

CAMPING COOKBOOK

CAMPFIRE GRILLING RECIPES



LOUISE DAVIDSON

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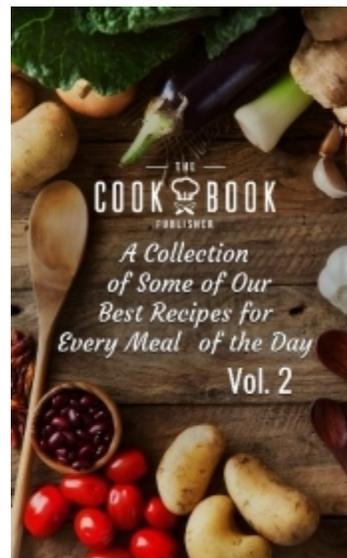
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INTRODUCTION

Maybe it's the fresh air, the woody scents, or the sounds of birds, rushing streams, and leaves in the wind. Whatever it is, food cooked and eaten outdoors is just supremely delicious and completely magical.

You can toss a plain old burger on a campfire grill and it will morph into the most succulent, most flavorful, most chomp-worthy burger you've ever had each and every time.

Stick a freshly-caught fish on a stick and hold it over an open fire and wow, you've just created a meal laudable enough for Michelin stars. 'Tis true, so very true.

So now, we've decided to take that marvelous base of delicious to a whole new level with crave-worthy camp creations that are going to have you firing up all year long.

This Camping Cookbook is full of delicious, easy-to-prepare recipes that take you off the beaten grill path to all sorts of taste adventures. Here we want to connect you with true outdoor cooking. That means no pots and pans, just straight-up grilling over a fire pit or grill.

Recipes range from delicious Blueberry Pork Belly to Chicken Bacon Tootsies and Ying and Yang Salmon to Spicy Kebobs.

If you love seafood, you must try the Lime Fish Tacos and the wildly simple but wickedly delicious scallop recipe found in the seafood section –

among other deliciousness, of course.

We've even got a tantalizing easy dessert section that includes indulgences like Deconstructed Peach Cheesecake and Chocolate Rice Krispy Marshmallows. Yes, they are as superb as they sound.

Camping is a time to relax and connect with friends and family while also reconnecting with nature, so the cooking part should be easy. Popping food on the grill is a great way to get lovely layers of flavor without a lot of fuss, and the scent of such creations wafting through the air just adds a special kind of ambience –especially in the evening around an open fire.

The recipes created for this book take the concept of simple outdoor grilling up a notch with simple twists to the average grilled dish. With a little spice and creativity you will be revamping your camp cooking style, and your fellow campers will love you for it.

So get outdoors, get tasty, and get magical with your campfire creations this summer.

Happy grilling!

Louise

FOOD PREP AND SAFETY

Of course, there is nothing magical about getting sick after noshing on food that's been tainted. Not only does it ruin your trip, but if you're in the back country, it's going to be awhile before you can get to a doctor.

So, let's eliminate the possibility of even coming close to contaminating your food by going over some simple precautions you can take that will ensure you have the best trip ever.

PACKING FOR CAMPING

Use a hard-shelled cooler instead of insulated bags for long camping trips. These guys are much better at keeping groceries cool and will ensure you get mileage out of the food you take.

It is best to store your raw meats in their own cooler. In fact, it is not just best, it should be the rule.

Use leak-proof containers or mason jars when you pack your food.

If you've cooked something to take on your trip, cool it, and transport it cold to prevent bad bacteria from forming.

It is important that you pack your foodstuffs correctly to ensure that they stay cold and don't get contaminated. With that in mind, if for any reason you need to pack your raw meats and other foodstuffs together, pack your raw stuff on the bottom so there is no danger of contaminated liquids leaking over other food.

After you've filled your cooler, you're done with foods that have to be refrigerated. Now move on to things that will stay safe in warmer temperatures including:

Nuts and dried fruit

Nut butters

Canned fish and meats

Dried meats

Fruit drinks

Pasta, rice, noodles

Definitely pack a food thermometer so you can ensure your meats are cooked all the way through. Please see the internal temperature cooking charts in the appendix at the end of the book.

SAFETY FIRST!

Make sure you wash your hands with soap and water after handling raw meat.

Remember to wash any utensils that contact with raw meat as well to prevent cross-contamination.

Make sure you don't have leaky raw meat packages lying around that contaminate other things.

If you have hot leftovers, let them cool, and store them in a cold place as quickly as possible.

If prepared food has sat out in the sun for more than an hour, toss it.

Do not leave foodstuffs out. Not only do you risk contamination but you can also attract animals to your site.

COOKING OVER THE FIRE

This book includes recipes for both grilling on a wire grate/grill as well as cooking on a stick or on a spit over an open fire. You will need skewers for grilling on a wire rack or grill. Alternatively, you will need to find sticks out in the wild for cooking over the open fire.

Choosing sticks for spit roasting

When looking for your campfire stick, make sure it is long enough for you to hold over a fire without your hand having to be too close to the fire.

Also, make sure the stick is nice and sturdy. The last thing you want is your tasty kebob landing in the fire a minute before it should have been landing in your mouth.

First, you need to figure out how wide your fire pit is so that you can find a stick that will fit across and hold.

Secondly you want to find a stick that has branches halfway down the center so that you can more easily secure your meat.

You also need two additional, y-shaped sticks to balance your spit stick on. Make sure your sticks are high enough that the meat won't burn in the fire.

CAMP FOOD HACKS

So part of the fun of cooking in the great outdoors is getting inventive. If you're a frequent camper, then you've definitely had to fashion cutlery or utensils out of some very strange things at one point or another.

Check out some of the following camp food hacks you can try out on your next camping trip:

- Instead of having your bread squished up among all the other things you're taking with you camping, keep it in a large, clean, tin can. Open it up at the site and enjoy non-squished-bread sandwiches. You can use any recipe you like for the baking of the bread.
- Freeze your water supply in large containers that you can place inside your cooler. They will keep the cooler cold and can be used for drinking water later.
- As an alternative to bread, take tortilla flour wraps. They take up less space than bread and can be used to make wraps, thin pizzas, and can even be crisped up for some chip-like action with salsa.
- Take salsa! Salsa is so versatile and will bring a new layer of flavor to your camping meals. It can be used in a ton of ways including as a dip, pasta sauce, in a stew, on tacos, on hot dogs – the choices are endless.
- Cooking meats and veggies with your basic salt and black pepper is alright if you're camping for just a day or two, but if you plan on trying out the recipes in this book, you will want to take along

some other spices. A great way to make your spices portable is to store small amounts in Tic-Tac boxes.

- If you live somewhere where you can get some birch bark, grab some of that easy-burning fuel, bag it, and take it with you for starting campfires in a flash.
- You can make a portable grill with an aluminum tray filled with hot coals with a rack placed on top.
- When cooking burgers over a fire, place an ice cube on each burger and you will avoid drying out the inside of the burger.

POULTRY RECIPES

Caprese Chicken Skewers

Serves; 4

Ingredients

1 pound chicken breasts
12 cherry tomatoes
8 Mozzarella cheese balls, halved
4 basil leaves, roughly chopped
1 teaspoon oregano
½ teaspoon salt
½ teaspoon black pepper
Extra virgin olive oil

Directions

1. Slice chicken breasts into ¾” cubes.
2. Combine salt, black pepper, oregano, and ¼ cup extra virgin olive oil in bowl.
3. Place chicken breasts and tomatoes in marinade, and leave for an hour.
4. Heat grill to medium, and lightly brush grate with oil.
5. Divide chicken breasts among skewers, and cook for approximately 7 minutes or until chicken breast pieces begin to get a char.
6. Once chicken is cooked, thread cheese balls and tomato on both ends and sprinkle skewer with basil.

Chicken Bacon Tootsies

Serves: 4

Ingredients

4 medium chicken breasts

12 sliced bacon

Vegetable oil

Directions

1. Slice chicken breasts into 1.5" pieces and divide among 4 sticks.
2. Wraps three bacon slices around each skewer, and grill over fire for approximately 7 minutes.
3. Serve with a nice green or Caesar salad.

Cajun Chicken Breast Sandwiches

Serves: 4

Ingredients

4 chicken boneless breasts

2 teaspoons Cajun spice

¼ cup hot sauce

4 slices cheddar cheese

Lettuce

1 onion, sliced

4 crusty buns

Directions

1. Pound chicken breasts so they are ½” thick.
2. Heat fire to medium, and coat grill with vegetable oil.
3. Place chicken breasts on grill, and cook for approximately 8 minutes, turn halfway through.
4. Pull chicken apart with fork.
5. Add Cajun spice and hot sauce, and mix.
6. Heat buns on grill for about a minute.
7. Spoon chicken onto buns, top with cheese, lettuce and onion, and enjoy!

Spit-Fire Chicken

Serves: 4-6

Ingredients

1 whole chicken, about 4 pounds

1 teaspoon cumin

1 teaspoon salt

1 teaspoon black pepper

½ teaspoon rosemary

¼ teaspoon cinnamon

Directions

1. Find your spit roasting sticks as per directions in the beginning of the book. Make sure sticks are high enough so that chicken stays approximately 6” above the fire.
2. Combine spices, and rub chicken with spices.
3. Get your fire going to medium-high heat.
4. Secure chicken on your spit stick using Butcher’s twine, and place spit stick on the 2 Y-shaped sticks you should have collected and placed into the ground.
5. Cook for approximately 1 hour and 30 minutes, turn the stick occasionally throughout cooking process. Internal temperature should read 180 degrees when done.
6. Serve with potatoes, green beans, or a simple salad.

Turkey Pimento Burgers

Serves: 4

Ingredients

1½ pounds ground turkey
2 pimento peppers, minced
4 slices old cheddar cheese
4 tablespoons mayonnaise
½ teaspoon salt
½ teaspoon black pepper
4 hamburger buns
Vegetable oil

Topping

1 tomato, sliced
Lettuce, chopped
Tomato
Ketchup
Mustard

Directions

1. Combine ground turkey with pimento, mayonnaise, salt, and black pepper in a bowl.
2. Shape into 4 hamburger patties.
3. Heat grill over medium-high heat, and brush it with vegetable oil.

4. Cook burgers on grill for approximately 4 minutes per side. In the last minute, top each burger patty with cheddar cheese.
5. Heat burger buns for a minute on the grill.
6. Top with tomato, pickles, and cheese.

Jerk Chicken Legs

Serves: 4

Ingredients

4 chicken legs with thighs
1 Habanero chili pepper, trimmed and sliced
1 onion
1 scallion
2 garlic cloves
1/3 cup soy sauce
1 teaspoon 5 spice powder
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1 teaspoon salt

Directions

1. You'll need to make this marinade ahead of time since you need to use a blender.
2. Combine all of the ingredients but the chicken in a blender, and mix until fairly smooth.
3. Place marinade and chicken legs in a freezer bag, and marinate the night before you leave for your trip up to 12 hours.
4. Heat grill to medium-high, coat with vegetable oil, and cook chicken legs for approximately 25 minutes, turn half way through.
5. Serve with rice or a pasta salad.

Beer Chicken and Fingerling Potatoes

Serves: 4

Ingredients

8 chicken thighs

1 can dark beer

½ cup BBQ sauce

20 fingerling potatoes

1 teaspoon rosemary

1 teaspoon salt

1 teaspoon black pepper

Vegetable oil

Directions

1. Combine beer, BBQ sauce, ½ teaspoon salt, ½ teaspoon black pepper, ½ teaspoon paprika in dish, add chicken thighs, and marinate for an hour.
2. Combine 3 tablespoons vegetable oil with a teaspoon of rosemary and ½ teaspoon of salt, and mix.
3. Slice potatoes in half, and add to oil mixture, set aside.
4. Light your fire, and wait until flames die down and hot coals remain.
5. Coat grate with vegetable oil.
6. Place chicken and potatoes on grate.
7. Cook for 25 minutes, turning chicken and potatoes after first 10 minutes.

Orange Ginger Wings

Serves: 4

Ingredients:

2 pounds chicken wings

1 tablespoon ginger, grated

½ cup soy sauce

¼ cup honey

¼ cup orange juice

½ teaspoon red pepper

½ teaspoon black pepper

Directions

1. Combine ginger, ¼ cup soy, orange juice, black pepper, and red pepper in a bowl.
2. Marinate chicken wings in orange-ginger sauce for an hour.
3. Fire up grill, and cook chicken wings for 20 minutes, turning twice through process.
4. Mix honey with remaining soy sauce, and drizzle over wings.
5. Serve with celery and carrot sticks or your choice of side.

BEEF RECIPES

Cheesy Corn Dogs

Serves: 8

Ingredients

8 beef hot dogs

2 pickles, quartered

8 slices cheddar cheese

1 package biscuit dough

Directions

1. Thread a stick through each hot dog, and cook for about a minute over open fire.
2. Roll out biscuit dough so that each one will wrap over your hot dog.
3. Wrap hot dog with cheese, then pin pickle sliver on top of cheese, and wrap the whole thing with biscuit dough.
4. Return the Cheesy Corn Dog to the fire, and cook until dough is puffed up and cooked through.

Parmesan Burgers

Serves: 4

Ingredients

1½ pounds lean ground beef

¼ cup parmesan

1 teaspoon salt

1 teaspoon black pepper

Vegetable oil

4 hamburger buns

Toppings

2 tomatoes, sliced

4 basil leaves, chopped

1 bunch parsley, stemmed chopped

4 Mozzarella cheese slices

Directions

1. Combine ground beef, parmesan, salt, and black pepper in a dish.
2. Shape into 4 patties, press the center with your thumb to form an indentation, and let the burger cook evenly.
3. Brush grill with vegetable oil, and warm to medium hot.
4. Place patties on grill and cook each side for approximately 4 minutes, in the last minute top with Mozzarella cheese slices.
5. Place hamburger buns on grill for a minute for a light toast.

6. Place burger on bun, top with tomato, basil, and parsley, and serve.

Flintstone Steak and Lemony Asparagus

Serves: 4

Ingredients

2 bone-in 1.5” rib-eye steaks
1 pound asparagus, tough ends removed
4 tablespoons extra virgin olive oil
1 lemon, juiced
Salt
Black pepper
Vegetable oil

Directions

1. Generously season rib steaks with salt and black pepper, and let them rest for 20 minutes.
2. Mix extra virgin olive oil, lemon juice, 1 teaspoon salt, and drizzle on asparagus.
3. Make sure your fire is medium-high, and using a rag, generously coat your grate with oil.
4. Place steaks on grate, and cook for 4 minutes per side for medium-rare.
5. Place asparagus on grill, and cook for 5 minutes, turning $\frac{1}{3}$ of the way after a minute, turning $\frac{1}{3}$ of the way again after 2 minutes, and again after another minute.
6. Slice up your steak and serve with asparagus.

Rouladen

Serves: 4

Ingredients

4 beef loin steaks
3 tablespoons mustard
4 pickles, speared
4 slices black forest ham
1 onion, chopped
Salt
Black pepper

Directions

1. Pound beef steak so it is approximately ¼” thin. Sprinkle generously with salt and black pepper, let it rest for 20 minutes.
2. Slice black forest ham into bite-sized pieces, and combine with onion.
3. Spread mustard over one side of steak, spoon ham, and onion mixture onto mustard. Add pickle spear.
4. Roll roulade over your roasting stick and secure with butcher’s twine.
5. Roast for 7 minutes over open fire.

Spicy Curry Kebobs

Serves: 4

Ingredients

2 pounds lean ground beef
2 green onions, chopped.
4 cloves garlic, minced
1 tablespoon breadcrumbs
3 tablespoons ketchup
1 teaspoon curry powder
1 teaspoon paprika
½ teaspoon black pepper
1 teaspoon salt
8 naan (pita bread)

Directions

1. Combine ingredients, save naan, in bowl.
2. Divide into 8 portions, and create long cylinders out of each portion of the ground meat.
3. Press roasting stick into kebab lengthwise. Using hands, wrap the kebob meat around the stick.
4. Cook over fire for 8 minutes or until the meat is cooked to the desired wellness.
5. Serve with grilled naan bread.

Grilled Meatballs

Serves: 4

Ingredients

1 pound lean ground beef
1 pound lean ground pork
2 eggs
½ cup breadcrumbs
8 cloves garlic, minced
2 tablespoons Parmesan
1 teaspoon oregano
1 teaspoon black pepper
1 teaspoon salt
Vegetable oil

Directions

1. Combine ingredients in bowl, save vegetable oil, and shape into balls.
2. Heat grill to medium, brush grate with vegetable oil.
3. Place meatballs on grill, and cook for about 9 minutes, while turning meatballs every 2 minutes to ensure you cook all sides.

Grilled Beef Tenderloin

Serves: 4

Ingredients

5 pounds beef tenderloin

1 teaspoon rosemary

1 teaspoon thyme

Salt

Black pepper

Extra Virgin Olive Oil

Vegetable oil

Directions

1. Combine 1 teaspoon salt, 1 teaspoon black pepper, thyme, rosemary, and ¼ cup of extra virgin olive oil in bowl, and rub all over tenderloin.
2. Prepare tenderloin for grilling by tying up with butcher's twine, starting by securing thin end under loin and repeating twine wrap every 2 inches.
3. Heat grill to medium-high, and sear all sides of beef tenderloin.
4. Now you need lower heat, so move tenderloin to cooler part of grill, and continue to cook for approximately one hour or until the internal temperature of beef reads 130°F.

PORK AND LAMB RECIPES

Lamb Souvlaki with Tomato and Cucumber Salad

Serves: 4-6

Ingredients

1½ pounds boneless leg of lamb
4 cloves garlic, crushed
1 lemon, juiced
1 red onion
1 teaspoon oregano
1 teaspoon thyme
¼ teaspoon cayenne pepper
1 teaspoon salt
2 tablespoon extra-virgin olive oil

Salad

2 tomatoes
1 cucumber
1 red onion
Vinaigrette

Directions

1. Combine lemon juice, extra virgin olive oil, garlic, oregano, thyme, salt, and cayenne pepper in a bowl.
2. Slice lamb into 1” cubes, and add to marinade, coat well, and marinate for an hour, if possible.

3. Slice tomatoes and cucumbers into bite-sized pieces, and combine with vinaigrette.
4. Thread lamb onto skewers, and grill over fire for approximately 15 minutes.
5. Serve skewers with salad.

Rosemary-Lavender Pork Chops

Serves: 4-6

Ingredients

- 1.5 pounds lamb chops
- 2 teaspoons rosemary
- 1 teaspoon lavender
- 2 teaspoons salt
- 1 teaspoon black pepper
- ½ cup white wine
- 4 tablespoons extra virgin olive oil

Directions

1. Combine spices with wine and extra virgin olive oil in a dish that can hold all of the lamb chops.
2. Place lamb chops in mixture.
3. If possible allow to rest overnight.
4. Get a medium heat going on grill.
5. Place lamb chops on grill, and cook for approximately 10 minutes for medium, turning every 3 minutes.
6. Serve chops with roast potatoes and carrots.

Tip: Prepare your dry spice at home, and place them in sealable bag or container.

Blueberry Pork Belly

Serves: 2-4

Ingredients

1 pound pork belly

1 cup blueberries

½ cup sherry

1 chicken bouillon cube

Directions

1. Mash up blueberries with sherry and mix in bouillon cube, set aside.
2. Heat your grill to medium-high, push aside coals from one section. This is where you will cook your pork belly.
3. Brush your pork belly with the blueberry mixture, and place on grill, cook for 2 hours while basting every 20 minutes.
4. Serve Blueberry Pork Belly with Roast Corn and a Green Salad.

Bacon and Sweet Potato Skewers

Serves: 4-6

Ingredients

2 sweet potatoes

8 bacon slices

1 teaspoon oregano

1 teaspoon salt

3 tablespoons extra virgin olive oil

Directions

1. Combine olive oil with salt and oregano.
2. Slice sweet potatoes into 1” cubes.
3. Skewer sweet potatoes, and brush with olive oil mixture.
4. Wrap skewers with bacon.
5. Heat grill to medium, place skewers over indirect heat and grill for 12 minutes or until potatoes are juicy and tender.
6. You can serve these skewers with eggs at breakfast or with a big salad for lunch or dinner.

Lamb and Zucchini Shish

Serves: 4-6

Ingredients

2 pounds boneless leg of lamb, trimmed

3 zucchinis

4 garlic cloves, chopped

1 teaspoon rosemary

1 teaspoon oregano

1 teaspoon salt

1 teaspoon black peppery

Extra virgin olive oil

Pita bread

Directions

1. Prepare garlic paste ahead of time if using blender, if taking along a mortar and pestle you can do it at the campsite.
2. Combine garlic cloves, rosemary, oregano, salt, black pepper and $\frac{1}{4}$ cup olive oil, blend or pound into a paste.
3. Slice leg of lamb into 1" cubes and coat with garlic paste, allow to marinate for an hour.
4. Slice zucchini into 1" cubes,
5. Thread zucchini and lamb amongst 8 skewers.
6. Fire up your grill to medium high and cook skewers for approximately 7 minutes for medium rare.
7. You can serve your skewers with pita bread.

Garlic-Infused Leg of Lamb

Serves: 12-16

Ingredients

1 boneless leg of lamb, about 8 pounds
8 garlic cloves, chopped
1 tablespoon rosemary
2 tablespoons oregano
2 tablespoons salt
1 teaspoon black peppery
¼ cup extra virgin olive oil

Directions

1. You will need to have your fire area set up for the stick spit method.
2. Prepare garlic paste ahead of time if using blender. If taking along a mortar and pestle, you can do it at the campsite.
3. Combine garlic cloves, rosemary, oregano, salt, black pepper and ¼ cup olive oil, blend or pound into a paste.
4. Rub lamb with paste, secure on spit stick.
5. Place lamb at least 5” above medium-high heat and cook for about 20 minutes while turning every 7 minutes.
6. You can move the lamb over indirect heat and cook for 2 hours or until internal temperature is 130°F.
7. Serve with potatoes and veggies to your liking.

Pizza on the Vertical

Serves: 4

Ingredients:

- 1 pound pepperoni
- 1 green bell pepper, seeded
- 8 cherry tomatoes, halved
- 1 medium onion
- 1 teaspoon oregano
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup prepared marinara sauce

Directions:

1. Slice pepperoni into ¼" thick slices.
2. Slice bell pepper into 1" squares.
3. Quarter onion.
4. Place veggies in bowl, and sprinkle with spices.
5. Put pepperoni slices and veggies on skewers as desired and cook over open flame until veggies get a slight char.
6. Warm the marinara sauce in a saucepan over medium heat for 5-6 minutes until heated through.
7. Serve skewers with marinara sauce for dipping.

Tip: Prepare your vegetables at home and place in sealable bags. Use a separate bag for the spice mix.

Roast Peppers and Sausage

Serves: 4

Ingredients

4 large Italian sausages
2 red bell peppers, halved
2 green bell peppers, halved.
2 red onions, quartered
½ teaspoon salt
Vegetable oil

Directions

1. Fire up grill to medium-high, and coat grate with vegetable oil.
2. Place sausage, onion, and peppers on grill, and cook for approximately 8 minutes, turning halfway through.
3. Quarter each bell pepper half and toss with onions, sprinkling a little salt on top.
4. Serve sausage with peppers and some good, crusty bread.

FISH AND SEAFOOD RECIPES

Lime-Drizzled Fish Tacos

Serves: 4

Ingredients

4 Tilapia fish filets
¼ cup chipotle dressing
1 cup cilantro, chopped
2 tomatoes, diced
1 red onion, diced
2 limes, juiced
8 tacos
Vegetable oil

Marinade

3 tablespoons honey
1 teaspoon cumin
1 teaspoon oregano
1 teaspoon cayenne pepper
1 lime, juiced
¼ cup extra virgin olive oil

Directions

1. Combine marinade ingredients.
2. Place tilapia and marinade in dish, and allow fish to marinate for an hour.
3. Get your fire going to medium-high, coat grate with a little vegetable oil.

4. Ensure tilapia is about 5 inches from fire, grill for 8 minutes until fish is flakey.
5. Heat tacos on grate for a minute.
6. Flake fish, drizzle with lime juice, and divide among tacos, top tacos with cilantro, tomatoes, red onions, and chipotle sauce.

Tip: Most of the recipe can be prepared ahead of time by slicing vegetables and preparing marinade in separate sealable containers or bags.

Orange Bacon Salmon Skewers

Serves: 4

Ingredients

1 pound salmon filets

2 oranges, segmented

8 bacon slices

Directions

1. Slice salmon into 1" pieces
2. Place salmon, orange segments on skewers.
3. Wrap 2 slices bacon around each skewer.
4. Cook your salmon over fire, while keeping it 6" above flame and cook for approximately 7 minutes.

Grilled Shrimp and Mushrooms

Serves: 4

Ingredients

1½ pounds jumbo shrimp, shelled and deveined

12 Crimini mushrooms

8 garlic cloves, finely-chopped

1 lemon, juiced

½ teaspoon paprika

½ teaspoon salt

½ teaspoon black pepper

¼ teaspoon extra virgin olive oil

Vegetable oil

Directions

1. Combine extra virgin olive oil with salt, black pepper, paprika, lemon juice, and garlic.
2. Marinate shrimp and mushrooms in marinade for an hour.
3. Thread shrimp and mushrooms on skewers.
4. Coat your grill with a little vegetable oil, and heat to medium.
5. Cook shrimp skewers with mushrooms for about 6 minutes and serve with a salad.

Ying and Yang Salmon

Serves: 4

Ingredients

4 6-ounce wild salmon steaks

2 teaspoon Mirin

1 lemon, juiced

4 tablespoons soy sauce

¼ cup honey

Vegetable Oil

Directions

1. Combine Mirin, lemon juice, soy sauce, and honey.
2. Place salmon steaks in marinade.
3. Allow to marinate for an hour.
4. Heat your grill to high, and lightly oil the grates.
5. Brush the salmon with honey, and place on grill.
6. Cook for 10 minutes, turning over when fish willingly releases itself from grate. This should happen after 5 minutes.
7. Serve fish with rice and grilled vegetables.

Tequila Jalapeño Scallops

Serves: 4

Ingredients:

1½ pounds scallops

¼ cup tequila

1 lime, juiced

2 jalapeños, sliced

1 teaspoon salt

1 teaspoon black pepper

Vegetable oil

Directions

1. Combine tequila, lime juice, salt, black pepper, and jalapeños, and place scallops in marinade for 15 minutes.
2. Place 3 scallops per skewer.
3. Heat grill to medium-high, and brush with vegetable oil.
4. Place skewers on grill so that scallops are flat down.
5. Grill each side for 2 minutes.
6. Serve with noodles, and a shot of tequila!

Grilled Snapper

Serves: 4

Ingredients

4 red snapper fish

1 lemon, sliced

1-2 lemons, juiced

Salt and pepper

Extra virgin olive oil

Directions

1. Grab 4 sticks or skewers for roasting.
2. Stick skewer through fish, brush fish with a little extra virgin olive oil and sprinkle with salt and pepper, stick a slice of lemon on either end of fish.
3. Keep fish approximately 6" above fire, and cook for approximately 8 minutes.
4. Drizzle with lemon juice and salt as desired. Enjoy!

Swordfish Steak Skewers

Serves: 4

Ingredients

1 pound swordfish steak
1 red onion, quartered
2 red bell peppers, seeded
½ teaspoon cayenne pepper
1 teaspoon salt
1 teaspoon black pepper
6 tablespoons extra virgin olive oil

Directions

1. Slice swordfish into 1” pieces.
2. Slice red bell pepper into 1” pieces.
3. Thread swordfish, bell pepper, and red onion on skewer.
4. Combine cayenne, salt, black pepper, 6 tablespoons extra virgin olive oil.
5. Brush sword fish and veggies with marinade.
6. Heat fire to medium, and brush grate with oil.
7. Place fish skewers on rack, and grill for approximately 8 minutes or until fish is flaky.
8. Serve with a nice green salad.

DESSERTS RECIPES

Deconstructed Peach Cheesecake

Serves: 4

Ingredients

2 peaches, halved, pitted
7 tablespoons honey, plus some for drizzling
1 teaspoon vanilla
1 cup cream cheese
10 graham crackers

Directions

1. Crush graham crackers and divide among four plates.
2. Mix honey and vanilla, brush peaches with mixture.
3. Mix remaining honeyed vanilla with cream cheese, set aside
4. Thread peaches onto two sticks, and cook 6" above fire until browned.
5. Dollop a quarter of cream cheese on each serving of graham crackers. Drizzle with honey, if desired.
6. Slice peaches and place on top of cream cheese and serve.

Cinnamon Apple with Buttery Nut Topping

Serves: 4

Ingredients

4 red apples

½ teaspoon cinnamon

½ teaspoon nutmeg

8 butter cookies

½ cup walnuts, chopped

½ cup raisins

4 tablespoons brown sugar

Vegetable oil

Whipped cream topping (optional)

Directions:

1. Slice apples in half, remove core, sprinkle with cinnamon, nutmeg, and brown sugar.
2. Heat grill to medium-high, and coat grate with vegetable oil.
3. Place apple halves on wire rack, and grill for 10 minutes or until brown sugar caramelizes and apple is fork tender.
4. Place butter biscuits on grill for a minute to warm, remove, and rough chop.
5. Plate grilled apples, top with nuts, raisins, and hot butter cookies.
6. Serve warm with whipped cream topping if desired.

Grilled Pineapple and Maraschino Cherry Pound Cake

Serves: 4

Ingredients

½ pineapple, skin removed

1 jar Maraschino cherries

1 teaspoon cinnamon

4 skewers

Vegetable oil

1 pound cake

Directions

1. Slice your pineapple into 1” chunks and sprinkle with cinnamon.
2. Thread pineapple chunks and maraschino cherries onto skewers.
3. Place grate over indirect heat and brush grate with vegetable oil.
4. Grill pineapple until it begins to get a nice brown caramelization and begins to char.
5. Slice up your pound cake and serve pineapple and cherries on top.

Chocolate-Rice Krispies Marshmallows

Serves: 4

Ingredients

1 package jumbo marshmallows

2 cups Rice Krispies Cereal

$\frac{3}{4}$ cup milk chocolate chips

Directions

1. Combine cereal with chocolate chips in a wide dish.
2. Skewer marshmallow onto end of stick.
3. Cook over open fire until marshmallow browns and becomes sticky.
4. Now, roll sticky marshmallow in Rice Krispies and chocolate chips and enjoy!

Grilled Spiced Pineapple

Serves: 4

Preparation Time:

Cooking Time:

Ingredients

½ pineapple, skin removed

1 teaspoon cinnamon

Vegetable oil

Milk chocolate chips (optional)

4 skewers

Directions

1. Slice your pineapple into 1” chunks and sprinkle with cinnamon.
2. Thread pineapple chunks onto skewers. If using wooden skewers, make sure to soak them in water for at least 30 minutes before using.
3. Place grate over indirect heat and brush grate with vegetable oil.
4. Grill pineapple until it begins to get a nice brown caramelization and begins to char.
5. Serve warm. Sprinkle with chocolate chips, if desired.

Charred Peaches

Serves: 4

Preparation Time:

Cooking Time:

Ingredients

4 peaches, halved, pitted and skin removed

1 teaspoon cinnamon

1 tablespoon brown sugar

Vegetable oil

Whipped cream topping, optional

Directions

1. Sprinkle peaches halves with cinnamon.
2. Place grate over indirect heat and brush grate with vegetable oil.
3. Grill peaches face down for 2-3 minutes until heated through and lightly charred.
4. Flip over and sprinkle with brown sugar. Grill for 1 to 2 minutes more or until brown sugar is melted and starting to caramelize and peaches are tender.
5. Serve with whipped cream topping, if desired.

CONCLUSION

The scent of a good fire going, food-a-cooking, and sparkles of laughter in the air is what camping dreams are made of.

The recipes included in this book are designed to simplify your camping experience by taking that flavor feast just a little further. I sincerely hope some of them will become your goto campsite grilling recipes.

Remember to follow all food safety rules, and your camping trip will not only be safe, but also will ensure that you can truly enjoy all the glory that comes with roughing it with a Michelin star.

Just a quick reminder to download your two FREE cookbooks. I hope you enjoy them. To get your free bonus cookbooks, **just click [here](#)**



REVIEW

Thank you so much for purchasing and reading Camping Cookbook
Campfire Grilling Recipes.

I hope you enjoyed it. As a self-published author, I always like to know what the readers think. If you have time and would like to leave a review for my book, just click on the Amazon logo.



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About the Author

Louise Davidson is an avid cook who likes simple flavors and easy-to-make meals. She lives in Tennessee with her husband, her three grown children, her two dogs, and the family's cat, Whiskers. She loves the outdoor and has mastered the art of camp cooking on open fires and barbecue grills.

In colder months, she loves to whip up some slow cooker meals, and uses her favorite cooking tools in her kitchen, the cast iron pans, and Dutch oven. She also is very busy preparing Christmas treats for her extended family and friends. She gets busy baking for the holiday season sometimes as early as October. Her recipes are cherished by everyone who has tasted her foods and holiday treats.

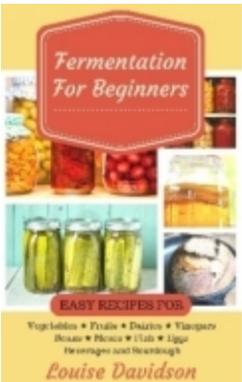
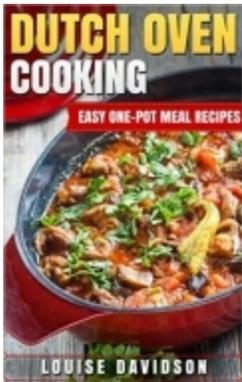
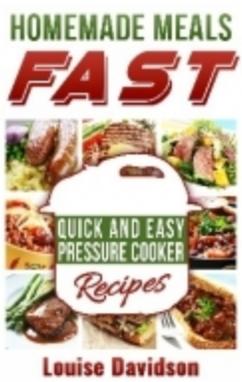
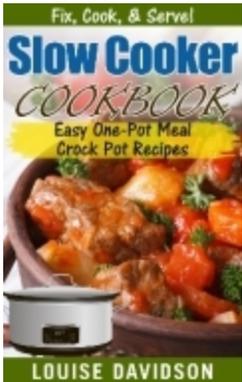
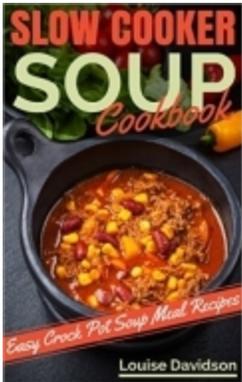
Louise is a part-time writer of cookbooks, sharing her love of food, her experience, and her family's secret recipes with her readers.

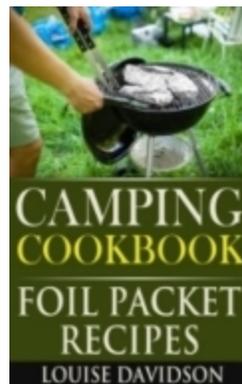
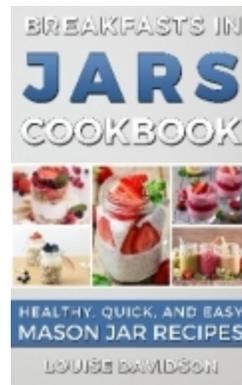
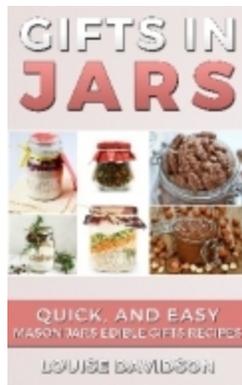
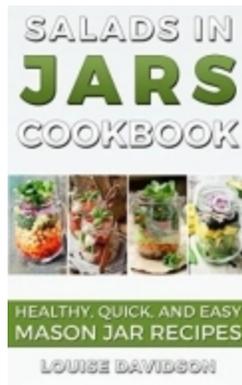
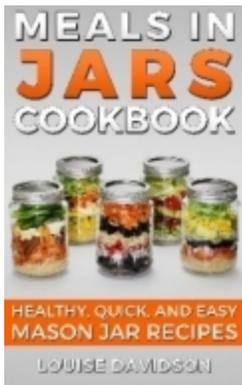
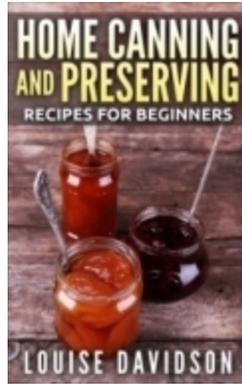
She also loves to learn and share tips and tricks to make life a breeze.

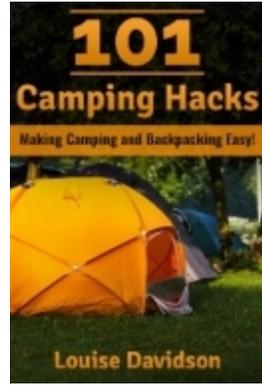
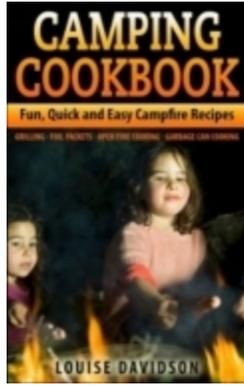
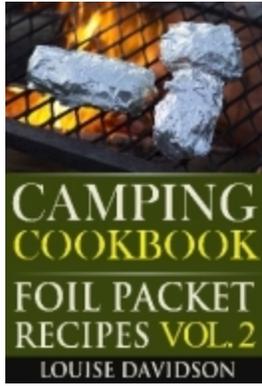
More Books by Louise Davidson

Here are some of Louise Davidson's other cookbooks. You can click on the covers to take a look at any of them.

You can also visit her author's page [here](#).







APPENDIX

Internal Temperature Cooking Charts

Beef, Lamb, Roasts, Pork, Veal, Ham

Rare	120 – 130°F (49 – 54°C)
Medium Rare	130 – 135°F (54 – 57°C)
Medium	135 – 145°F (57 – 63°C)
Medium Well	145 – 155°F (64 – 68°C)
Well Done	155°F and greater (68°C)

Pork ribs

Fully Cooked	190 – 205°F (88 – 96°C)
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Poultry

Fully Cooked	At least 165°F (74°C)
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Fish

Fully Cooked	At least 130°F (54°C)
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Cooking Conversion Charts

1. Measuring Equivalent Chart

Type	Imperial	Imperial	Metric
Weight	1 dry ounce		28g
	1 pound	16 dry ounces	0.45 kg
Volume	1 teaspoon		5 ml
	1 dessert spoon	2 teaspoons	10 ml
	1 tablespoon	3 teaspoons	15 ml
	1 Australian tablespoon	4 teaspoons	20 ml
	1 fluid ounce	2 tablespoons	30 ml
	1 cup	16 tablespoons	240 ml
	1 cup	8 fluid ounces	240 ml
	1 pint	2 cups	470 ml
	1 quart	2 pints	0.95 l
	1 gallon	4 quarts	3.8 l
Length	1 inch		2.54 cm

* Numbers are rounded to the closest equivalent

2. Oven Temperature Equivalent Chart

T(°F)	T(°C)
220	100
225	110
250	120
275	140
300	150
325	160
350	180
375	190
400	200
425	220
450	230
475	250
500	260

* $T(^{\circ}\text{C}) = [T(^{\circ}\text{F}) - 32] * 5/9$

** $T(^{\circ}\text{F}) = T(^{\circ}\text{C}) * 9/5 + 32$

*** Numbers are rounded to the closest equivalent