

CAMP COLEMAN COOKING RECIPES

Breakfast

[Cornmeal Buttermilk Pancakes \(Serves 6\)](#)
[Egg-in-a-Nest \(Serves 1\)](#)
[Easy Low-fat French Toast \(Serves 4\)](#)
[Corn Muffins \(Makes 1 dozen\)](#)
[Golden Pumpkin Bread](#)
[Bill's Burrito Breakfast](#)
[Breakfast in a Tin](#)

Lunch and Dinner

[Chicken Drumsticks in Barbecue Sauce \(Serves 6\)](#)
[Herbed Turkey Burgers \(Serves 4\)](#)
[Chicken Quesadillas \(Serves 4\)](#)
[Low-fat Chicken Kabobs \(Serves 4\)](#)
[Mexican Beef Skewers \(Serves 4\)](#)
[Grilled Pepper Steak \(Serves 6\)](#)
[Grilled Swordfish \(Serves 4\)](#)
[Mixed Vegetable Kabobs \(Serves 8\)](#)
[Low-fat Vegetable Packets on the Grill \(Serves 4\)](#)
[Roasted Herbed Corn on the Grill \(Serves 4\)](#)
[Basic Pesto Marinade \(Serves 6-8\)](#)
[Lemon-Pepper Marinade \(Serves 6-8\)](#)
[Tomato-Molasses Barbecue Sauce \(Serves 16\)](#)
[Corn and Ham Chowder \(Serves 4\)](#)
[Santa Fe Chicken Stew \(Serves 4\)](#)
[Campfire Pizza](#)
[Campfire Chicken](#)

Snacks and Dessert

[Ants on a Log](#)
[Fruity Critters](#)
[Edible Necklace](#)
[Sweet S'mores](#)
[Brown Sugar Bananas \(Serves 4\)](#)
[Campfire Cobbler](#)
[Banana Boats](#)

RoadTrip™ Grill

[Special Team Salmon with a Honey Pecan Sauce](#)
[In Your Face Beer and Cheese Soup](#)
[Crack Back Chicken with a Jack Sauce](#)
[Early Bird Special Breakfast Quesadillas](#)
[Post Pattern Pork Chops](#)
[Stuff the Turkey Burgers](#)
[Fullback Fake Salmon Cakes](#)
[End Around Stuffed Chicken](#)
[All Pro Garlic Bread](#)
[Red Zone Barbecue Ribs](#)
[Fumblin' Football Fajitas](#)
[Sack the Back Halibut Topped with Apple & Papaya Salsa](#)

Goin' Deep Fried Turkey

Forward Motion Fowl

Button Hook Grilled Portabella Mushrooms

Super Bowl Bound Steak with Pecan & Ginger Butter

BREAKFAST

CORNMEAL BUTTERMILK PANCAKES (SERVES 6)

- 1 1/4 cups unbleached, all-purpose flour
- 3 tablespoons sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup cornmeal
- 2 eggs
- 1 1/2 cups buttermilk
- 2 tablespoons safflower oil

At Home:

1. Sift flour, sugar, baking soda and salt into a bowl; stir in cornmeal. In another bowl, whisk together eggs, buttermilk and oil.
2. Pour buttermilk mixture into dry ingredients and whisk them together until just blended. Do not overmix.

At the Campsite:

3. Heat a large griddle or skillet over medium heat until a few drops of cold water dance when sprinkled on surface.
4. Drop 2 tablespoons of batter onto hot griddle or skillet and use back of spoon to spread batter into a round shape. Fill skillet with pancakes; cook them until tops are covered with bubbles and undersides are golden, 1 to 2 minutes. Flip pancakes and cook on second side until lightly browned, about 1 minute more.
5. Serve immediately

EGG-IN-A-NEST (SERVES 1)

- 1 slice sourdough bread
- 1 tablespoon butter or olive oil
- 1 egg
- Salt and pepper to taste

At the Campsite:

1. Cut a 1- to 2-inch hole in center of bread.
2. Heat butter or oil in a nonstick skillet at medium heat. Add slice of bread and cook until lightly browned on one side. Flip bread and break egg into the hole. Cover pan and cook until egg white is set and yolk is cooked to meet your taste, about 4 minutes. Sprinkle with salt and pepper.
3. Serve immediately.

EASY LOW-FAT FRENCH TOAST (SERVES 4)

- 1 egg
- 1/2 cup skim milk
- 1 tablespoon water
- 1/4 teaspoon nutmeg (optional)
- 8 1/2-inch slices French bread
- 1/4 cup maple syrup
- 2 tablespoons powdered sugar

At the Campsite:

1. Place the egg, milk and water in a large, shallow dish. Add nutmeg if desired and whisk to combine.
2. Place the bread slices in the egg mixture to coat 1 side; immediately turn the bread.
3. Warm the syrup in a small saucepan, if you like.
4. Heat a nonstick griddle or skillet over medium heat. Brown both sides of the bread slices on the griddle or in the skillet. Sprinkle with powdered sugar and serve with the warm syrup.

CORN MUFFINS (MAKES 1 DOZEN)

- 1/2 cup buttermilk
- 1 tablespoon plus 1 teaspoon butter, melted and cooled
- 1 egg, lightly beaten
- 1/2 cup yellow cornmeal
- 1/3 cup flour
- 1/4 cup brown sugar
- 2 teaspoons baking powder
- Pinch of salt

At Home:

1. In a medium bowl, stir together the buttermilk, butter and egg until blended.
2. In another medium bowl, combine the cornmeal, flour, sugar, baking powder and salt. Add the cornmeal mixture to the buttermilk mixture and stir to combine; do not overmix. Transfer to an airtight container and store in cooler.

At the Campsite:

3. Preheat camp oven to 350° F.
4. Grease and flour 12 muffin tin cups or line with paper. Divide the batter among the muffin tin cups and bake 20 minutes, or until the muffins are golden brown and a toothpick inserted into the center of a muffin comes out clean.

GOLDEN PUMPKIN BREAD

- 1 1/2 cups flour
- 1/2 cup yellow cornmeal
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 stick butter at room temperature
- 2/3 cup sugar
- 2 eggs
- 1 cup canned pumpkin
- 1 cup chopped pecans
- 1 cup raisins

At Home:

1. In a medium bowl, combine the flour, cornmeal, baking powder, cinnamon, ginger, nutmeg and salt.

2. In a large bowl, cream the butter and sugar. Beat in the eggs one at a time, beating well after each addition. Stir in the pumpkin until thoroughly combined, then gradually add the flour mixture, beating just until mixed well; do not overbeat. Stir in pecans and raisins.

At the Campsite:

3. Preheat oven to 350° F. Spread batter evenly in a 9" x 5" nonstick loaf pan. Bake for 50 to 60 minutes, or until the bread shrinks from the sides of the pan.

4. Let the loaf cool in the pan on a rack for 10 minutes, then turn it out onto the rack to cool completely.

BILL'S BURRITO BREAKFAST

- Flour tortillas
- Browned sausage or Brats
- Shredded potatoes
- 1 T. fish coating mix
- Eggs (2 eggs per person serving)
- Onions and green pepper (opt)

At the Campsite:

1. Cook brats on the campfire or brown sausage in skillet over campfire with diced onion.

2. Shred a potato (or two) and mix with fish coating mix.

3. When sausage is no longer pink, add the potatoes.

4. When potatoes are browned, drop on top whole eggs (or beat them and pour over top).

5. Serve rolled up in a flour tortilla. Can be topped with shredded cheese.

BREAKFAST IN A TIN

- 1 lg. Potato, baked
- Bacon, cooked, crumbled
- 1 sm. Box corn muffin mix
- Eggs
- Salt and Pepper

At the Campsite:

1. Butter muffin tins well.
2. Shred the baked potato. Place enough in three tins to thinly cover bottom and sides.
3. Sprinkle bacon into the tins.
4. Drop in one egg, salt and pepper.
5. Mix the cornbread according to the directions. In the other three spaces in muffin tin, fill $\frac{1}{2}$ full with cornbread mixture.
6. Bake in Coleman Oven until the cornbread is done.

LUNCH AND DINNER

CHICKEN DRUMSTICKS IN BARBECUE SAUCE (SERVES 6)

- 1/2 onion, chopped
- 1/2 celery rib, diced
- 1 teaspoon garlic powder
- 1 14-ounce can no-salt-added chopped tomatoes
- 1 1/2 tablespoons dark brown sugar
- 1/2 tablespoon Worcestershire sauce
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 6 chicken drumsticks

At Home:

1. In a large saucepan, combine the onion, celery, garlic powder, tomatoes, sugar, Worcestershire sauce, paprika and pepper. Cover the pan and simmer ingredients over low heat for 1 hour, or until the vegetables are very tender. Remove the pan from the heat.

2. When the mixture has cooled, purée it in a food processor and strain. Cook the sauce uncovered at a strong simmer, stirring occasionally, until it is thick and the quantity has reduced by half, about 30 minutes.

At the Campsite:

3. Prepare the grill. Spray the grill rack with nonstick cooking spray.

4. Brush the drumsticks with some of the sauce and arrange them on the grill, 5 inches from heat. Grill the drumsticks for 10 minutes, turning them frequently and basting with the sauce. Move drumsticks to outer edges of grill and cook for another 10 to 15 minutes, until cooked through. Serve immediately.

HERBED TURKEY BURGERS (SERVES 4)

- 1 small onion, chopped
- 2 teaspoons garlic powder
- 1/8 cup dried parsley
- 1 pound ground turkey
- 1/2 cup fine, unseasoned bread crumbs
- 2 tablespoons mustard
- 2 teaspoons Worcestershire sauce
- 1 egg white
- 1 teaspoon oregano
- 1/4 teaspoon black pepper
- 4 kaiser rolls, sliced
- 4 tomato slices
- 4 lettuce leaves

At Home:

1. In a medium bowl, combine the onion, garlic powder, parsley, turkey, breadcrumbs, mustard, Worcestershire sauce, egg white, oregano and pepper; blend well.

2. Divide mixture into 4 equal portions and form them into patties 1/2 inch thick. Freeze and store in cooler.

At the Campsite:

3. Defrost burger patties.

4. Prepare the grill. Spray rack with nonstick cooking spray. Arrange patties on grill and cook for 5 minutes on each side, or until cooked through.

5. Toast kaiser rolls. Serve turkey burgers on rolls, topped with tomato and lettuce.

CHICKEN QUESADILLAS (SERVES 4)

- 3/4 pound skinless, boneless chicken breast halves
- 3 tablespoons lime juice
- 8 8-inch flour tortillas
- 3/4 cup shredded Monterey Jack cheese (3 ounces)
- 4 scallions, thinly sliced
- 1/2 cup mild or medium salsa

At the Campsite:

1. In a small bowl, toss chicken with lime juice. Prepare the grill (medium heat). Cook chicken halves on covered grill, turning once, for 8 minutes, or until cooked through. Remove chicken and cut into thin slices.

2. Tear off 4 24-inch lengths of heavy-duty foil, fold each in half to form a 12" x 18" rectangle-shaped packet and spray inside with nonstick cooking spray (or brush with oil). Place one tortilla in center of each rectangle. Dividing evenly, top with chicken, cheese, scallions and salsa. Top with remaining tortillas and seal the packets.

3. Grill packets for 5 minutes, or until piping hot. Carefully open each packet, quarter the quesadillas, divide among 4 plates and serve. For a spicier quesadilla, use pepper jack cheese or add sliced jalapeños. Serve with hot sauce.

LOW-FAT CHICKEN KABOBS (SERVES 4)

- 4 cups water
- 1 pound small red potatoes, halved
- 3 tablespoons honey
- 2 tablespoons mustard
- 1 tablespoon lemon juice
- 1/2 teaspoon dried thyme
- 1/4 teaspoon ground black pepper
- 1 pound skinless, boneless chicken breasts, cut into 32 pieces
- 16 large mushrooms, stems removed
- 16 cherry tomatoes

At Home:

1. In a large pot, boil water and cook the potatoes for 10 minutes to blanch. Drain.

2. In a small bowl, combine honey, mustard, lemon juice, thyme and pepper. Add the chicken and mushrooms, tossing well to coat.

3. Pour into a resealable plastic bag and store in cooler until ready to use.¹

At the Campsite:

4. Prepare the grill (medium heat).

5. Alternately thread chicken, mushrooms, tomatoes and potatoes onto skewers.

6. Grill kabobs, turning occasionally, for 9 minutes, or until cooked through. Divide skewers among 4 plates and serve.

MEXICAN BEEF SKEWERS (SERVES 4)

- 1/4 cup finely chopped onion
- 1 teaspoon garlic powder
- 1-2 teaspoons chili powder, to taste
- 1/2 teaspoon cumin
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 tablespoon sesame seeds
- 2 tablespoons cilantro
- 1 1/2 tablespoons safflower oil
- 1 tablespoon lime juice
- 2 bay leaves
- 1 1/4 pounds round steak, cut into thin strips about 6 inches long
- 1/4 teaspoon salt
- 1 lime, cut into 8 wedges

At Home:

1. In a shallow dish, combine the onion, garlic powder, chili powder, cumin, oregano, paprika, sesame seeds, cilantro, oil, lime juice and bay leaves.

2. Place beef strips in the marinade and stir to coat. Pour into double resealable plastic bags and chill at least 4 hours, or overnight.

At the Campsite:

3. Prepare the grill. Thread strips of marinated meat onto skewers, drizzling them with any remaining marinade.

4. Grill the skewers 4 to 6 inches from the heat, turning them frequently, for 5 to 8 minutes.

5. Transfer the skewers to a serving plate and sprinkle with salt. Serve with lime wedges.

GRILLED PEPPER STEAK (SERVES 6)

- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon powdered ginger
- 2 3/4 pounds boneless sirloin steak (1 inch thick)
- 1/4 teaspoon salt

At the Campsite:

1. Prepare the grill. Using your hands, rub the cayenne pepper and ginger into both sides of the steak and let stand for 30 minutes in a cool place.

2. Cook the steak on the first side for 6 minutes, then turn it and sprinkle with the salt. Grill the steak on the second side for 5 to 6 minutes for medium-rare, or until desired doneness. Transfer the steak to a platter and let it rest for about 5 minutes. Carve into thin slices and serve.

GRILLED SWORDFISH (SERVES 4)

- 1 small onion, cut into 1/4-inch slices and separated into rings
- 1/4 cup lemon juice
- 4 teaspoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/2 pounds swordfish steaks, cut 1 inch thick, skinned and cut into 1-inch cubes

At the Campsite:

1. In a deep bowl, combine onion, 2 tablespoons of the lemon juice, 2 teaspoons of the oil, salt and pepper. Add swordfish cubes, turning to coat well. Let fish marinate in cooler for up to 4 hours, turning occasionally.

2. Prepare the grill. Spray grill rack with nonstick cooking spray.

3. Remove swordfish from marinade. Thread fish onto 4 10-inch metal skewers, pressing pieces firmly together.

4. Combine remaining 2 tablespoons of lemon juice and 2 teaspoons oil and brush evenly over fish.

5. Grill skewers 4 to 5 inches from heat, turning every minute or so, until fish is lightly colored and evenly cooked through, 6 to 7 minutes. Transfer skewers to plates and serve immediately.

MIXED VEGETABLE KABOBS (SERVES 8)

- 1/2 cup olive oil
- 2 garlic cloves, minced
- 2 teaspoons dried oregano³
- 2 tablespoons dried basil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 medium yellow squash, cut into 1-inch pieces
- 2 medium green bell peppers, cut into 1-inch squares
- 16 cherry tomatoes³
- 16 medium mushrooms

At the Campsite:

1. Prepare the grill.

2. In a small bowl, stir together the oil, garlic, oregano, basil, salt and pepper.

3. Alternating the vegetables, thread them onto 8 metal skewers, beginning and ending each skewer with a mushroom. Brush the skewered vegetables with the olive oil mixture.¹

4. Grill the kabobs 4 inches from the heat, turning and basting them frequently, for about 5 minutes per side, or until the vegetables are tender.

LOW-FAT VEGETABLE PACKETS ON THE GRILL (SERVES 4)

- 8 small leeks
- 4 medium zucchini, ends removed
- 8 medium tomatoes
- 2 tablespoons dried basil³
- 1/2 cup sweet apple cider
- Salt and pepper to taste

At Home:

1. Cut 4 12-inch squares of foil.
2. With a sharp knife, trim off and discard tough green tops and roots from leeks. Split leeks lengthwise and rinse thoroughly to remove all sand and grit. Quarter each zucchini lengthwise.
3. In a large saucepan of boiling water, blanch tomatoes for 30 seconds. Transfer to a colander and refresh in cold water. Peel and seed tomatoes, then quarter each one.
4. Divide chopped vegetables evenly among foil squares and sprinkle each portion with basil and 2 tablespoons of cider. Fold edges of the foil together and crimp to seal airtight.
5. Tuck into double resealable plastic bags and store in cooler.

At the Campsite:

6. Prepare the grill. Place packets on grill and cook for 15 minutes.
7. Before serving, unwrap packets and season vegetables with salt and pepper to taste.

ROASTED HERBED CORN ON THE GRILL (SERVES 4)

- 4 ears corn, unhusked
- 4 tablespoons unsalted butter, softened
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

At the Campsite:

1. Prepare the grill. Cut 4 large squares of aluminum foil for wrapping the ears of corn.
2. Peel back, but do not remove, corn husks on each ear. Remove and discard corn silk.
3. In a small bowl, blend butter, basil, oregano, salt and pepper. Spread about 1 tablespoon of herbed butter over each ear of corn, then close husk around corn.
4. Wrap each ear of corn tightly in a square of aluminum foil. Place wrapped ears on coals and roast them, turning occasionally, for 30 minutes, or until tender. Serve at once.

BASIC PESTO MARINADE (SERVES 6-8)

This recipe adds punch to grilled chicken or pork chops. It's also tasty over pasta.

- 1 1/2 cups fresh basil leaves
- 3 tablespoons olive oil
- 2 tablespoons grated Parmesan
- 2 tablespoons chicken broth
- 2 tablespoons lemon juice
- 2 garlic cloves, peeled
- 1/4 teaspoon black pepper
- 1/8 teaspoon salt
- 2-3 pounds chicken pieces or pork chops

At Home:

1. In a food processor or blender, combine the basil, oil, Parmesan, broth, lemon juice, garlic, pepper and salt. Purée the mixture for 45 seconds.

2. Place marinade plus poultry or meat into a double resealable plastic bag and store in cooler.

LEMON-PEPPER MARINADE (SERVES 6-8)

This is an easy marinade to make at the campsite; or you can prepare it at home and store it in a tightly sealed jar. Great for chicken cutlets or fish fillets.

- 1/3 cup olive oil
- 1/4 cup plus 2 tablespoons lemon juice
- 1 1/2 teaspoons sugar
- 1 1/4 teaspoons black pepper
- 1 teaspoon salt
- 1 tablespoon dried parsley

At the Campsite:

1. In a small bowl, combine all the ingredients.

2. Marinate 3 to 4 pounds of fish in marinade, covered, in the cooler for 30 minutes; chicken, for up to 2 hours.

TOMATO-MOLASSES BARBECUE SAUCE (SERVES 16)

This basic sauce is delicious on ribs, burgers, chicken, steaks or shrimp. You can halve the recipe if you like.

- 2 tablespoons butter
- 1/2 cup chopped onion
- 1/2 cup diced green bell pepper
- 2 garlic cloves, minced
- 1 bay leaf
- 1/4 teaspoon ground cloves
- 1 28-ounce can tomatoes, drained and puréed in food proc
- 1 cup ketchup
- 1 cup water
- 1 6-ounce can tomato paste
- 1/4 cup cider vinegar
- 1/4 cup molasses
- 1 tablespoon yellow mustard
- 1 tablespoon hot pepper sauce
- 1/2 teaspoon salt

At Home:

1. In a large, nonstick saucepan, warm butter over medium heat until melted. Add onion, bell pepper, garlic, bay leaf and cloves, and sauté for 5 minutes, stirring frequently, until vegetables are tender.

2. Stir in puréed tomatoes, ketchup, water, tomato paste, vinegar, molasses, mustard, hot pepper sauce and salt; bring to a boil. Reduce heat to low, cover and simmer for 40 minutes, stirring occasionally, until sauce is thickened. Store in plastic container.

At the Campsite:

3. Place meat on grill and brush sauce on during the last five to ten minutes of cooking, or serve cold.

CORN AND HAM CHOWDER (SERVES 4)

- 2 tablespoons unsalted butter
- 1 large onion, finely chopped
- 1 teaspoon dry mustard
- 3 cups frozen corn kernels, thawed
- 3 cups milk or half-and-half
- 1 15-ounce can small white potatoes, drained and diced
- 1 cup diced ham
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

At Home:

1. In a large saucepan, warm butter over medium heat until melted. Add onion and sauté until softened, about 5 minutes. Stir in mustard.

2. Meanwhile, in a food processor or a blender, purée 1 cup of corn with 1 cup of milk. Add purée to pan.

3. Stir in remaining corn and milk, potatoes, ham, salt and pepper. Cook over medium-low heat, stirring often, until corn is tender and soup is heated through, about 10 minutes. Do not let the soup boil.

SANTA FE CHICKEN STEW (SERVES 4)

1. Before serving this spicy chicken stew, dress it up with your choice of the following garnishes: sour cream, black olives, grated Monterey Jack cheese, chopped jalapeño peppers, tomatoes, green bell peppers and scallions.

- 1 tablespoon vegetable oil
- 1 1/2 pounds skinless, boneless chicken thighs
- 1 medium onion, thinly sliced
- 2 garlic cloves, sliced
- 2 tablespoons chili powder
- 1 14 1/2-ounce can stewed tomatoes
- 1 15-ounce can black beans or pinto beans, rinsed and drained
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

At Home:

2. In a large skillet, warm oil over medium-high heat. Add chicken and sauté until browned, about 6 minutes.

3. Reduce heat to medium, stir in onion, garlic and chili powder; cook, stirring frequently, until onion is softened, about 3 minutes.

4. Add tomatoes and beans. Simmer, stirring occasionally, until chicken is cooked through and juices have thickened, about 10 minutes. Season with salt and pepper.

CAMPFIRE PIZZA

- 1 pkg. Flour tortillas
- 1 jar Ragu
- Any 3 or 4 pizza toppings you like
- Shredded mozzarella cheese

At the Campsite:

1. Place tortilla on the griddle.

2. Add 2 to 3 T. Ragu.

3. Add your favorite toppings. No more than 3 or 4, because the tortillas are too thin.

4. Top with cheese.

5. Invert a large aluminum pan over the top to trap in heat. Cook until cheese is melted and toppings are warm.

CAMPFIRE CHICKEN

- 6 boneless chicken breasts, skinned
- 1 jar spaghetti sauce
- Parmesan cheese
- 1 c. mozzarella cheese

At the campsite:

1. Place chicken breasts in an aluminum pan and cover with spaghetti sauce.
2. Sprinkle with parmesan cheese and mozzarella cheese.
3. Cover tightly with tin foil. Place on campfire grate while fire is hot.
4. When you hear the sauce boiling, rotate the pan every five minutes for about 40 minutes so it cooks evenly and does not burn on bottom.

SNACKS AND DESSERTS

ANTS ON A LOG

A time-tested favorite.

- Celery sticks
- Peanut butter
- Raisins

Cut celery into 4- to 5-inch lengths. (If children are old enough, they can do this themselves; otherwise, do it for them ahead of time.) Let children fill the sticks with peanut butter, then place raisins on top. Kids will find more interesting ways to eat this simple snack than you ever dreamed possible!

FRUITY CRITTERS

Once they've mastered this critter, kids will create all kinds of their own.

- Apples
- Grapes

Slice an apple into 6 to 8 pieces, removing the core and seeds. Have children use a toothpick to pin together 2 apple slices to form the wings of a bug. Place a head on the top by inserting a second toothpick halfway into one of the slices and putting a grape onto the other half.

EDIBLE NECKLACE

A nutritious version of what you find in the candy aisle.

- Cheerios®
- Raisins

Thread a 9- to 12-inch piece of string through a heavy-duty needle. String up cereal, raisins and any other items you may have, making certain the first and last items on the string are raisins to keep the Cheerios from falling off the end.

SWEET S'MORES

Something no campsite should be without.

- Graham crackers
- Chocolate bars
- Marshmallows

At the Campsite:

Using a suitable stick or extendable fork, toast a marshmallow over the fire to taste. Sandwich toasted marshmallow, along with a few squares of chocolate, between 2 graham cracker squares. Eat immediately. Lick fingers clean.

BROWN SUGAR BANANAS (SERVES 4)

Prepare this indulgent dessert while you're eating, once the fire has died down.

- 4 bananas
- Lemon juice
- Brown sugar
- Butter

At the Campsite:

1. Slice bananas in half lengthwise. Place two banana halves on a sheet of foil and sprinkle with lemon juice and brown sugar. Repeat with remaining bananas. Dot with butter pieces.

2. Prepare grill. Fold foil into a packet and place on grill. Cook for 15 minutes, or until bananas are hot and sugar is melted. Serve immediately.

CAMPFIRE COBBLER

- 2 cans apple pie filling
- 2 envelopes of apple cinnamon instant oatmeal (opt)
- 1 stick butter
- 1 yellow cake mix
- cinnamon or brown sugar (opt)
- charcoal briquets (opt)

At the Campsite:

1. Empty pie filling into a cast iron dutch oven (line dutch oven with aluminum casserole pan or heavy duty aluminum foil for easy cleaning).
2. In a large baggie mix cake mix, oatmeal and butter (or cut butter into cubes and put on top of cake mix).
3. Sprinkle cinnamon or brown sugar on top
4. If using a cast iron dutch oven, place pot on top of 6 to 8 charcoal briquets and 6 to 8 on top of lid. Bake 45 minutes to 1 hour. Be sure to rotate dutch oven and lid to avoid burning.
5. If no cast iron dutch oven is available, use a large pan with a lid over a campfire. Watch it closely to prevent burning.
6. Variations:
Blueberry pie filling with blueberry muffin mix
Cherry pie filling with chocolate cake mix

BANANA BOATS

- Aluminum Foil
- Bananas
- Mini Chocolate Chips
- Mini Marshmallows

At the Campsite:

1. Using a small paring knife, slice a small trough along the length of the banana removing about 1/4 of the fruit.
2. Peel back the flap from this being careful to leave one end still attached to the banana. Remove the fruit that was cut out.
3. Sprinkle in the mini-chocolate chips into the length of the trough then top them with mini-Marshmallows.
4. Fold the flap over the trough and wrap in Aluminum Foil.
5. Place this among the hot coals for 10 to 15 minutes.
6. Remove and enjoy with a spoon by pulling back the flap. Careful it will be hot. The outside of the banana may be burnt or brown but the inside will be fine.

ROADTRIP GRILL

SPECIAL TEAM SALMON WITH A HONEY PECAN SAUCE

- 4 - 6oz. salmon filets
- olive oil
- 1/4 cup honey
- 1/4 cup Dijon style mustard
- 2 tablespoons BBQ sauce
- 1 tablespoon Cholula Hot Sauce
- 1/4 cup chopped Georgia Pecans
- 1/4 teaspoon white pepper

1. Place the sauce ingredients in a plastic bowl and combine. Cover with an airtight lid and refrigerate until ready to use. This step can be done in advance.

2. Preheat the Coleman RoadTrip™ Grill to medium heat.

3. Rub the salmon filets on both sides with the olive oil.

4. Place the salmon on the grill and cook for approximately 4 minutes on each side.

5. Brush the sauce on the salmon, flip, and cook for an additional minute.

Yields 4 portions

IN YOUR FACE BEER AND CHEESE SOUP

- 1 cup minced salt pork
- 2 cloves minced garlic
- 1 cup 1/2"-diced onion
- 1 cup shredded carrot
- 1 teaspoon thyme
- 1/2 cup flour
- 16 oz. bottle of beer
- 1 quart beef broth
- 1 pound of 1/2"-sliced cooked bratwurst
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 1/4 cup Cholula Hot Sauce
- 2 cups shredded smoked cheddar cheese

1. In a large stockpot on the burner portion of the Coleman RoadTrip™ Grill, render the minced salt pork over medium heat until it is golden brown.

2. Add the garlic, onion, carrot and thyme. Cook for 1 minute.

3. Add the flour and combine to make a roux. Let this cook for 3 minutes, stirring occasionally, without letting the roux burn.

4. Add the beer, beef broth, Bratwurst, paprika, salt, pepper and Cholula Hot Sauce. Bring this to a boil, turn to simmer and let cook for 5 minutes.

5. Whip in the cheese and enjoy your "In Your Face" Beer and Cheese Soup.

Yields 1/2 gallon

CRACK BACK CHICKEN WITH A JACK SAUCE

- 4 chicken breast with the ribs
- Olive oil
- 1/2 cup crushed pineapple
- 2 tablespoons hoisin sauce
- 2 tablespoons BBQ sauce
- 2 tablespoons maple syrup
- 3 cloves minced garlic
- 1/4 cup chopped Georgia Pecans
- 2 teaspoons grated ginger
- 2 tablespoons Jack Daniels
- 1 tablespoon Cholula Hot Sauce

1. In a plastic bowl with an airtight lid, combine all the Jack sauce ingredients. Cover and refrigerate over night.
2. Pre-heat your Coleman RoadTrip™ Grill to medium-high heat.
3. Rub the chicken lightly with olive oil and place on the grill. Cook until the internal temperature reaches 170°. This can be confirmed with a meat thermometer.
4. When the chicken is done, coat with Jack Sauce and cook for 1 minute more on each side. Remove and enjoy.

Yields 4 portions

EARLY BIRD SPECIAL BREAKFAST QUESADILLAS

- 1 tablespoon butter
- 1/4 cup thinly sliced green pepper
- 1/4 cup thinly sliced red pepper
- 1/4 cup thinly sliced Spanish onion
- 1 tablespoon chopped fresh cilantro
- 1/8 teaspoon black pepper
- 1/8 teaspoon salt
- 4 large eggs beaten with 1 tablespoon milk
- 1/2 cup cooked & cooled chorizo
- 4 flour tortillas - approximately 8" size
- 2 cups shredded Jack or Cheddar cheese
- 2 tablespoons butter

1. Using the burner on the Coleman RoadTrip™ Grill , melt 1 tablespoon of butter in a sauté pan. When hot, add the red pepper, green pepper, onion, cilantro, salt and pepper. Sauté for approximately 2 minutes and mix in the cooked chorizo.
2. Add the egg mixture and combine. Mix it around and cook just until the eggs are cooked.
3. Lay the tortillas flat and sprinkle 1/4 cup of shredded cheese on half of each tortilla. Spread 1/2 cup of the cooked egg mixture over the cheese. Top the egg with another 1/4 cup of shredded cheese. Fold the other half of the tortilla over the cheese and press down slightly.
4. Melt 1 tablespoon of butter on the griddle side of the Coleman RoadTrip™ Grill . When hot, carefully place 2 quesadillas on the grill and heat on both sides until golden brown and the cheese melts. Do this again for the other 2 quesadillas. Enjoy with your favorite salsa.

Yields 4 portions

POST PATTERN PORK CHOPS

- 6 thick-cut pork chops
- 1 12oz. bottle of beer
- 4 cloves minced garlic
- 2 teaspoons grated ginger
- 2 tablespoons chopped cilantro
- 1 tablespoon chili powder
- 2 teaspoons Cholula Hot Sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper

1. Combine the marinade ingredients in a large plastic container.

2. Place the pork chops into the marinade and cover with an airtight lid. Refrigerate for a minimum of 3 hours or overnight.

3. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the pork chops on the grill and cook until the internal temp reaches 160 degrees. Check the temperature with a meat thermometer. Remove from the grill and enjoy.

Yields 6 chops

STUFF THE TURKEY BURGERS

- 1 pound ground turkey meat
- 1/2 cup minced red onion
- 4 cloves minced garlic
- 1/2 teaspoon ground sage
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup crumbled feta cheese
- 1 tablespoon fresh chopped tarragon

1. In a plastic bowl, combine the ingredients for the burger mixture.

2. Divide the burger mix into 4 equal portions and form each portion into a meat ball.

3. In a small plastic bowl, combine the feta cheese and tarragon. Divide the cheese into 4 equal portions and form each portion into a ball.

4. Press a ball of cheese into each meatball and form into a burger. Keep the cheese in the middle of the burger and out of sight.

5. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the prepped burgers on the grill and cook for approximately 10 minutes on each side.

6. Enjoy your "Stuff the Turkey" Burgers with your favorite condiments.

Yields 4 burgers

FULLBACK FAKE SALMON CAKES

- 1 pound salmon - poached, cooled & flaked
- 1/4 cup finely diced onion
- 1/4 cup finely diced celery
- 1/4 cup finely diced red pepper
- 1/2 cup kernel corn - drained
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon capers - drained
- 1 teaspoon chili powder
- 1/2 teaspoon coarsely ground black pepper
- 1/2 cup mayonnaise
- 1 large egg, lightly beaten
- 1 tablespoon Dijon mustard
- 2 cups cracker meal, divided into 2 equal portions
- Salad oil for cooking the salmon cakes

1. In a plastic mixing bowl, combine the flaked salmon, onion, celery, red pepper, corn, minced garlic, cilantro, capers, chili powder and black pepper.

2. In another plastic mixing bowl, combine the mayonnaise, beaten egg and the mustard.

3. Combine mayonnaise mixture, 1 cup of cracker meal and the ingredients in other bowl.

4. With clean hands, shape into 8 salmon cakes, approximately 2" diameter and 3/4" thick.

5. Place the salmon cakes in the refrigerator for at least 1 hour so they will become firm.

6. Place the other 1 cup of cracker meal on a flat plate. Pat the salmon cakes on this cracker meal to coat on all sides.

7. Place approximately 1/2" of oil in a sauté pan and heat on the burner side of the Coleman RoadTrip™ Grill until hot, but not smoking.

8. Carefully place the salmon cakes in the pan and cook for approximately 5 minutes on each side or until golden brown and heated throughout.

9. Hold in a warm oven for service. Enjoy with fresh lemon juice or your favorite sauce.

Yields 8 cakes

END AROUND STUFFED CHICKEN

- 1 - whole chicken
- Olive oil
- salt & pepper
- 1- 12oz. can of beer, 3/4 full
- 6 whole cloves of peeled garlic
- 2 tablespoons lemon zest
- 1 tablespoon chopped cilantro
- 1 teaspoon chili powder
- 2 teaspoon Cholula Hot Sauce

1. Rinse chicken inside and out and pat dry with paper towels.

2. Rub chicken on the inside and outside with a light coating of olive oil and salt & pepper.

3. Open a can of beer and drain out a 1/4 of the beer.

4. In the beer can, drop the garlic, lemon zest (with a small knife or potato peeler remove just the yellow part of the lemon skin; this is called the zest), cilantro, chili powder and Cholula Hot Sauce. Gingly swirl the can to give the ingredients a little mix.

5. Place the large opening of chicken over the beer can with the legs on the bottom. The chicken will look like it's sitting on a chair.

6. Cook the chicken for approximately 1 to 1-1/2 hours, depending on the size of the bird. Check the temp in the thickest part of the thigh and breast with a meat thermometer. The temperature should be 170 degrees in the breast and 180-185 degrees in the thigh.

7. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the chicken/beer mixture on a metal pan or a foil tray and place on the grill.

8. Remove the chicken from the grill and set, standing upright on the can, on a platter or cutting board. Cover with foil for 10 minutes before carving.

9. Carve the chicken while it is still standing on the beer can. This makes it a little easier to carve. Carefully discard the can after the chicken is carved.

Yields 4 portions

ALL PRO GARLIC BREAD

- 1 loaf of flat style bread
- 1 stick of butter
- 1/4 cup olive oil
- 8 cloves minced garlic
- 1/2 cup minced red onion
- 1 teaspoon crushed oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 Roma tomatoes, sliced
- 8 oz sliced fresh mozzarella
- 1/2 cup chopped Greek olives
- 1/2 cup chopped Georgia Pecans

1. Cut the bread length wise to split in half.
2. In a sauce pan, melt together the butter mixture ingredients on the burner side of the Coleman RoadTrip™ Grill .
3. Pre-heat the grill to medium-high. Place the sliced Roma tomatoes right on the grill for approximately 1 minute each side and remove from the grill.
4. Place the bread cut side down on the grill and heat until golden brown.
5. Remove the toasted bread and spoon the melted butter mix evenly over the 2 halves.
6. Place the tomatoes evenly over the 2 halves, along with the olives, mozzarella and Georgia Pecans.
7. Place on the grill and cover. Heat for 5 minutes or until the cheese starts to melt.
8. Remove from the grill, slice and enjoy the "All Pro" Garlic Bread.

Yields 8 portions

RED ZONE BARBECUE RIBS

- 3 pounds pork spare ribs - prepped
- 2 sheets (18x24-inches each) aluminum foil
- 1/2 cup water
- 1/2 cup red currant jelly
- 1/4 cup rice wine vinegar
- 1 tablespoon hoisin sauce
- 1 teaspoon grated ginger
- 1/4 teaspoon garlic powder
- 2 tablespoons brown sugar
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon toasted sesame seeds
- 1 tablespoon sake
- 1 tablespoon cornstarch

1. Melt the red currant jelly in a small sauce pan. Add the rice wine vinegar, hoisin sauce, grated ginger, garlic powder and brown sugar. Bring to a boil and turn to simmer.

2. Add the red pepper flakes and the sesame seeds.

3. In a small plastic bowl, blend together the sake and the cornstarch. Whip this into the red currant sauce.

4. When thickened, remove from heat, place in a plastic bowl and chill in the refrigerator for at least 1 hour prior to use. NOTE: you can prepare this sauce a day in advance if you wish. Keep it covered with an airtight lid and refrigerated. Bring this to your tailgate party in a chilled plastic cooler.

5. Cut the rack of ribs into individual rib sections, rinse with cold water and place in zipper locked plastic bags and refrigerate. Bring to your tailgate party in a chilled plastic cooler.

6. Preheat the Coleman RoadTrip™ grill to medium. Divide the cut ribs evenly in a single layer on each sheet of aluminum foil.

7. Wrap by bringing two sides of foil sheet to center. Leaving space for heat circulation inside packet, fold foil down. Fold in one end to seal. Through open end, add 1/4 cup water. Fold foil in to seal. Repeat for second packet.

8. Grill 45 minutes to 1 hour on medium in covered grill. Remove steamed ribs carefully from the foil pouch and place directly on grill.

9. Brush ribs generously with the red currant glaze and continue grilling 10 to 15 minutes on medium, uncovered grill, turning every 5 minutes to cook evenly.

CLEVER CLEAVER TIP: Three or four ice cubes may be substituted for the water in each packet of ribs, if desired.

Yields 4 portions

FUMBLIN' FOOTBALL FAJITAS

- 1 1/2 pounds flank steak, trimmed
- 1/4 cup olive oil
- 2 fresh limes
- 2 tablespoons fajitas seasoning
- olive oil, as needed
- 1 small Spanish onion - cut in 1/4" strips
- 2 cloves minced garlic
- 1/2 cup julienne cut sun dried tomatoes (optional)
- fajitas seasoning
- 1/3 cup tequila
- 1/4 cup freshly chopped cilantro
- coarsely ground black pepper
- juice of 1 lime
- tortillas
- choice of: sour cream, sliced black olives, chopped tomato and guacamole

STEP ONE: Prep

1. Cut the flank steak into strips, place in a plastic mixing bowl and coat lightly with oil.
2. Squeeze fresh lime juice over the meat and rub in the spice blend.
3. Cover the bowl with an airtight lid and refrigerate for at least 2 hours prior to use.

STEP TWO: Cooking the Fajitas

4. Preheat the Coleman RoadTrip™ grill to medium. When hot, place marinated fajitas strips on the grill and cook to your desired level of doneness. Turn meat occasionally while cooking.
5. Heat a sauté pan on the burner portion of the Coleman RoadTrip™ Grill™ . Place some olive oil in the pan and add the onion strips, garlic, sun dried tomatoes and some of the spice blend. Sauté until the onion begins to become translucent. Add the cooked fajitas strips to the pan and combine.
6. Pull the pan away from the heat and CAREFULLY flambé with the tequila.
7. When the flame goes out, season with freshly chopped cilantro and black pepper. Squeeze fresh lime juice over the fajitas and keep warm for service.
8. Serve the fajitas in tortillas that were heated on the grill. Top with accouterments.

Yields 4 portions

SACK THE BACK HALIBUT TOPPED WITH APPLE & PAPAYA SALSA

- 4 - 6 ounce portions of Halibut
- 1/4 cup Cholula Hot Sauce
- 1/4 cup honey
- 4 cloves minced garlic
- 1 teaspoon grated ginger
- 1 tablespoon cilantro, rough-cut
- 1/2 lime, juiced
- 1 cored red apple, 1/4" dice
- 1 cored green apple, 1/4" dice
- 1 cup papaya, 1/4" dice
- 1/2 cup sweet onion, 1/4" dice
- 1 lime, juiced
- 1 dash Cholula Hot Sauce

1. In a plastic bowl, mix all the marinade ingredients together. This step can be done in advance and refrigerated until needed.
2. Place the 4 pieces of halibut in a plastic container and coat evenly with the marinade. Cover with an airtight lid and store in the refrigerator for a maximum of 30 minutes.
3. In a large plastic container with an airtight lid, mix together the salsa ingredients. The salsa can be made a day in advance.
4. Place the halibut on the Coleman RoadTrip™ Grill , pre-heated to medium-high heat. Cook the halibut approximately 3-4 minutes per side. It's done when the halibut is firm to the touch and the flesh is white.
5. Arrange the "Sack the Back Halibut" on plates and top with Apple & Papaya Salsa. Enjoy.

Yields 4 portions

GOIN' DEEP FRIED TURKEY

- 1 fresh or defrosted Turkey (10-12 pounds)
- 5 gallon bottle Pure Wesson Deep Frying Oil with Peanut Oil
- 1/2 cup Cholula Hot Sauce
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon paprika
- 1 teaspoon ground sage
- 1/2 tablespoon black pepper

1. In a small plastic bowl with an airtight lid, combine all the rub ingredients.

2. Before you prep the turkey with the rub, select a minimum 20-quart stockpot. Place your turkey in the pot and cover with water. Remove the turkey and mark the water line. Discard the water and dry the pot.

3. Dry your turkey with paper towels and rub the turkey inside and out with the rub mixture. Cover and place in the refrigerator for a minimum of 3 hours (overnight is best).

4. Pour the Wesson Deep Frying Oil to 1 inch below your mark in your dry stockpot. Place on high heat on the burner portion of the Coleman RoadTrip™ Grill and heat until the oil reaches a temperature of 350 degrees. Please use a candy thermometer.

5. Being very careful, lower the turkey into the hot oil. Don't just drop the turkey into the oil or the oil may bubble over. Carefully dip the turkey part way in & out of the oil until the oil stops frothing. Now carefully lower the turkey all the way into the oil.

Please wear long sleeves, long protective apron, long pants and oven mitts. Do not cover the stockpot.

6. Cook turkey for approx. 45 minutes. You can estimate the time with this formula: 3 1/2 minutes per pound. Check turkey for doneness with a meat thermometer. It should be 170 degrees in the thickest part of the breast and 180-185 in the thickest part of the thigh. Being very careful, remove the turkey from the stockpot and let it set for 15 minutes. Slice, serve and enjoy. Let the oil cool and properly discard.

Yields 6 to 8 portions

FORWARD MOTION FOWL

- 1/4 cup chili powder
- 1/4 cup garlic powder
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 tablespoon coarse black pepper
- 1/4 cup Chinese plum sauce
- 1/4 cup BBQ sauce
- 1 tablespoon toasted sesame seeds
- 1 teaspoon sesame oil
- 1 teaspoon Cholula Hot Sauce
- 2 cloves minced garlic
- 1 teaspoon grated ginger (fresh or from a jar)
- 1 teaspoon soy sauce
- 4 chicken breasts with ribs or 4 whole legs

1. Place the 5 rub ingredients in a plastic bowl and combine. Coat chicken with the rub and place coated chicken in a plastic container. Cover with an airtight lid and refrigerate for a minimum of 3 hours prior to cooking.

2. Combine the glaze ingredients in a plastic bowl. Cover with an airtight lid and store in the refrigerator until ready to use.

3. Heat the Coleman RoadTrip™ Grill to medium-high. Place the seasoned chicken on the hot grill and cook chicken for approximately 10-15 minutes per side or until the internal temperature reaches 180 degrees.

4. When approximately 4 minutes of cook time remains, brush the chicken with the glaze. Cook for 2 minutes, turn the chicken and brush glaze on other side. Cook this side for 2 minutes.

5. Remove from the grill and enjoy the "Forward Motion" Fowl with your favorite side dish.

Yields 4 portions

BUTTON HOOK GRILLED PORTABELLA MUSHROOMS

- 4 large portabella mushrooms
- 1/4 cup olive oil
- salt & black pepper
- 2 cloves minced garlic
- 1 teaspoon grated ginger
- 1/4 cup red raspberry preserves
- 2 tablespoons BBQ sauce
- 1 teaspoon Cholula Hot Sauce

1. Wash and dry the portabella mushrooms.
2. Rub both sides of the mushrooms with olive oil and season with salt and pepper.
3. Place the glaze ingredients in a plastic bowl and combine. Cover with an airtight lid and refrigerate until ready to use. This step can be done in advance.
4. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the portabella mushrooms on the grill and cook for about 5 minutes on each side or until they start to turn light black, but not burnt.
5. With a pastry brush, coat both sides of the mushrooms with the glaze and cook for another 2 minutes on each side. Extra sauce can be served on the side
6. Enjoy the "Button Hook" Grilled Portabella Mushrooms with your favorite entrée.

Yields 4 portions

SUPER BOWL BOUND STEAK WITH PECAN & GINGER BUTTER

- 4 porterhouse steaks
- olive oil
- salt & pepper
- 1 stick of non-salted butter, softened to room temp
- 1 tablespoon chopped chives
- 1 tablespoon lemon zest
- 1 teaspoon lemon juice
- 2 teaspoon grated ginger
- 1/2 teaspoon Cholula Hot Sauce
- 1/4 cup finely chopped Georgia Pecans
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper

1. In a plastic bowl, combine the ingredients for the Pecan & Ginger Butter.
2. Place the mixed butter in the middle of a foot long piece of plastic wrap. Form the butter into a tube shape. Wrap the butter in the plastic wrap; twist the ends to seal and place into the refrigerator overnight.
3. Lightly oil and salt & pepper both sides of the porterhouse steaks.
4. Pre-heat the Coleman RoadTrip™ Grill and place steaks on the grill. Cook for approximately 5 minutes on each side or until the steaks reach your desired level of doneness.
5. Remove the butter 5 minutes before your steaks are done and slice into 8 even slices.
6. Place 2 slices of butter on each steak and enjoy your "Super Bowl Bound Steak" with a Pecan Ginger Butter.

Yeilds 4 portions