Campsite Cooking For Beginners – Facebook Posts

TIP: Add to your camping cookware set one piece at a time, keeping them separate from your regular cookware.

TIP: Don’t forget the oven mitts! They are often forgotten when packing up for a camping trip.

TIP: Bring along extra strike-anywhere matches so you never worry about getting that fire lit.

TIP: Go beyond s’mores and really impress your family with unique camping desserts.

TIP: Use extra-long skewers to make simple meals that are delicious and flavorful.

Cookware and Utensils You Need For Camp Food

TIP: Add to your campsite cookware set gradually, with just a few starter pieces.

TIP: Bring along your own grate for the campfire in case one is not provided.

Foods You Can Eat On Sticks

TIP: Use extra-long skewers to avoid getting too close to the fire when cooking.

TIP: Try making shrimp and vegetable kabobs during your next camping trip.

Make These Foods in Foil

TIP: Make a filling dinner by preparing salmon in a foil packet.

TIP: Use the foil packet to cook with, and eat with!

Delicious Breakfast Ideas

TIP: Try making a big breakfast scramble, also known as a trash breakfast.

TIP: Make breakfast the biggest meal of the day, even while camping.

Desserts You Can Make Over the Fire

TIP: Makes a s’mores dip instead of traditional s’mores.

TIP: Try roasting marshmallow on strawberries for a healthy spin on an old favorite.