

CAMP COOKING TIPS

- Create a menu for every meal and write down what you'll need to prepare each item.
- Take advantage of convenience foods such as boil-in the bag rice or just-add-water foods.
- Bring small amounts of cooking supplies rather than big containers. Measure and combine dry ingredients ahead of time and put them in labeled resealable bags.
- To keep food cold in the car on the way to the park, use liter soda bottles with frozen water in them. The bottles stay frozen for a long time and as they melt you can have water from home.
- Aluminum foil is a camp cook's best friend. Use it for steamed veggie packets, baked potatoes or poke holes in it and use it to cover your grate to keep food from falling into the fire.
- Don't forget the marshmallows!
- Gather up a set of camping dishes and store them with your other camping equipment so they are always ready to go!
- Pack what you'll need to clean up—dishpan, sponge or wash cloth, one or two drying cloths and soap.
- Invest in a quality camp stove.

- Cover pots and pans whenever you're boiling or cooking.
- If you plan to grill, bring a grate to put over the fire. Don't assume your campsite will have one.
- While you are eating, place a pot of water on your grill or camp stove. This way when you are done eating, your water will be ready for washing dishes.
- Pack insulated mugs with lids. They keep hot beverages hot, cold beverages cold, and insects out of everything.
- To conserve ice, pack two coolers. Fill one with items that will be used frequently, such as beverages and snacks, and the other with primary meal items.
- Before you leave home, pre-chill your cooler contents for maximum cooler efficiency. Load the cooler with cold items, rather than depending on the ice to cool down the contents.

