



WILDKIND

presents

Car Camping Recipes

FOR OUTDOOR FAMILIES

FANCY MASHED POTATOES

Ingredients needed:

- 1 package dehydrated mashed potatoes
- 1 apple
- 1 onion

Cooking Instructions:

- Once at camp, prepare mashed potatoes as described on packaging (usually involves adding water, boiling, and then rehydrating)
- While the water is boiling, dice up one onion and one apple into small pieces no bigger than a dime
- Saute the onion in a pan with olive for 2-3 minutes. Then, add the apple and saute for an additional 2-3 minutes.
- Stir the apple and onion into the mashed potatoes. Dinner is ready!

MOUNTAIN MAC 'N CHEESE

Ingredients needed:

- 1-2 cups elbow macaroni pasta
- 1/2 cup grated sharp cheddar cheese
- 1/2 cup grated parmesan cheese
- 1/2 cup grated mozzarella cheese
- 1/2 cup milk (dairy or almond)

Cooking Instructions:

- Once at camp, prepare pasta as described on the package. Strain when ready.
- Then, stir in all the cheese and milk over a low simmer on your camp stove. Continue stirring until cheese is melted.
- Cover pasta and turn off stove. Allow the pasta to rest (and the cheese to melt!) for 3-5 minutes.

DINNER NACHOS

Ingredients needed:

- 1 reusable aluminum baking dish
- 1 bag tortilla chips
- 1 block cheddar cheese
- 1 can black beans
- 1 jar salsa
- 1 avocado
- 1 package cooked ground meat of choice (optional)

Cooking Instructions:

- Grease the pan with a little oil. Then, add the tortilla chips in a thick layer
- Throw the remaining topics on top of the chips (Be sure you've cooked the meat!)
- Cover with foil and let sit in the campfire (or over the stove) for 5-10 minutes to allow for melting.

LOADED BAKED POTATO

Ingredients needed:

- 1 potato per person
- 1 bag grated cheddar cheese
- 1 container sour cream
- 1/4 cup butter
- 1 jar salsa
- 2 green onions
- salt and peper

Cooking Instructions:

- Poke a bunch of holes in potatoes before double wrapping in foil. Throw in the hot embers of the fire for 30-40 minutes.
- Meanwhile, dice up the green onions into small pieces
- Remove potatoes and unwrap when foil is cool to touch. Slice down the middle and load up the tater with all of the fixins. Re-wrap and place back in the coals for 3-5 minutes to melt ingredients

CAMPFIRE COOKIE

Ingredients needed:

- 1 30-ounce tube of pre-made Pillsbury cookie dough (we like chocolate chip!)
- 1 package Oreo cookies
- 1 cast iron pan

Cooking Instructions:

- Press the cookie dough into the bottom of the pan until it fills up the entire thing
- Crunch up as many Oreos as you want and then smush into the top of the cookie dough
- Cover the skillet with a lid or foil. Set in hot campfire coals for 8-12 minutes.