with the beer cheese. Pack into a resealable gallon size bag or container if you are taking it camping. Pack the other items in their own containers
- Melt the butter in a cast-iron skillet over low heat. Stir in the panko to coat and set aside
- Plop the noodles and beer cheese in a 10-inch cast iron Dutch oven and smooth the top with a spoon. Top evenly with layers of buttery panko and the shredded cheese and cover with the lid
- Bake at 350 (7 coals below and 14 on the lid) until the top is golden, about 20 minutes

## Beef Chili (simple)

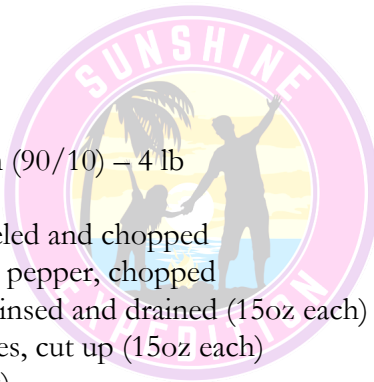
\*16 Servings

### Ingredients

- Ground Beef, 90% lean (90/10) – 4 lb
- Canola Oil – 2 Tbsp
- (2) medium onions, peeled and chopped
- (1) medium sized green pepper, chopped
- (4) cans kidney beans, rinsed and drained (15oz each)
- (6) cans stewed tomatoes, cut up (15oz each)
- (1) can beef broth(15oz)
- (4) cloves of garlic, peeled and minced
- Chili Powder – 3 Tbsp
- Ground Coriander – 2 Tbsp
- Ground Cumin – 2 Tbsp
- Dried Oregano – 1 Tbsp

### Directions

- Prepare your campfire and set up a 12-inch deep dutch oven for cooking
- In the dutch oven, over moderate heat, heat the oil
- In batches, brown the beef, crumbling it with the back of a spook as it cooks until no pink remains. Drain the fat and put the cooked meat to one side (or scoop out to a bowl)
- Add the onions along with the green pepper to the oven and cook until fork-tender
- Return the meat to the over and stir in the remaining ingredients
- Bring the chili to a boil before reducing the heat to a simmer, while covered, until the flavors are incorporated. This will take around 90 minutes
- Serve and enjoy



## Campfire Chili

\*8-10 Servings

### Ingredients

- Dutch Oven
- Pork Shoulder, cut into 2-in chunks (3 lb)
- Chorizo Sausage, raw and casing removed (1 lb)
- Vegetable Oil (2 Tbsp)
- (1) large onion, peeled and finely chopped
- (1) jalapeno, finely chopped
- Chili Powder (3 Tbsp)
- Cumin (1 Tbsp)
- Dried Oregano (2 Tsp)
- Cannellini Beans, soaked in water for 4-6 hours, rinsed and drained
- (2) cans crushed tomatoes (15 oz each)
- Kosher Salt
- Ground Pepper
- Scallions, finely sliced (1/2 cup)

### Directions

- In the dutch oven, heat the oil over the hot coals until smoking
- Add ½ the pork and cook for approximately 10 minutes, until well-browned all over
- Transfer meat to a large-sized bowl and repeat the process with the remaining pork. Transfer the second batch to the bowl
- Add the chorizo and cook while breaking up until the meat is no longer raw
- Return pork to oven with the chorizo adding the onion, jalapeno, chili powder, cumin, oregano and ½ of the cilantro. Cook while continually stirring for 4 minutes until the onions are beginning to soften
- Add the cannellini beans, tomatoes and sufficient water to cover both the meat and beans by 2 in.
- Add a large pinch of salt
- Put the lid on adding some hot coals. Allow to heat for 10 minutes. Check the liquid to ensure it's gently bubbling
- Cook the beans until soft and creamy and the pork is fork-tender. This will take between 3-6 hours. Be sure to check the quality and heat of your coals. For best results, cook low and slow.
- Check the chili every hour adding water as needed

## Black Bean Stew

\*4-6 Servings

### Ingredients

- Dutch Oven
- (2) Yellow Onions, peeled and chopped
- Carrot, chopped (1/2 cup)

- Celery, chopped (1/2 cup)
- Sweet Red Pepper, chopped (1/2 cup)
- Dry Sherry (1/4 cup)
- Olive Oil (1 Tbsp)
- Garlic, peeled and minced (2 Tbsp)
- (3) Cans Black Beans, rinsed and drained (15oz each)
- Chicken Broth or Stock (15 oz)
- Can Diced Tomatoes (15 oz)
- Honey (2 Tbsp)
- Tomato Paste (2 Tbsp)
- Chili Powder (4 Tsp)
- Dried Oregano (1/2 Tsp)
- Ground Cumin (2 Tsp)
- Fresh Cilantro, minced (1/4 cup)
- Monterey Jack Cheese, shredded (5 Tbsp)
- Low-fat Sour Cream (5 Tbsp)
- Green Onion, chopped (2 Tbsp)

### Directions

- Build your campfire and set up a 12-in dutch oven for cooking over moderate to high heat
- Cook the onions in the dutch oven along with the carrot, celery and red pepper in the dry sherry and olive oil until fork-tender
- Add the garlic and cook for 1 minute
- Add the black beans, broth, tomatoes, honey, tomato paste, chili powder, oregano and cumin and bring to a boil
- Reduce heat by moving the dutch oven further away from the flames and cover with a lid. Simmer for 40 minutes
- Fold in the cilantro and continue to simmer for an additional 10-15 minutes, until the stew thickens (can add some flour or corn meal to help thicken, first mix with some of the stew in a separate cup before adding back to the larger pot)
- Garnish with shredded cheese, a dollop of sour cream (if desired) and a sprinkling of green onions

## Spicy Chuckwagon Chili

\*Serves 6

### Chili Powder Ingredients

- Dried Oregano (1 Tbsp)
- Ground Cumin (1 Tbsp)
- Ground Ancho Chile (2 Tsp)
- Garlic Powder (1 Tsp)
- Ground Coriander (1/2 Tsp)
- Pimenton de la Vera Picante (2 Tsp)
- Ground Cinnamon (1/4 Tsp)
- Kosher Salt (2 Tsp)

- Freshly Ground Pepper (1 Tsp)
- (1) Bay Leaf

### **Chili Powder Ingredients**

- Dutch Oven
- Extra Virgin Olive Oil (2 Tbsp)
- Ground Beef (1.5 lb)
- (1) Large Onion, chopped
- (4) Garlic Cloves, minced
- (1) Red Bell Pepper, seeded and chopped
- Tomato Paste (2 Tbsp)
- Can Diced Tomatoes (28 oz)
- Lager-Style Beer (16 oz)
- Can Pinto Beans, drained and rinsed (15 oz)
- Can Kidney Beans, drained and rinsed (15 oz)
- (2) Cans Diced Green Chiles (8 oz each)

### **Directions**

- To make chili powder: combine all the ingredients in an 8-ounce mason jar and label it “Chili Powder.” Shake to mix
- Heat olive oil in a 12-inch cast iron Dutch oven over med-high heat
- Brown the ground beef and add the onion, garlic, bell pepper, tomato paste and the whole jar of chili powder. Cook for 5 minutes
- Add the tomatoes, beer, beans and chilies. Bring to a boil then move Dutch oven to a cooler area, or ideally a tripod over the fire, to maintain a simmer and cook for 2 hours.
- Remove from fire, discard bay leaf and ring the dinner bell !
- Stick your chili in a bowl, in/on a baked potato, into a bag of fritos, on cornbread, or on a hot dog

## **Potato Soup**

\*10 Servings

### **Ingredients**

- Dutch Oven
- (6) medium-sized potatoes, peeled and sliced
- (2) large carrots, chopped
- (6) ribs of celery, chopped
- Water (8 cups)
- Butter, cubed (6 Tbsp)
- (1) large onion, peeled and chopped
- Flour (6 Tbsp)
- Salt (1 Tsp)
- Black Pepper (1/2 Tsp)
- Milk (1.5 cups)

## Directions

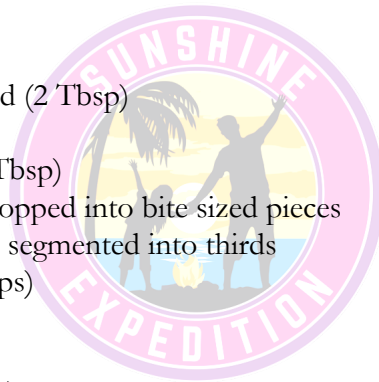
- In the dutch oven, cook the potatoes along with the carrots and celery in water until fork-tender. This will take approximately 15-20 minutes.
- Drain and reserve the liquid. Set the veggies to one side
- In the same pot, add butter and sauté the onion until fork-tender
- Stir in the flour, salt and black pepper
- A little at a time, add the milk and bring to a boil while cooking and stirring until thickened. This will take approx. 2 minutes
- Carefully stir in the cooked veggies
- Add an additional cup of the cooking liquid that you reserved earlier until the soup reaches your desired consistency

## Citrus Chicken

\*6 Servings

## Ingredients

- Dutch Oven
- Boneless skinless chicken breast filets, cut into cubes (2 lb?)
- Olive Oil (2 Tbsp)
- (1) small onion
- Garlic, peeled and sliced (2 Tbsp)
- Water (3 cups)
- Lemon Juice, fresh (1 Tbsp)
- (1) apple, cored and chopped into bite sized pieces
- (2) oranges, peeled and segmented into thirds
- Rice, uncooked (1.5 cups)
- Cinnamon (1 Tsp)
- Nutmeg (1/2 Tsp)
- Curry Powder (1/2 Tsp)
- Salt (1/2 Tsp)



## Directions

- Add oil to the dutch oven and over coals heat to 375 degrees
- Add the chicken followed by the onion and garlic, and while frequently stirring, cook for 10 minutes
- Add the water
- Add the lemon juice and stir in the apple, oranges, rice, cinnamon, nutmeg, curry powder and salt
- Cover with a lid and move the dutch oven further away from the flames in order to reduce heat
- Simmer for approximately 40 minutes at 225 degrees until the chicken is cooked through and the rice is soft



## Turkey Meatballs in Cranberry Chili Sauce

\*8 Servings

### Ingredients

- Dutch Oven
- (1) pack frozen prepared turkey meatballs (2 lb)
- Mild Chili Sauce (12oz)
- (1) can cranberry sauce (16oz)
- Packed Brown Sugar (2 Tbsp)
- Lemon Juice, fresh (1 Tbsp)

### Directions

- In the dutch oven, combine the chili sauce, cranberry sauce, sugar and lemon juice. Cook over moderate heat until the sugar dissolves
- Add the meatballs, stir to combine and warm through to a temperature of 165. This will take approximately 20-25 minutes

## Drunken Potatoes

### Ingredients

- Dutch Oven
- Baby Potatoes – 5 lb
- Bacon – 1 lb, chopped
- (2) medium onions, chopped
- (2) bell peppers (red and yellow), chopped
- (1-2) jalapenos, chopped
- Beer (8-12oz)
- Chicken Stock (8 oz)
- Sharp cheddar cheese, shredded
- Salt and Pepper to taste



### Directions

- In a 13-in square dutch oven, cook bacon until browned. Add onion and peppers and cook until browned. Leave bacon fat in pan
- Add beer and stock. Add potatoes – whole or slices in  $\frac{1}{2}$  or  $\frac{1}{4}$
- Cook at 350f or medium-high heat stirring occasionally
- Cook until the liquid has been reduced to a thick sauce. Around  $\frac{1}{4}$  cup should remain, potatoes should be soft and tender
- Add salt and pepper to taste
- Top with cheese and serve

## Potatoes, Onions N' Bacon

\*6-8 Servings

### Ingredients

- Dutch Oven
- (5) onions, peeled and sliced
- (10) medium sized potatoes, sliced
- Bacon (2 lb)
- Salt and Pepper

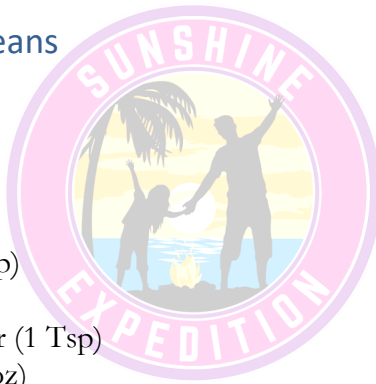
### Directions

- Arrange bacon in the bottom of a 12-in dutch oven
- Put the lid on and place 12 briquettes under and 12 on top of the lid
- Cook the bacon until crisp before adding onions and potatoes
- Season with salt and pepper
- Cook for 20-30 minutes. Check halfway through and stir if necessary

## Bacon Molasses Baked Beans

### Ingredients

- Dry Navy Beans, 1 Lb
- Kosher Salt
- (1) Bay Leaf
- Dark Molasses (1/2 cup)
- Dry Mustard (2 Tsp)
- Freshly Ground Pepper (1 Tsp)
- Bacon, thinly slices (8 oz)
- (1) Medium Onion, minced
- Chicken Stock (4 cups)
- Cider Vinegar (2 Tbsp)
- 10-inch cast iron dutch oven
- Strainer
- Bowl
- Ladle



### Directions

- Rinse the beans and pluck out the uglies. Soak the beans overnight in a large bowl or pot with 1 Tbsp salt and enough water to cover by a few inches.
- Drain the beans and place in a dutch oven with the bay leaf and cool water to cover by a few inches
- Bring to a boil and reduce the heat to maintain a simmer
- Put on the lid and simmer, stirring now and again, until the beans are cooked through – about 1 hour.
- Drain the beans, reserving the liquid
- Preheat the oven to 325 degrees

- Whisk 2 cups of the bean liquid with the molasses, dry mustard, pepper and 1 Tsp salt in a medium bowl
- Cook the bacon in the dutch oven over medium heat until the fat begins to render. Then add the onion and cook for 5 minutes.
- Add the drained beans, the molasses mixture and the stock. Cover and bake for 2.5 hours, occasionally adding more bean liquid to keep the beans covered. If you run out of liquid you can add boiling (not cold) water
- Stir in salt and pepper and bake, uncovered, for another hour until a deep-brown crust forms
- Stir, check the seasoning, discard the bay leaf (if you can find it) and finish with the vinegar
- Serve Hot

## Roasted Garlic Parmesan Monkey Bread

### Ingredients

- Perfect Pizza Dough (see recipe)
- Spicy Roasted Garlic Butter (see recipe)
- Grated Parmesan, preferably Parmigiano-Reggiano (2 oz)
- Parsely, flat leaf, finely chopped (1 Tbsp)
- Red Pepper Flakes (1/2 Tsp)

### Directions

- Use ½ of the Perfect Pizza Dough that you've already made
- Combine the parmigiano-reggiano, parsley and red pepper flakes in a mason jar, shake to mix and keep refrigerated or in your cooler
- Melt the Spicy Roasted Garlic Butter in a small saucepan over the campfire or low heat on camp stove
- Divide the dough into 24 pieces. Roll each piece in the melted butter, then nestle it in an even layer into a 12-inch cast-iron Dutch oven.
- Pour the remaining butter over the top, put on the lid and let rise in a warm spot until the dough doubles in size, about 45 minutes
- Sprinkle the dough with the cheese mixture, then replace the lid
- Bake at 375 (9 coals under the oven, 16 on the lid) until cooked through and golden on top. 30-35 minutes in total. Rotate both the oven and lid after 15 minutes to prevent hot spots

## Monkey Bread, Dutch Oven or Pan

### Ingredients

- (1) Can Buttermilk Biscuit dough (keep in cooler)
- Cinnamon Sugar, ½ Cup (2 tbsp cinnamon to ½ cup sugar, taste and add more cinnamon if desired)
- Brown Sugar (1/2 cup)
- 1 Stick Salted Butter
- Bring to camp in pre-measured bags

## Directions

- Prepare coals for dutch oven and line the dutch oven
- Open the biscuits and cut each one into quarters. They'll look silly but don't worry
- Pour cinnamon sugar into ziplock bag and add a few biscuits at a time. Shake to coat then add the biscuits to the dutch oven. Repeat until all biscuits are coated
- Melt butter over the fire and stir in brown sugar. Pour the mix over the biscuits
- Place a layer of foil over biscuits to help catch any stray ash
- Bake at 350-375 degrees for 5-10 minutes or until puffed up and center is cooked through
- Be careful about placing coals directly under as this may burn the bottoms of biscuits



## Midnight Meat Recipes

### Fiesta Football

#### Ingredients

- Pre-cooked Rice (1 cup)
- (2) cans drained black Beans (Pinto will work)
- (3-5) chopped jalapeños
- Lots of shredded cheese (jack, cheddar, Mexican, mix, etc)
- (1) jar of green chili salsa
- (1) can of seasoned or spicy tomatoes
- Pre-cooked Carnitas (1/2 -1 lb, preferably sautéed or fried to add crispiness)
- Seasonings (Tajin, or Miss Dash spicy, Tapatio, Tabasco, Tony Chacere, etc)
- Tortilla chips or tostada shells

#### Directions

- Layer (like a 7-layer dip) into a heavy-duty foil roasting pan → rice, beans, cheese, jalapeños, tomatoes, carnitas, green chili salsa, jalapeños and cheese.
- Season before each cheese layer with your favorite seasoning.
- After you have it complete - wrap in several layers of heavy-duty aluminum foil or cover well if in a roasting pan
- Cook in the coals (covered in coals) for 17-20 minutes.

### Carne Tots

#### Ingredients

- Carne Asada (4 lb)
- 2 bags Tater Tots
- 2 jars nacho cheese

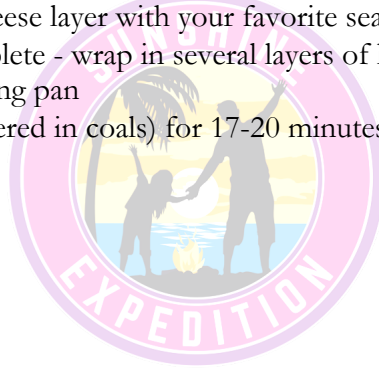
#### Directions

- Bake/fry your tater tots ahead of time
- Cook carne asada, ahead of time and dice up
- Assemble all ingredients together in a foil roasting dish with a cover
- Place over hot coals for 26 minutes

### Veggies and Meat

#### Ingredients

- 2 heads cabbage coarsely chopped
- ½ bag small red potatoes coarsely chopped
- (2) Large Red Onions, chopped
- ½ bag Carrots, chopped
- Lawry's Seasoning Salt
- Liquid Cheddar Cheese (optional)
- Chicken or other meat of your choice, pre-cooked and chopped



### Directions

- Assemble on 11x15 pan, wrap in foil several times.
- Bury in fire/coals for 20 minutes.

## Triple Pork Football

### Ingredients

- (1) head green cabbage
- Carnitas, (2 lb, pre cooked)
- (50) slices of cooked bacon
- (3) hot link sausages (cut into four long strips, then quarter)
- (1) yellow onion
- (1) green bell pepper
- (1) red bell pepper
- (1) bag baby red potatoes (use about 8-10 potatoes)
- (3) sticks salted butter
- Chipotle seasoning
- Hawaiian rolls (if doing as sliders vs serving into bowls)

### Directions

- Cut potatoes into quarters, pre-boil the red potatoes (half-way to fork tender but still holding their shape)
- Shred all of the ingredients into similar-sized chunks and layer into a heavy-duty foil pan (again, do this prior to showing up to camp)
- Put onion and bell pepper through food processor to thinly slice
- Layer cabbage on bottom then the meat (add seasoning), vegetables, potatoes (add seasoning) and butter on top (in slices)
- This football will be twice as high as pan so create high walls with foil to keep potatoes from falling out (or just use a deep pan filled 1/2 way)
- After you have it complete - wrap in several layers of heavy-duty aluminum foil. Cook in the coals (covered in coals) for 17-20 minutes

## Traditional Football

### Ingredients

- (1) head green cabbage
- (1) kielbasa sausage
- (2) other kinds of full-cooked sausage (recommend Andouille and something spicy)
- (2) bunches green onion
- (1) large yellow onion
- (1) bag baby red potatoes
- (1-2) sticks salted butter
- Montreal Steak seasoning mix (or pick your favorite)
- Hawaiian rolls (if doing sliders vs serving into bowls)
- Beaver brand sweet hot mustard

**Directions**

- Pre-boil the red potatoes (half-way to fork tender but still holding their shape)
- Cut all of the ingredients into similar-sized chunks and layer into a heavy-duty foil pan
- After you have it complete - wrap in several layers of heavy-duty aluminum foil
- Cook in the coals (covered in coals) for 17-20 minutes



## Dutch Oven Deserts

### Cake and Raspberry Cobbler

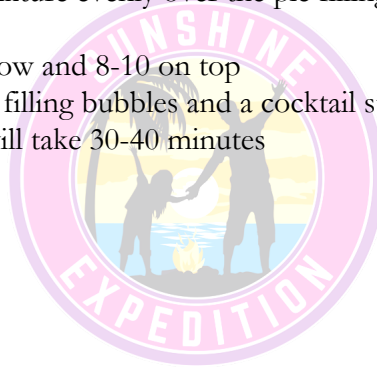
\*12 Servings

#### Ingredients

- Dutch Oven
- (2) cans raspberry pie filling (21 oz each)
- Regular size package yellow cake mix
- Water (1.25 cups)
- Canola Oil (1/2 cup)
- Vanilla Ice Cream

#### Directions

- Line the dutch oven with heavy-duty foil
- Add pie filling
- In a large bowl, combine the cake mix with the water and canola oil. Spoon into the oven and spread the mixture evenly over the pie filling
- Put the lid on the oven
- Put 8-10 briquettes below and 8-10 on top
- Cook until the cobbler filling bubbles and a cocktail stick inserted into the topping pulls out clean. This will take 30-40 minutes
- Serve with ice cream



### S'Mores

\*12 Servings

#### Ingredients

- Dutch Oven
- (1) package graham crackers, grumbled (14.5 oz)
- Butter, melted (1/2 cup)
- Sweetened Condensed Milk (1.75 cups)
- Semisweet chocolate chips (2 cups)
- Butterscotch chips (1 cup)
- Mini Marshmallows (2 cups)

#### Directions

- Line the dutch oven with heavy duty foil
- In a bowl, combine the graham cracker crumbs with the butter and gently press into the bottom of the oven
- Pour the milk over the crust and scatter with the butterscotch and chocolate chops. Top with marshmallows
- Cover the oven
- Put 6-8 coals beneath the oven and 8-10 on top
- Cook until the marshmallows start to melt, approx. 15 minutes



- Lift out and cut or use spoon or pie knife to serve from oven

## Apple Dump Cake

### Ingredients

- One yellow or white cake mix
- One can of Sierra Mist, Sprite, or another lemon-lime soda
- Two cans of apple pie filling
- Aluminum foil or liner

### Directions

- Prepare the coals for the dutch oven
- Pour cake mix into bowl and add entire can of soda
- Stir until well mixed
- Empty both cans of pie filling into dutch oven and spread into an even layer
- Pour cake mix over apple filling
- Spread into an even layer
- Place oven over coals and put 10-12 on lid
- Bake for ~30-40 minutes

## Apple Dump Cake Alternative Version

### Ingredients

- Frozen blueberries (or pick your desired berry)
- Lemon Curd
- Box Yellow Cake Mix
- Can of lemon-lime soda (choose your brand)

### Directions

- Prepare the charcoal for the dutch oven and line your dutch oven
- Dump the entire package of blueberries into the bottom of the lined pot. Thawed is ok, but try to store on the bottom of your cooler
- Layer the lemon curd on top of the blueberries
- Mix the cake mix and soda in a separate bowl and pour the cake batter over the lemon curd
- Place the lid on the dutch oven
- Create a circle of coals and place the pot on top
- Place coals on the lid. We used about 16 coals on the bottom and 16 coals on the lid
- Bake for 1 hour or until a knife poked in the middle comes out clean

## Cherry Pineapple Dump Cake

\*submitted by Matt Ziemba - Rising Son Expedition, Mission Viejo Family YMCA Adventure Guides

### Ingredients

- (1) 21oz can cherry pie filling
- (1) 15oz can crushed pineapple



- (1) box white cake mix (18 oz)
- 1.5 sticks (12 tablespoons) butter
- \*Apple pie filling can be substituted for the cherry pie filling

### Directions

- Prepare the coals for the dutch oven, bake around 350 degrees
- Dump the cherry or apple pie filling and crushed pineapple into a 9x13 inch baking dish. Stir together
- Sprinkle the cake mix over the top of the fruit
- Slice the butter into tablespoons and distribute evenly over the surface of the cake mix
- Bake until the tops are brown and bubbly, 45 minutes to 1 hour
- Serve with whipped cream.

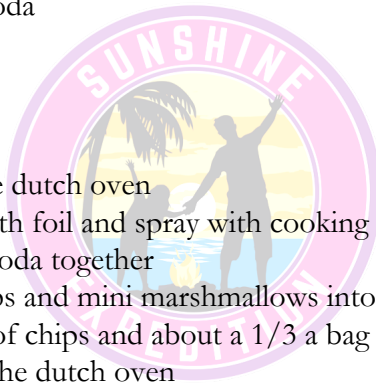
## Chocolate Cake

### Ingredients

- Devil's Food Cake Mix
- Can of Lemon-Lime Soda
- Mini Marshmallows
- Chocolate Chips

### Directions

- Create hot coals for the dutch oven
- Line the dutch oven with foil and spray with cooking spray or a dutch oven liner
- Mix the cake mix and soda together
- Fold the chocolate chips and mini marshmallows into the batter
- Use approx half a bag of chips and about a 1/3 a bag of the marshmallows
- Spread the batter into the dutch oven
- Place lid on dutch oven, cover with coals, and bake for 24-30 minutes depending on your heat
- Use your nose to determine when it's baked. We pulled it out at 29 minutes
- Time will vary depending on the size of your dutch oven and heat of the coals



## Desert Recipes

### Salted Caramel S'Mores

#### Ingredients

- Chocolate
- Caramel
- Marshmallows
- Graham Crackers
- Sea Salt

#### Directions

- Roast marshmallow to that perfect golden brown.
- Place chocolate on graham cracker. Then, carefully place the roasted mallow on the the chocolate pieces and remove roasting stick.
- While the mallow is still hot, drizzle caramel over it and sprinkle the sea salt.
- Place the other half the graham cracker on top, then enjoy.

### Peanut Butter Slam S'More

#### Ingredients

- Marshmallows
- Graham Crackers
- Peanut Butter Cups



#### Directions

- Roast marshmallow to that perfect golden brown.
- Place peanut butter cup on graham cracker. Then, carefully place the roasted mallow on it and remove roasting stick.
- Place the other half the graham cracker on top, then enjoy.

### The Negative S'More

#### Ingredients

- Marshmallows
- Chocolate Graham Crackers
- Cookies 'N' Cream Chocolate

#### Directions

- Place two to three chocolate squares on graham cracker.
- Then, roast your marshmallow to that golden brown perfection. Carefully, remove the marshmallow from the roasting stick, placing it on the chocolate.
- Place other half of graham, and enjoy!

## Upside Down Apple Pecan Pie

### Pie Filling Ingredients

- 10" cast iron pie pan
- Pellet Grill or Oven
- Pie Crust (pre-made or find a recipe!)
- Pecan halves (1.5 cups)
- Brown sugar, packed (3/4 cup)
- Butter, melted (1/2 cup)
- Apples - cored, peeled and sliced (6 cups)
- Cinnamon (1.25 tsp)
- Nutmeg (1/2 tsp)
- White sugar (1/2 cup)
- Lemon juice (3 Tbsp)
- Flour (3 tbsp)
- Apple pie spice (1 Tbsp)
- Vanilla (1 Tsp)
- Salt (1/4 tsp)

### Crust Ingredients

- Flour (2 cups)
- Salt (1 tsp)
- Butter flavored shortening (1 cup)
- Ice Water (1/2 cup)

### Crust Directions

- Preheat the oven to 450 Degrees. Heat 10-inch cast iron pie pan.
- In a large bowl, mix flour and salt.
- Cut in shortening into 1/4-inch pieces with a pastry blender. Stir in water. Wrap in plastic wrap and chill for 1 hour.
- Flour work surface and rolling pin. Remove dough from fridge and roll out two circles about 1/8-inch thickness.

### Pie Directions

- Rub butter inside heated cast iron pie pan.
- In a medium bowl, mix pecans, brown sugar, and butter. Spread in the bottom of pie pan.
- Press pie dough circle over the pecans, allowing excess crust to hang over sides.
- In a large bowl, mix lemon juice, flour, white sugar, spices, salt, and vanilla. Toss in apples. Pour into pie crust.
- Cover with other pie dough circle. Press edges together. Poke holes in the crust.
- Place pie in the oven on the lowest rack. Bake for 10 minutes.
- Turn down the heat to 350 Degrees. Continue baking for another 45 minutes. Cover with foil if edges get too brown.
- Remove from oven, let sit until it stops bubbling. Flip over onto a plate.



- **Note:** This pie is intended to be eaten while it is warm. The sugar can harden as it cools.

## Chocolate Pecan Pie

### Ingredients

- 10" cast iron pie pan
- Pellet Grill or Oven
- Pie Crust (pre-made or see recipe above)
- Semisweet Chocolate (4oz)
- (4) large eggs
- Light Corn Syrup (1.5 cups)
- White Sugar (1/2 cup)
- Vanilla Extract (1 tsp)
- Salt (1/2 tsp)
- Pecan Halves (1 cup)

### Directions

- Preheat your pellet grill, smoke vault, or oven to 350° F. If you are baking in your pellet grill, fill your hopper with Orchard Apple or Cherry Premium Hardwood Pellets.
- Chop up the chocolate with a serrated knife. In a small saucepan, bring some water to a simmer. Place a glass or stainless-steel bowl over the top (make sure the bottom of the bowl doesn't touch the water) and melt the chocolate pieces.
- In a medium mixing bowl, combine the eggs, corn syrup, sugar, vanilla, and salt. Slowly add the melted chocolate, stirring the whole time. Mix until smooth and combined.
- Arrange your pie crust in your cast iron pie pan. Trim off the excess edges and seal the edge by folding the dough on itself along the rim of the pan.
- Pour the batter into the pie crust. Place pecans one at a time on top of the batter--they'll float. You can arrange them in a single layer however you like, whether in a circle pattern or something else.
- Bake until the center just barely jiggles with movement, about 50 minutes. You may want to check it at 40 minutes if you are baking in cast iron. When it is set, remove it from heat and let it cool for at least 4 hours. Then slice and serve!

## Artisan Chocolate, Caramel, Pecan Pizza

### Ingredients

- Pizza dough ball (store bought or homemade)
- Coconut
- Chocolate Chips
- Chopped Pecans
- Caramel Topping
- Brown Sugar

### **Dough Ingredients (makes 6 orange-sized dough balls)**

- Warm Water (3 cups)
- Active Dry Yeast (1 Tbsp AND 1 tsp)
- Salt (1 Tbsp AND 1 tsp)
- All-purpose flour (4 cups)
- Bread Flour (2.5 cups)

### **Dough Directions**

- You will want a large, clean bowl to make and hold the dough in.
- Measure 3 cups warm water into the bowl; add yeast, salt, and flour. Mix until all the flour is moist, the dough should be firm but sticky.
- Let this rise until it doubles, about 1 hour. The dough is now ready to shape into dough balls or put in the fridge until it is ready to use, this will last 3 days.
- The dough is much easier to handle after being chilled in the fridge.
- Scrape dough out of the bowl and shape into 6 dough balls the size of a large orange.
- Let them rise at room temperature for 30 minutes if not chilled, and about 2 hours if chilled.
- The bread flour in the recipe is required in order to be able to stretch your dough very thin. You will find that a rolling pin will not be necessary. The dough should also be wetter than normal dough so that your pizza crust will have the air pockets of true artisan bread.
- Use flour to coat the dough so you can handle it. Stretch to about a 12-inch pizza, dust a pizza peel with flour, put the dough on it and top your pizza.
- **Note:** If you choose to use pre-made dough, it works fine. Just be aware that your crust will be thicker, and you may need to use a rolling pin. You will also want to cook your pizza at a lower temperature for a bit longer.

### **Pizza Directions**

- Stretch or roll a dough ball and place onto a pizza peel.
- Sprinkle a handful of coconut, chocolate chips, and pecans. Top with caramel topping and a sprinkle of brown sugar.
- Cook in oven for 5 – 10 mins or until crust is light brown and chocolate is melted.
- Add a few dollops of butter on top to add extra flavor if you choose.

## **Apple Cinnamon Pizza**

### **Ingredients**

- Pizza dough ball (store bought or homemade)
- (1) granny smith apple, peeled and cut into thin slices
- ½ lemon
- Butter (2 Tbsp)
- Cinnamon (1/2 – 1 tsp)
- Salt (1/2 tsp)
- Mascarpone (6-8 tsp)
- Almond Paste (4-6 tsp)

### **Brown Sugar Mix**

- Butter, softened (1/4 cup)
- Flour (1/2 cup)
- Brown Sugar (1/2 cup)

### **Pizza Directions**

- Preheat Italia Pizza Oven to 500-600 degrees.
- Squeeze the juice from the fresh lemon over the cut and peeled apples.
- Melt butter in a skillet, sprinkle cinnamon to taste and add a pinch of salt.
- Add the apples and cook until semi-tender.
- Place apples in a single layer on top of pizza crust that has been stretched to a 12" round.
- Top with dollops of mascarpone mixed with almond paste and then top with brown sugar mix.
- Cook in the Oven. Once set up, check bottom and turn often until it begins to char, then pick pizza up with the peel and hold to the top of dome to cook the top until desired doneness (broil setting or in pizza oven if avail)

### **Waffle Cone S'Mores**

<https://www.centercutcook.com/campfire-cones/>

### **Ingredients**

- Ice Cream Cones (waffle is best)
- Aluminum foil
- Favorite s'mores toppings: peanut butter, mini marshmallows, mini chocolate chips, mini butterscotch chips, sliced strawberries, sliced bananas, etc.

### **Directions**

- Line each cone with peanut butter if you wish. Fill with your favorite toppings, chocolate chips, butterscotch chips and mini marshmallows. Wrap each cone tightly with foil.
- Oven directions: Bake at 350 for 5-7 minutes.
- Grill directions: Place on a heated grill for 5-10 minutes, turning occasionally. Have grill on low temp to avoid burning cones
- Campfire directions: Heat the foil-wrapped cones over a campfire for about 3-5 minutes, or until the chocolate and marshmallows have melted.



## Drink & Cocktail Recipes

### Camping Fruit Punch

\*Serves 4

#### Ingredients

- Orange Juice (2 cups)
- Cranberry Juice (2 cups)
- Pineapple Juice (1 cup)
- Ginger Ale (1 cup)
- Orange slice for garnish (optional)
- Ice

#### Directions

- Mix all ingredients in a pitcher
- Apply garnish
- Pour into cups!

### Blood Orange Bug Juice

\*Makes 1 Quart

#### Ingredients

- (1) large ripe pineapple, cored and chopped (about 5 cups)
- Raspberries (4 cups – 2 pints)
- Fresh Squeezed Blood Orange Juice (1 cup)
- Orange Slices or Pineapple Wedges, for garnish

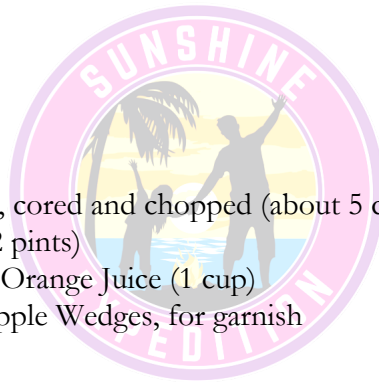
#### Directions

- Chill a 40-ounce thermos – put ice water in and let sit for 5-10 minutes, then empty
- In a high-speed blender, puree the pineapple, raspberries and 1 cup water until smooth – about 10 seconds
- Strain through a large fine-mesh sieve into a 1-quart measuring cup, stirring and pressing firmly with a spatula to extract as much juice as possible
- Discard the solids, pour the puree into the thermos, add the blood orange juice and shake well
- Variation: mix  $\frac{3}{4}$  cup blood orange bug juice with 2 oz vodka and serve with lime wedge

### Simple Syrup

#### Directions

- Combine equal parts of sugar and water and stir until the sugar dissolves. You can do this over heat to make the sugar dissolve more quickly.





## Flask Manhattan

### For 1 Cocktail

- 2.5 oz Rye or Bourbon Whiskey
- 1 oz Sweet Vermouth
- 2 Dashes Angostura Bitters
- $\frac{3}{4}$  oz water

### For an 8oz Flask

- 5 oz Whiskey
- 2 oz Vermouth
- 4 Dashes Angostura Bitters
- 1.5 oz water

## Flask Boulevardier

\*Find some wild raspberries, crush some in a cup and pour Boulevardier over them

### For 1 Cocktail

- 2 oz Bourbon
- 1 oz Campari
- 1 oz Sweet Vermouth
- 1 oz Water

### For an 8oz Flask

- 3.5 oz Bourbon
- 1.75 oz Campari
- 1.75 oz Sweet Vermouth
- 1.75 oz Water



## Scaffa

### For 1 Cocktail

- 1.5 oz Sweet Vermouth
- $\frac{3}{4}$  oz Rye Whiskey
- $\frac{1}{4}$  oz Dry Curacao (or another orange liqueur such as Cointreau)
- $\frac{1}{4}$  oz Amaro Nardini

### For an 8oz Flask

- 4.5 oz Sweet Vermouth
- 2.25 oz Rye Whiskey
- $\frac{3}{4}$  oz Dry Curacao
- $\frac{3}{4}$  oz Amaro Nardini

## Irish Coffee

### For 1 Cocktail

- 5 oz hot coffee
- 1 Tbsp Brown Sugar
- 1 oz Whiskey

## Spiked Mocha

### For 1 Cocktail

- 7 oz hot coffee
- 1 packet hot cocoa
- 1 oz Bourbon, Brandy or Rum

## Make-Ahead Margaritas

\*Serves 6

### Ingredients

- 10 oz Blanco Tequila
- 6 oz Fresh Lime Juice
- 4.5 oz Cointreau
- 4.5 oz Simply Syrup
- 6 oz Water
- Lime Wedges (optional)
- Coarse Salt (optional)



### Directions

- The trick here is to mix the margarita ingredient and then freeze them for a couple of days before packing into your cooler. To ensure that the cocktail will freeze at all, it's best to clock in at right around 8-10% alcohol
- Place your bagged margarita into another zip-top freezer bag. Double bagging makes for safer transport.
- Freeze for at least 2 days, taking the bag out and gently shaking it a couple of times over the course of the freezing period to make sure all the ingredients stay incorporated
- To rim your cup with salt, run a lime wedge around the edge then roll the edge in salt
- Best served your first night at camp

## Sbagliato Slushy

\*Serves 6

### Ingredients

- 6 oz Sweet Vermouth
- 6 oz Campari
- 12 oz Prosecco

- 1 Can Italian Orange Soda

### Directions

- Sbagliato is basically Italian for “screwed up”
- A Negroni Sbagliato is one of the most perfect early-evening drinks. Appetite-whettingly bitter but with a sense of playfulness.
- Freeze the cocktail ahead of time and break it out your first night at camp
- Freeze for at least 2 days, taking the bag out and gently slosh the contents around a couple of times over the course of the freezing period to ensure all ingredients are well mixed.

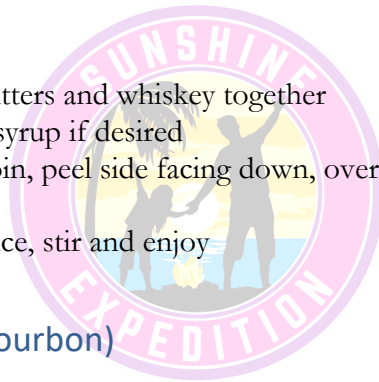
## Maple Syrup Old Fashioned

### For 1 Cocktail

- ½ Tsp Maple Syrup, or more to taste
- 2 Dashes Angostura Bitters
- 2 oz Rye Whiskey or Bourbon
- Orange Peel Coin, for Garnish

### Directions

- Stir the maple syrup, bitters and whiskey together
- Add another ½ tsp of syrup if desired
- Squeeze orange peel coin, peel side facing down, over the cocktail to spritz orange oil over it
- Add a piece or two of ice, stir and enjoy



## BMB (Blueberry Maple Bourbon)

### Blueberry Maple Syrup Ingredients

- 1 cup fresh blueberries
- ½ cup maple syrup
- 1 Tbsp water

### For Each Cocktail

- 1.5 oz Bourbon
- 1 oz Blueberry Maple Syrup
- ½ oz lemon juice
- 2 oz Soda Water (optional)

### Directions

- To make the syrup, combine the blueberries, maple syrup and water in a small pot and bring to a boil. Immediately turn down to a very low simmer and simmer gently for 10 minutes until the blueberries have burst and the sauce has just barely started to thicken.
- Set the syrup aside to cool until you're ready to use

- For each cocktail, gently spoon off 1 oz of the liquid, leaving the berries behind if possible. Use the remaining maple blueberry mixture as a pancake topping!
- To make each cocktail, shake the bourbon, syrup and lemon juice with a handful of ice until chilled.
- Dump the cocktail, ice and all, into a cup. Top with soda water, if using

## Camp Sangria

\*Serves 6

### Ingredients

- 32 oz full-bodied red wine
- 8 oz freshly squeezed grapefruit juice
- ¼ cup sugar
- Juice of 1 lime
- 1 cup chopped strawberries

### Directions

- Though it doesn't need it, feel free to add ½ cup brandy to your sangria
- Combine the wine, grapefruit juice, sugar and lime juice in a bowl, pitcher or large bottle and stir until the sugar dissolved.
- Add some ice and berries, serve

## Strawberry Lemonade Radler

\*Radlers are light and thirst quenching, equal parts beer and fruit juice

### Ingredients

- (3) Strawberries
- 2 Tbsp sugar
- 1.5 oz lemon juice
- 2 oz soda water
- 8 oz german wheat beer, chilled

## Tropical Radler

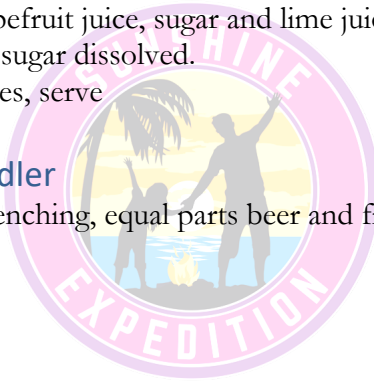
### Ingredients

- 3 oz pineapple juice
- 8 oz citrusy IPA, chilled

## Beermosa

### Ingredients

- 6 oz fresh orange juice
- 6 oz Belgian wheat beer, chilled
- Orange Wedge for garnish



## Spiked Cider

\*Serves 6

### Ingredients

- (1) 3-4 inch sprig rosemary
- (1) Cinnamon Stick
- (1) Bay Leaf
- (8) Black Peppercorn
- (2) 2-inch long strips orange zest, peeled using a vegetable peeler
- (32) oz fresh pressed apple cider (not juice)
- 6 oz rye whiskey

### Directions

- Combine cider with the herbs and spices in a pot
- Heat gently until steaming but not bubbling
- Allow to cook for 15-20 minutes
- Remove from heat and stir in the whiskey

## Aperol Spritz

### Ingredients

- 2 oz Aperol
- 3 oz dry Prosecco
- 1 oz soda water



## Sommer Spritz

### Ingredients

- 2 oz orange juice
- 1 oz Campari
- 3 oz dry Prosecco

## Nardini Spritz

### Ingredients

- $\frac{3}{4}$  oz Amaro Nardini
- 4 oz dry Prosecco
- Small coin-shaped piece of lemon peel (squeezed, peel side facing cocktail, into your drink)

## Pineapple-Jalapeno Mezcalita

### Ingredients

- 2 oz Mezcal
- 1.5 oz pineapple juice
- ½ oz lime juice
- ½ oz simple syrup
- (1) slice of pineapple or 2 slices of jalapeno for garnish

## Pontoon Life

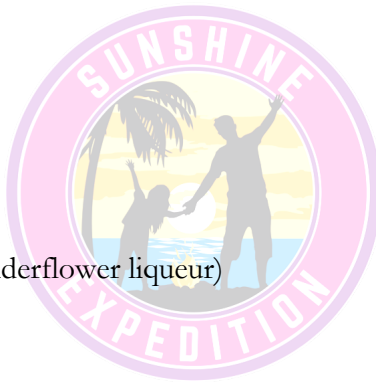
### Ingredients

- 2 oz Bourbon
- 1 oz Amaro Nonino
- ½ oz lemon juice
- ½ oz simple syrup
- (1) brandied cocktail cherry for garnish

## Strawberry Fields

### Ingredients

- (1) grilled strawberry
- 2 oz silver tequila
- ¾ oz fresh lime juice
- ½ oz St-Germain (or elderflower liqueur)
- ½ oz simple syrup



### Directions

- To grill strawberries, thread them onto a skewer, place them over a heated grill and grill over medium-low heat until the berries are softening and juicy. Roughly 2-10 minutes per side
- Allow to cool before using in the cocktail
- Gently muddle one grilled strawberry in a shaker.
- Add tequila, lime juice, St-Germain and simple syrup. Fill shaker 2/3 with ice and shake until chilled
- Double strain and serve. Add extra strawberry slices as desired

## Marshmallow Mule

### Marshmallow and Ginger Syrup

- (10) marshmallows
- 1 cup sugar
- 1 cup water
- ½ cup freshly grated ginger

### For Each Cocktail

- 1.2 oz vodka (or whiskey or rum)
- 1.5 oz Marshmallow and Ginger Syrup
- Soda Water
- Lime Wedges
- Marshmallow for Garnish

### Directions

- To make the syrup, toast the marshmallows over dying embers until they are dark brown and melted inside. Put them in a heavy-bottomed pot and add the sugar and water
- Slowly bring to a boil, stirring frequently to dissolve the sugar and the marshmallows
- Once you reach a gentle boil turn the heat down to a simmer and continue cooking and stirring until the marshmallows have fully dissolved
- Remove from the heat, stir in the ginger, and transfer to a heatproof container
- Cover and allow to cool overnight. The next day, strain the syrup through a fine-mesh strainer lined with cheesecloth.
- Syrup will keep in a tightly sealed container in the fridge for at least 2 weeks
- To make the cocktail, in a tall glass filled with ice, add the vodka, etc and syrup. Top with soda water and gently stir. Squeeze lime wedges to taste
- Stick your garnish marshmallow onto a long toothpick. Light it on fire, blow it out, then stick the toothpick into the cocktail, marshmallow outside of the drink

