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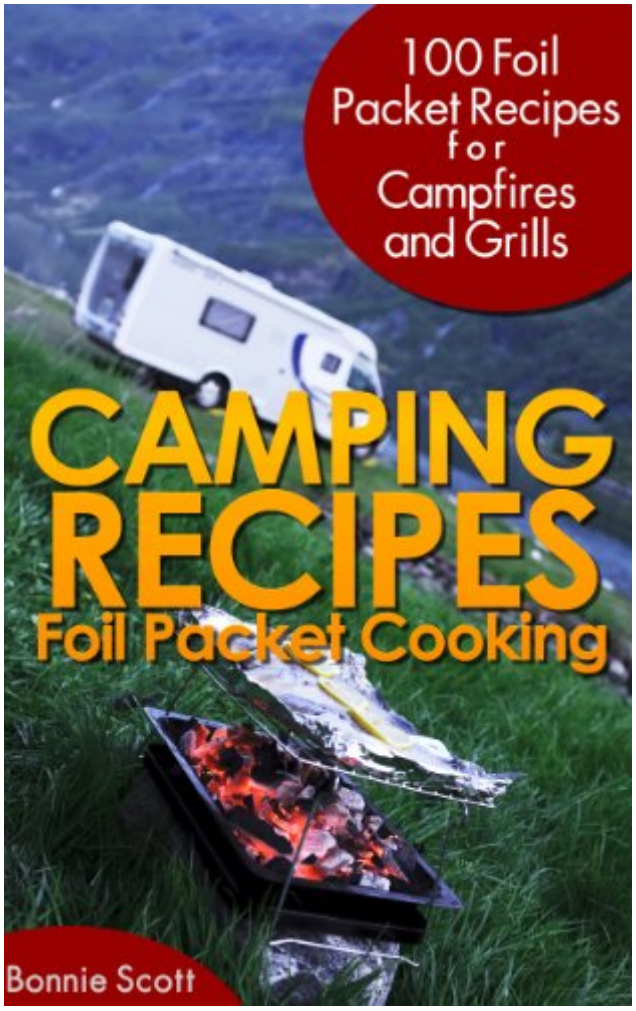
Camping Recipes: Foil Packet Cooking



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Synopsis

With 100 foil packet recipes for campfires and grills, youâ ™ll be able to serve everything from breakfasts, lunches, dinners, snacks and even desserts with no fuss and no messy cleanup. Camping is all about taking it easy and enjoying the outdoors, friends and family. With foil packet cooking, youâ ™re free to pursue all the joys of camping and forget about clean-up duty. So get started creating flavorful and fuss-free meals that will keep your family happy and minimize your workload.Foil Packet Recipes include:BreakfastsDessertsSnacksChickenFishBeefPorkVegetables

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Customer Reviews

I love to camp! My problem is that I am a "foodie" and typical camping fare makes me gag. I has been a challenge to figure out something fresh to bring. The freeze dried foods are awful! Unfortunately, I am not an inventive cook.Thank goodness that the author IS an inventive cook! I went through this entire book at one sitting. I checked out all the recipes and thought, "I can do that!" The recipes made my mouth water.Last week I decided to try some of the recipes on a short camping trip. I live in Colorado, and camping is a state sport. These recipes made it easy to eat tasty AND healthy foods.I kept my ingredients fresh by using a high quality cooler with block ice. I

really liked the salmon recipes. While I was cooking, I realized that I can use these recipes on my home charcoal grill just as easily as when I'm camping. The recipes are simple and the pictures really help. I like that you don't need to bring a lot of recipe items. I put my spices and such in small snack sizes plastic baggies. Same with some of the chopped ingredients. I did some prep work first at home.The one thing that I wish was included was how important it is to recycle the aluminum foil and any baggies. I think that is important to stress that throwing these items into the fire is NOT appropriate disposal.I think this is a great camping resource. The recipes are great My camping partner was impressed! I have a reputation for being a lousy camp cook, but that's going to change! :) Yum Yum!

I can't see how much the book is listed for but it does offer a lot of interesting recipes that I'd like to try from basic buttered chicken to French fries with Parmesan cheese. The book needs a bit of reorganization: there are 2 Italian chicken recipes not next to each other, turkey ham recipe in the middle of nowhere, and breakfast between beef and dessert. Oh and if anyone is planning on making the 14 ingredient seafood delight recipe that has scallops, shrimp, and fish, please make sure you invite me to your campsite. Thanks!

Author Bonnie Scott has written a cookbook, Camping Recipes: Foil Packet Cooking, filled with plenty of easy-to-prepare recipes using your campfire or grill. I suspect you could use most of these recipes in the home oven, if you are not camping. The range of recipes is varied and extensive meaning you eat well when you are away from home and out on the trail.Some of the recipes you will find include:Chicken Camping MealFresh Perch FilletsTuna Sandwich FillingFoil Steak SupperHobo DinnersStuffed Hot Dog RollsFire Roasted BroccoliFoil-Baked TomatoesFoiled French FriesEggs In FoilS'Mores In FoilHoney Glazed PineapplePopcorn In FoilRecommend.Penmouse

Amazing how this book tells you every little thing about cooking using foil on a campfire or grill. I didn't even realize how good things can be cooked in tinfoil. I am going to try every single recipe in this book. Great job and great ideas!

I was afraid that this cookbook would have a lot of recipes using processed foods like canned soup that I go to great lengths to avoid. But I was wrong. Okay, there are a couple. But mostly, the recipes feature fresh herbs, vegetables and fruits. I haven't tried any of the recipes, but my claim to fame as a cook is being able to tell good recipes from bad and I am confident that there are some

gems in here. I'm really excited to try the simple recipe with tilapia and salsa and also the apple crisp.

With all the tasty, easy to make foil packet recipes in this book, I may not have to ponder what's for dinner for a long time. With all the explanations, conversation temps to use these in your oven and recipes for nearly every food you can think of, this book is gem!All the recipes are high on the yummy scale!!

This has some really good recipes in it and some that I would never cook. One of the things I really liked about this book is that they put cooking time for using a campfire, grill, or oven. One of the things I didn't like about the book is that several recipes tell you to brown the meat/chicken first. If I'm going to use a pan to brown something I might as well just cook it in it. I expected all the recipes to use foil and ONLY foil.

Okay, I'm going camping with my family. I love the idea of foil packet cooking so there's no muss and not fuss. However, if you look at the ingredient list for some of these recipes, I'd need to take my whole kitchen with me in order to cook these! If I were home in my own back yard, I could see cooking something like "oriental fish packets" where you have 13 ingredients--including cooked rice.I'd like to see more recipes like the "butter baked chicken" where there's only 4 ingredients-chicken, butter, salt and pepper! A few more ingredients would be fine, like the "lemon barbecued chicken" with 8 ingredients. However, the other issue I have is there are so many ingredients that I would not normally take with me in my small camper that I just can't use them.On the plus side, there are great pictures and directions on the different ways to make foil packets, and when best to use which type of foil packet.If you have a large camper that you have lots of storage space for many different items, this would be an excellent cookbook. Or if you just want to have a backyard barbecue using foil packets, this would come in handy. If you are limited in space while camping, you will probably only be able to use a few of these recipes.

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