



QUICK & EASY

# 76 CAMP FRIENDLY MEALS

A collection of hearty  
and filling recipes

# Best Camping Recipes and Meals

Going camping means more than enjoying nature and having fun with friends and loved ones. It also means great food. But since you'll be using the campfire instead of a stove or oven, you need to rethink your meals.

But don't worry. While you may have to give up on pizza and French fries, a new world of flavors awaits you. In fact, there are so many great camping recipes and meals out there that choosing between them can be tough.

That's why we've done the hard work for you to bring you the very best camping recipes and meals. Whether you go solo or with a group, these are bound to be delicious.

## Easy Camping Meals and Ideas

### 1. Eggs on Potato Chips

Crunchy and packed with protein, this meal is a great way to start off a new day at camp. The [recipe's so simple](#) you won't have trouble following it. Just make sure you pick golden chips that can take some frying alongside the eggs. Pick salted or unsalted chips, but avoid those with added flavors – add your own seasonings instead.

### 2. Chili Campfire Bake

Chili is one of those dishes that goes great with camping. We've found an [easy recipe](#) that brings the best that this popular dish has to offer. Gather your ingredients, grab the right dish, and you'll enjoy the cooking as much as you enjoy the meal itself. But don't take our word for it. Try it out yourself and you'll see.

### 3. Walking Tacos

Reuse chip bags to make a simple but tasty meal that you can enjoy when camping or hiking. Just make sure you dispose of these bags in a proper way. It's a clever food idea that can get even the kids interested. Make it [in this way](#) to make sure it comes out right.

### 4. Campfire Breadsticks

A campfire classic that's bound to keep everyone huddled around the fire and talking. If you have the time, you can make your own dough, else you can buy it. Wrap it around a stick and let the campfire work its wonder. For more tips on making this easy treat, go [here](#).

### 5. Campfire Pie

Want to make a campfire pie without the trouble of actually baking it? You just need some sandwich irons and fruit preserves. It's such an easy recipe that you can even trust your kids to make it. Here's [how to do it](#) to get it absolutely right.

## Make Ahead Camping Meals

### 6. **Homemade Marshmallows**

Marshmallows are a must-have if you plan to make a campfire, whether it's for S'mores or just for the sake of roasting them over the fire. But why use store-bought marshmallows when you can make your own? It's neither hard nor messy. [Try this recipe.](#)

### 7. **Mac n' Cheese**

Here's probably [the simplest way to make Mac n' Cheese](#) for when you go camping. All you need apart from the usual ingredients are a bunch of pie tins.

### 8. **Hot Ham and Cheese Croissants**

Don't worry – you don't have to make the croissants yourself. Just [follow these instructions](#) to fill ready-made croissants with ham and cheese and wrap them up nicely for camping day. These croissants are a versatile meal which you can serve at any time of day.

### 9. **Shrimp Boil Packets**

Full of flavor and easy to make, Shrimp Boil is a catchy alternative to more conventional campfire meals. It's one nice recipe that will help you forget about cans of beans in no time. [Follow the instructions](#) to make this make-ahead campfire meal the right way and make sure that you store them in the cooler until you get there. Toss the packets a bit on the fire to cook them and you'll be in for a treat.

### 10. **Meatball Sliders**

A step above average sandwiches, these meatball sliders taste even better than they look. They're great for lunch and can also double-up as a reliable side meal whenever needed. Following [this recipe](#), the best way to make them is in a tinfoil casserole, which you can then reheat on the grate. They're pretty nutritious, too, packing a lot of protein, so they're a great choice for days full of activity in the wild.

### 11. **Banana Bread**

This one may sound a bit odd, but it's really tasty. It's got chocolate, too. The best part about it is that it works with overripe bananas, so if you have some around the house, this recipe is just for you. Also, you don't have to worry about freezing it. Once your campfire grate is set, toast it on the fire a bit and you'll be in for a treat. [Here's how to make it.](#)

### 12. **Apple Crumb Coffee Cake**

Delicious but not too sweet, this cake can be a cheerful day-starter. It's an especially inspired choice if you're not going to give up on coffee during the days you spend camping. Making it isn't hard at all – just [follow this recipe](#). You can eat it cold or heat it up a bit on the grate to add to it that wonderful campfire flavor.

## Fast and Easy Recipes

### 13. **Marshmallow & Strawberry Kebabs**

You don't need a big fire to pull off this [easy recipe](#). Just string some marshmallows and strawberries on a stick and add some caramel. For the best experience, let these kebabs cool a bit before drizzling them with crumbled cookies.

#### 14. Bacon Baked Beans

Bacon and beans – two classic campfire foods come together to create this [fast and easy recipe](#) ideal for group camping. Just make sure you bring a big pot and a hearty sauce.

#### 15. Blueberry Orange Muffins

If you think that a muffin is a tricky thing to cook, think again. [This creative recipe](#) uses halved oranges to bring you one of the best campfire muffin experiences you can have. Once you're done, you can take them out of your storage container and toss them on the fire just like that.

#### 16. Coconut Curry Soup

This one may sound a bit fancy, but it's really easy to make. You can make it in a zip bag and transport it without any difficulties. Once you get there, pour some water into a pot and boil it. [Follow this recipe](#) to make a delicious campfire soup in no time.

#### 17. Curly Dogs

Give hot dogs a nice dinner roll wrapping and roast them directly over the fire. If you can't possibly imagine going camping without the easy pleasure of fire-roasted hot dogs, [this recipe](#) won't let you down. Just make sure you store them properly before you get there.

#### 18. Campfire Chicken Stew

For a hearty meal packed with protein and veggies, try campfire chicken stew. It has a simple, rustic taste to it and packs plenty of nutrients too. It's great for dinner, but light enough for lunch and any other time in between. [Discover all the ingredients you need.](#)

## Dutch Oven Camping Recipes

#### 19. Cornbread with Fig Jam

When it comes to camping meals, few dishes are as hearty and as deliciously rustic as cornbread. Make it in a Dutch oven and add some fig jam and you'll be in for a treat. [This recipe](#) will help you get it right.

#### 20. Dutch Oven Cheesecake

Fluffy and filling, this cheesecake calls for a Dutch oven, but not that much else, apart from the usual ingredients, minus the gluten stuff. Make it [like this](#) to get it right the first time

#### 21. Raspberry Double Dutch Pancake

When it comes to camping pots, the Dutch oven may not be the easiest to carry, but it's certainly a must-have. Here's [a delicious double Dutch pancake](#) with berries – the veritable big brother of the homemade pancake – that more than proves it. Bring ready-made batter in a bottle to save yourself the trouble of having to make it on the spot.

#### 22. Cinnamon Rolls

Who said the Dutch oven is only for serious meals? The previous entry on our list was about pancakes and this one is about cinnamon rolls. The secret to getting this recipe right – and fast, without a mess – is making the dough at home, freezing it, and then letting it thaw on the big day. [Try the recipe](#) and you'll know what we mean.

### **23. Peach-Blackberry Camp Cake**

Looking for a campfire-proof cake? Well, this is it. There's nothing that can go wrong with [this recipe](#), so long as you don't forget your Dutch oven home, that is.

## Family Meals

### **24. Campfire Mushrooms**

Camping in a forest or thereabouts? You need to try campfire mushrooms. Just don't gather them yourself. Bring your own mushrooms and [follow this recipe](#) to stay safe and well fed. Throw some potatoes into the pot to make a cozy family meal with a unique campfire flavor.

### **25. Polenta Cakes with Tomato Sauce**

Regardless of how you make it, polenta's one of the most dependable dishes you can take with you when camping. It's easy to make and pacifies a grumbling tummy in no time. What's more, you can use it in many combinations with other side dishes and meats and cheese. Even when you wake up to some leftover polenta from last night you can still reuse it, and that's what this [creative recipe](#)'s all about.

### **26. Black Bean and Corn Salsa Chicken Meal**

Got a slow cooker at home? Then you must try out [this recipe](#). You can make it days ahead of departure and it will keep well, provided that you freeze it. Freezer meals are always a safe choice for camping, and this one's one of the best. Just make sure you bring some tortillas with you.

### **27. Creamy Baked Mashed Potatoes**

Potatoes taste great on the campfire grate, but peeling them and cutting them takes time, and then you have to cook them. [This recipe](#) offers you a simple yet no less delicious alternative. Make it before you set out and you'll save yourself time and effort, which you can then put into more enjoyable campfire activities. Like just sitting there and enjoying your already-cooked potatoes.

### **28. Upside Down Pineapple Cake**

It's easy to make, cooks in almost no time, and tastes as good as it sounds. Oh, and it calls for just a handful of ingredients. You really have no excuse not to make [this campfire cake](#).

## One Pot Meals

### **29. Chicken Pilaf**

Stop worrying about dishes and start enjoying a wholesome meal – that's what [this recipe](#) is all about. For the best taste, add chicken stock and plenty of vegetables. The recipe uses Basmati rice, but you can choose instead your own favorite rice, provided that it doesn't take too long to cook.

### **30. Chickpea Hash with Summer Vegetables**

Great for breakfast, [this one-pot delight](#) brings you healthy proteins and plenty of vegetables. It's also a meat-free dish, great for vegan camping.



### 31. **Campfire Nachos**

Cheesy nachos are a great way to bring a great day to a warm and filling close. [This delicious one-pot recipe](#) is easy to cook and not too demanding on your provisions. Veggies and beans add to its appeal. Learn how to make it.

### 32. **Protein Pasta**

If you plan to take pasta with you, you might as well deviate from the usual recipes and [try this one](#). With its sautéed kale and red lentil pasta, it's a step above average. It's also pretty easy to make, so you have no reason not to try it.

### 33. **Sweet Potato Peanut Stew**

This warm and comforting meal brings together the goodness of sweet potatoes and the nutritious value of peanuts in one pot. It's simple to make and vegetarian too. [Discover all the ingredients](#) and how to mix into a fantastic stew.

## No Cooking

### 34. **Salads to Go**

Check out [this recipe](#) for a healthy salad and a simple and effective way to transport it until you reach your destination. Features greens, lettuce, carrots, and lots of other goodies. This simple salad may well tempt even those who aren't usually into salads, so if you're camping with die-hard meat lovers, go ahead and try it.

### 35. **Nutella S'mores**

Graham crackers, marshmallow fluff, and lots of Nutella -- that's all you need for this no-cook recipe that's just great for breakfast and dessert. Find the instructions [here](#).

### 36. **Ham Bagels with Cream Cheese**

Forget about hunger and get that happy full-stomach feeling with [this simple recipe](#). If you want more than your average sandwich but without spending too much time on it, this is just what you need.

### 37. **Fig and Oats Energy Bar**

We've already covered some energy bars, but these are worth adding, especially since they're dairy-free and vegan. You don't have to bake anything – just [follow these tips](#).

## Quick and Healthy

### 38. **Bird Seed Energy Bars**

If energy bars that are steeped in chocolate and full of sugars get on your nerves, [this recipe](#) is definitely for you. Take these along with your granola bars for a reservoir of protein and good calories. Great for those long camping trips when you don't want to worry too much about perishable snacks.

### 39. **Yogurt Parfaits**

Apart from yogurt, this tasty recipe calls only for some granola and fresh fruit or jams. Grab some jars and [follow the instructions](#) and you'll be able to store your jars for up to several days in a cooler.

#### 40. **Roasted Beets**

Beets are some of the healthiest foods around, and [this recipe](#) is adapted for camping. Never roasted a beet before? Well, about time you tried.

#### 41. **Roasted Cabbage with Walnut Dressing**

Low in calories but with plenty of good nutrients, roasted cabbage is not your average meal. You can throw in some potatoes too. For a really special flavor, add some organic walnut dressing. Grab the recipe [here](#).

#### 42. **Seared Peaches and Pecans**

Discover [a new way](#) to enjoy peaches. You can leave out the syrup or the ice-cream because searing peaches brings out the sweetness in them, without however increasing their calories.

## For the Kids

#### 43. **Banana Pancakes**

Mixing two regular kid favorites - bananas and pancakes - is a recipe that's bound to make them happy. Make the batter at home to save time and don't forget to grab your favorite syrup. While this is originally a home recipe, it's simple enough for you to easily [adapt it to campfire cooking](#), with fluffy and delicious results (and not only for the kids).

#### 44. **Campfire Cone**

Make a cone filled with sweet treats like marshmallow and chocolate without breaking a sweat. The best part? You can add some peanut butter to it too. Find out all you need to know about this recipe [here](#). It will make the regular ice-cream cone seem like amateur's stuff.

#### 45. **Fruit Leather**

The name just doesn't do this camping treat justice. It's a great snack that keeps well and that the kids will enjoy. There are a few variants on this recipe, but we've chosen this version because it combines apples and pears, two fruits which are easy to find in all seasons. Here's how to [make fruit leather](#).

#### 46. **Hobo Pie**

The great thing about Hobo pie is that you can choose a filing of your choice. That and the fact that you can use white bread and make it in less than 10 minutes. [This recipe](#) uses both a toaster and a hot campfire to make a hobo pie you won't easily forget.

#### 47. **S'mores Muddy Buddies**

Here's a particularly chocolaty take on S'mores. It's easy and cheap to make and the kids will absolutely love it. But make sure you make enough of these S'mores or else you may end up fighting with your kids for them. [This original recipe](#) is just great.

## Foil Packet Meals

### 48. Tofu and Eggplant Hobo

Nobody said that foil packet meals can't be green. Grab your favorite tofu – or better yet, make your own if you have the time – and toss in some fresh eggplant, bell peppers, and parsley. [Here's the complete recipe.](#)

### 49. Over the Fire Scalloped Potatoes

If getting your hands on some mushroom soup cream isn't too much trouble, you really want to try this mouth-watering potatoes and cheese recipe. Wrap everything up nicely in foil and cook on the grill. Get it right from the start by following the instructions [here](#).

### 50. Camping Quesadillas

Planning to take a grate with you? You should. With a campfire grate you possible a host of new dishes, including these alluring camping quesadillas. Discover [this simple yet savory recipe](#) for four.

### 51. Campfire Vidalias

Another foil-wrapped hit, this one's not too demanding on your stock – you only need a Vidalia onion, a spoonful of butter, and a clove of garlic per person. It's great on its own and you can also enjoy it with bread, crackers, and lots of other snacks. Learn how to make it [here](#).

## Breakfast

### 52. Breakfast Burrito Smoked Salmon

Quick to make and filling, [this campfire breakfast](#) can be a treat. Apart from wraps, you'll need well-stored smoked salmon and a bit of cream cheese. Heat over the fire so the campfire spirit will work its magic on it. It's perfect for breakfast.

### 53. Pinnacles Scramble

Potatoes, eggs, tomatoes, onions, cheese and much more – this dish has it all. It's a hearty meal for a group, one that can make the campfire experience even better. Here's [the original recipe](#). Tip: If you're making it only for two, halve quantities.

### 54. Breakfast Bars

If instead of cooking breakfast you'd rather listen to the songs of the birds and the murmuring of the brook as it winds its way through the trees, [these breakfast bars](#) can save you. They may not look as fancy as some of the other recipes we've shared with you so far, but they're full of protein and fiber. In short, they're a great way to start the day. Oh, and you won't have to plead with your kids to eat them – they taste great!

### 55. Spiced Oatmeal

Oatmeal has always been a camping staple. [This recipe](#) takes the classic oatmeal recipe and enriches it with dried fruits and nuts, before spicing it up to make it more memorable. Great for breakfast, though you can, of course, enjoy it at any other time during the day.



## Vegetarian Meals for Everyone

### 56. Mushroom and Potato Curry

Vegetarian doesn't have to mean odd or strange or eccentric, not even if you're camping with meat-loving people. [This vegetarian recipe](#) needs space to simmer, but then it's quick and makes for a solid meal that will fill you without making you feel heavy. You may be tempted to skip the coconut milk, but don't. It makes this dish so much better.

### 57. Campfire French Toast

Give that French Toast a new and tasty use with [this ingenious recipe](#). You'll need some eggs, strawberries, and powdered sugar, as well as some tin foil. You can feast on it in the morning for a satisfying meal, and then incorporate any leftovers into your lunch or dinner. Don't expect any leftovers, though.

### 58. Cabbage Barbecue

You may be used to eating cabbage in some form or other as a relief from barbecued meats. But this little dish turns things around. It's all about cabbage in foil packets cooked on the grill. Preparing [this meal](#) takes just a few minutes, and then the cooking will be done in no time.

### 59. Grilled Vegetable Platter

Gather your favorite vegetables and throw them on the grill. The result is pretty awesome. Here are some [tips on getting grilled veggies right](#).

## Snacks

### 60. Pizza Nachos

Not quite a pizza and not quite nachos, at least not as you know them. This fun and easy dish can turn out to be a true campfire delight. You'll [find the original recipe here](#), but feel free to experiment with the ingredients. So long as you got nachos and some grated cheese to hold them together, you can really add anything to it, well, almost.

### 61. Easy Granola Bars

Granola has long been the stuff of hikers and campers and for good reason – it's nutritious and easy to carry and to store. Taking some along with you in the form of granola bars can be a tasty idea. But don't settle for just any granola bars. Make your very own. [This recipe will show you how](#).

### 62. S'mores

There's almost no end to the variations available on the S'mores theme. The ingredients may often be the same, but tips on how to make this classic treat swerve at some point or other. Take the hassle out of making S'mores with [this straightforward yet mouth-watering recipe](#).

## Freeze Dried & Dehydrated

### 63. Smoky Beer Beef Jerky

If you think you could get your hands on a food dehydrator, then [this recipe](#) is a must try. It's one of the most nutritious snacks you can make, and one you can eat throughout the day. It also looks so novel that you can get anyone curious about it, well, except maybe for vegetarians.

**64. Maple Olive Oil Apple Chips**

Olive oil and apple isn't a combination that easily comes to mind, but these chips do it justice. [Check out this recipe](#) to create a great camping snack that's not just tasty but also healthy.

**65. Lentil Soup**

Lentil soup may not be the first dehydrated food that comes to mind. But it's a healthy choice that packs lots of protein and comparatively few calories. [Learn how to make it.](#)

**66. Freeze Dried Trail Mix**

Get the most taste, freshness, and nutrients out of your trail mix with this [simple freeze-dry recipe](#). It's great for breakfast and snacking.

**67. Ramen Noodles**

Originally a Japanese dish, ramen noodles are often adapted to suit the Western palate. The same is true with [this recipe](#). Count on it when you go camping and you won't be disappointed.

## No Refrigeration Ideas

**68. Ember-Roasted Corn and Leeks**

All you need for this snack are some corn cobs and leeks and some embers. Well, maybe also the patience to watch them roast slowly in anticipation of your treat. The best part about this snack is that you don't have to husk or soak them. Just trim them up a bit and throw them on the embers. Get more instructions [here](#).

**69. Rice Cookies with Peanut Butter and Cranberries**

With [this snack](#) you don't have to worry about storage or refrigeration. Store it in an airtight container and that's about it. Happy crunching!

**70. Vegetable Chips**

Crunchy and delicious, vegetable chips taste great and last a long time. Follow the instructions [here](#) to get it right. Make sure you use a light oil so you won't spoil the taste.

**71. Roasted and Salted Chickpeas**

Another food that keeps well is [roasted chickpeas](#). You can snack on them in between larger meals or use them in combination with other foods.

**72. Campfire Popcorn**

Forget about microwave popcorn. A nice campfire will help you make one of the best popcorn you ever had. Here's probably [the most effective method](#) to make campfire popcorn without any hassle. Try it out. You won't be disappointed.

## Gluten Free Ideas

### 73. Camping Waffles

Make those waffles gluten-free with [this simple recipe](#). These waffles are great for breakfast and snacks, though you can of course enjoy them at any other time.

### 74. Donut Holes

Reinvent the traditional donut without gluten. You don't need much to make them either, just the regular stuff and two cups of gluten-free making mix. [Follow the steps here](#).

### 75. Fiesta Soup

One of the easiest gluten-free soups around, this one's healthy and [fun to make](#). If you like to eat your soup with bread, just make sure you get some gluten-free bread.

### 76. Campfire Chili

As good as any campfire chili but without any traces of gluten. If you use similar ingredients from different brands, double check the labels to make sure gluten doesn't sneak its way into your campfire meal. [This is how you make it](#).

With so many great recipes, your camping trip will no doubt turn out to be a wonderful food experience. Enjoy!