

CVM's 2024 Get Outside Camping Guide – Recipes

Download this easy recipe sheet, cut each recipe out and stuff them in the outer recipe bags so you have it handy in front of you when you're prepping AND when you get to the campsite!

Life is short – eat dessert first

While we're talking about s'mores – because really, a camping trip is nothing without them – here's a fun recipe from the folks at [recreation.gov](https://www.recreation.gov). We're thinking one step ahead, to pre-package these babies in airtight containers to keep them from breaking.

Ice-cream Cone S'mores

Ingredients:

- 1 bag chocolate chips (or any flavor you want)
- 1 bag mini marshmallows
- 1 box cake or sugar cones
- Aluminum foil

At Home:

1. Put about 1 tsp of chocolate chips at the bottom of the cone
2. Add a layer of mini marshmallows on top of the chocolate chips
3. Keep layering until you get to the top of the cone
4. Wrap the cone in foil. Store in an airtight container.

At the campsite:

Heat foil-wrapped cone over fire until chocolate and marshmallows are melted, about 3-5 minutes

Pre-Cook (and pre-package!)

Camping is a fantastic way to connect with nature, unwind, and create lasting memories with family and friends. Whether you're a seasoned camper or a newbie, these tips and tricks will help you make the most of your time outdoors.

Cooking delicious meals while camping doesn't have to be complicated. Here are some easy recipes featuring ground beef, chicken, and pork that are perfect for your next camping trip.

Campfire Beef Tacos

Ingredients:

- 1 lb. [Carson Valley Meats ground beef](#)
- 2 tbs. [Heart Rock Herb and Spice Co. Tahoe Taco](#) seasoning (or your favorite brand)
- 2/3 cup water
- 8 taco shells or tortillas
- 2 cups Shredded cheese



- Lettuce
- Tomatoes
- Your favorite taco toppings (we like sliced olives!)

Instructions:

At home:

1. Cook the ground beef until browned, then drain any excess fat. Add taco seasoning and the water, simmer until thickened.
2. Allow beef to cool for 5 minutes.
3. Spread cooled beef on a foil lined cookie sheet, breaking up any chunks to spread it evenly over the pan.
4. Freeze for an hour, stirring once. Divide into resealable freezer bags or air-tight containers.

Prep and store toppings:

1. Shred your favorite cheese – we like cheddar or Spicy Monterey Jack if you like some extra heat. Place in a resealable freezer bag, removing as much air as possible before sealing. You can also purchase shredded cheese and not worry about it!
2. Pre-chop lettuce and wrap it in a paper towel before placing it in a resealable freezer bag. (or pick it up at the grocery store!)
3. Chop onions and store in an airtight container or resealable freezer bag.
4. Buy sliced olives in a can – I have a great olive slicer, but seriously, buy them in the can.

At the campsite:

1. Heat a skillet over the campfire or portable stove. Reheat the taco beef with a little water.
2. Warm the taco shells or tortillas over the fire.
3. Assemble tacos with beef and desired toppings.

2. Foil Packet Chicken and Veggies

Ingredients:

- [2 boneless, skinless chicken breasts](#) or [thighs](#) from Carson Valley Meats, cut into chunks
- 2 bell peppers, sliced
- 1 onion, sliced
- 2 zucchinis, sliced
- 2 tbsp olive oil
- Salt, pepper, and your favorite seasoning blend (we like [Heart Rock Herb and Spice Co. All Purpose Salt Free Seasoning](#))

Instructions:

At home:

1. Raw chicken should not be removed from the packaging unless you're going to cook it in one or two days. We suggest storing your chicken breasts in their original packaging, sealed inside a resealable freezer bag to prevent any drips or leaks.

Prep and store vegetables:

2. Slice bell peppers and place them in an air-tight container.



3. Sliced onions may be purchased at the grocery store or slice them and place them in a separate air-tight container.
4. Slice the zucchini and place it in an air-tight container or resealable freezer bag lined with a paper towel.

At the campsite:

1. Lay out four large pieces of aluminum foil.
2. Divide chicken and veggies evenly among the foil pieces.
3. Drizzle with olive oil and season with salt, pepper, and seasoning blend.
4. Fold the foil into packets, sealing the edges tightly.
5. Cook over the campfire or on a grill for 20-25 minutes, or until chicken is fully cooked.

3. Campfire Ground Beef Breakfast Skillet with Canned Potatoes

Ingredients:

- 1 lb. [ground beef](#) from Carson Valley Meats
- 2 cans (15 oz each) diced or sliced potatoes, drained*
- 1 bell pepper, diced
- 1 onion, diced
- 6 eggs
- 1 cup shredded cheese (optional)
- Salt and pepper to taste (or we like [Heart Rock Herb and Spice Co. All Purpose Salt Free Seasoning](#)).
- 1 tbsp olive oil
- **Use 4-5 red potatoes sliced thinly if not using canned potatoes*

At home:

1. Cook the ground beef until browned, then drain any excess fat.
2. Allow beef to cool for 5 minutes.
3. Spread cooled beef on a foil lined cookie sheet, breaking up any chunks to spread it evenly over the pan.
4. Freeze for an hour, stirring once. Divide into a resealable freezer bag or air-tight container.

Prep and store vegetables and cheese:

1. Slice bell peppers and place them in an air-tight container.
2. Diced onions may be purchased at the grocery store or slice them and place them in a separate air-tight container.
3. Shred your favorite cheese – we like cheddar or Spicy Monterey Jack if you like some extra heat. Place in a resealable freezer back, removing as much air as possible before sealing. You can also purchase shredded cheese and not worry about it!



How to store eggs on a camping trip

The internet is full of “hacks” for egg storage on camping trips. Our favorite is to keep eggs in their cardboard container cut to hold six eggs and store them in a plastic container as the cardboard sometimes gets soggy. Pack as many of these as you need!

Another hack we’ve seen is to crack eggs into a resealable bottle, like a mason jar or plastic creamer container. Some people freeze the cracked eggs in their containers to make them last longer. We’ve never tried this and can’t vouch for its safety, but if you try it, we suggest you cook those eggs the first morning out!

At the campsite:

1. Heat a large skillet over the campfire or portable stove. Add the olive oil to the skillet.
2. Add the drained canned potatoes to the skillet. Since they are pre-cooked, you only need to heat them through and let them get a bit golden brown. This should take about 5-7 minutes. Stir occasionally to prevent sticking.
3. Add the diced bell pepper and onion to the skillet with the potatoes. Cook until the vegetables are tender, about 5-7 minutes.
4. Return the cooked ground beef to the skillet and stir to combine with the potatoes and vegetables. Season with salt and pepper to taste.
5. Make wells in the mixture and crack an egg into each well. If using pre-cracked eggs, pour about 3 tablespoons of the egg mix into the well.
6. Cover the skillet and cook until the eggs are set to your liking. For firmer yolks, cook longer; for runny yolks, cook just until the whites are set.
7. If using cheese, sprinkle it over the top of the skillet and cover until melted.
8. Serve the breakfast skillet hot, straight from the skillet for a hearty, delicious start to your camping day.

4. Campfire Bratwurst and Veggie Foil Packets

Ingredients:

- [4-6 bratwursts](#) from Carson Valley Meats
- 2 bell peppers, sliced
- 1 large onion, sliced
- 2 zucchinis, sliced
- 2 cans (15 oz each) diced or sliced potatoes, drained*
- 2 tbsp olive oil
- Salt and pepper to taste
- 3 tsp [Heart Rock Herb and Spice Co. Polish ~ German Spice Mix](#) – OR –
 - 1 tsp garlic powder
 - 1 tsp dried thyme
 - 1 tsp smoked paprika
- Optional: Sauerkraut or mustard for serving

** You can also use 4-5 red potatoes thinly sliced if you don’t want to use canned potatoes. Slice them at the campsite as they don’t keep well pre-packaged.*



At home:

Prep and store vegetables:

1. Slice bell peppers and place them in an air-tight container.
2. Sliced onions may be purchased at the grocery store or slice them and place them in a separate air-tight container.
3. Slice the zucchini and place it in an air-tight container or resealable freezer bag lined with a paper towel.
4. Measure all spices into a resealable snack bag or small, airtight container and drop them into the gallon bag marked with the recipe name.

At the campsite:

1. Lay out four to six large pieces of aluminum foil (one for each bratwurst).
2. Divide the sliced vegetables and potatoes evenly among the foil pieces, placing them in the center of each.
3. Drizzle the vegetables with olive oil and season pre-packaged seasonings.
4. Place a bratwurst on top of the vegetables in each packet.
5. Fold the sides of the foil over the ingredients and seal tightly to create packets, ensuring there are no leaks.
6. Place the foil packets over a campfire or on a grill grate. Cook for about 20-25 minutes, turning occasionally to ensure even cooking.
7. Check for doneness by carefully opening one packet (be cautious of the steam). The bratwursts should be fully cooked, and the vegetables should be tender.
8. Remove the packets from the fire and let them cool slightly before serving.
9. Open the packets and serve directly from the foil for easy cleanup. Optionally, top with canned or jarred sauerkraut or mustard for added flavor.

