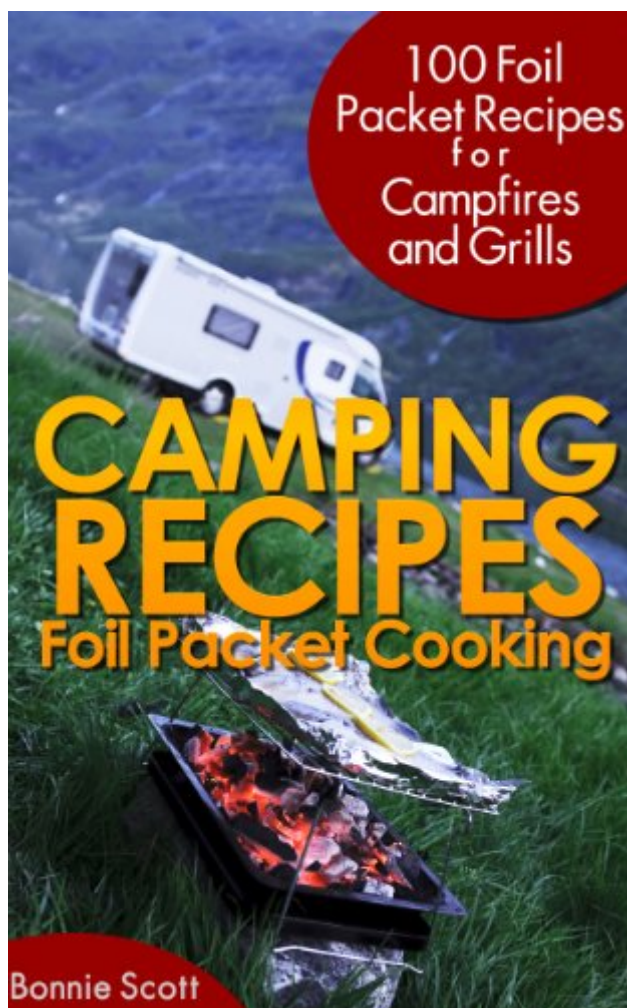


The book was found

Camping Recipes: Foil Packet Cooking



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: Breakfasts Desserts Snacks Chicken Fish Beef Pork Vegetables

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Customer Reviews

It's got a lot of recipes, but they all seem to require a decent amount of on the stove prep work prior to cooking in the foil packet. Seems to defeat the purpose of camp cooking if I have to prepare so much ahead of time.

Camping Recipes: Foil Packet Cooking Figure this would also be good for just a grill BBQ grill. Very useful tips on cooking with foil and how to place certain food in the packet. Love the chart of cooking temperatures of the meat inside the packets. Takes all the guess work out of how hot things have to

be. Colorful pictures of each step by step instructions explained. No pictures of the finished product or nutritional information. Foil steak supper would be my favorite to try. So many combinations and suggestions for spices. Lots of different main meats for meals along with breakfast and desserts and miscellaneous dishes to make. Authors other works are highlighted at the end.

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.

A wealth of great recipes to choose from including Hawaiian Rum Oranges, Spicy Jerk Wings, Sweet Potatoes with Cran-Apples and Supper on French Bread among others. Includes helpful tips with photos on how to assemble your foil packs which I found handy and an active table of contents which is always a plus. Only thing I found lacking was prep time for assembling the ingredients which I'd like to see added to the recipes as that does lengthen the process. Otherwise a savory cooking guide that I do recommend!

I wish I had found this book when I was still taking my children camping on a regular basis. We have run the list from backpacking, to tent camping to campers and 5th wheels. These recipes would have worked for all of them. If you live in or travel in a camping vehicle these will work for you as well and leave you with little clean up after a meal. We now just take food along when on long car trips. I can see taking my one or two burner stove and perhaps a dutch oven to cook in. Just put the packets in and cook to the desired doneness. No Mess to clean up. Just find a garbage container. I am so looking forward to doing this. With a little home prep you can have a good meal.

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.

this is pretty neat. A good way to plan ahead whether you are camping, rving, or just want stuff ready to go when you get home from work. And no clean up after, just wad up the foil and either recycle it or toss it in the garbage....

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!

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