

# RECIPE STAPLES

Keep one tub of staples resupplied at all times for a complete camping pantry

Dried or canned nonperishables can be kept in your camping pantry for months. Simply keep a list of the perishables, like meat, veggies, milk, and eggs, to get at the last minute.

Keep these nonperishable lists to restock the staple box after each camping trip, and you'll always be ready to head out the door.

KNACK CAR CAMPING FOR EVERYONE

## Recipe Staples

- Condiments
- Spice kit
- Baking kit
- S'mores kit
- Powdered milk, eggs
- Tea, coffee, hot cocoa, powdered drinks, bouillon cubes
- Sugar and creamer (either powdered or canned evaporated milk)
- Peanut butter and jelly, honey
- Dried or canned soup, ramen noodles
- Oatmeal, rice, and pasta
- Barbecue sauce
- Snacks: granola bars, GORP (good old raisins and peanuts), dried fruit

The camp gourmet needs a variety of herbs and spices for tasty international and innovative menus. Build your own spice kit, and you'll be ready to follow any recipe.

Even baking outdoors need not be intimidating. Spice up the camp menu with some home-baked goodness. Try practicing at home with a fun family activity for the backyard. A

## Spice Kit



- Fill and label small zip-top baggies with the herbs and spices you use most often. Place the baggies in a larger ditty bag to keep organized.
- Alternative: Buy the smallest herb and spice containers available and place them in a covered plastic box.
- Pack as many or as few seasonings as you typically use at home (see sidebar above on types of herbs and spices).
- For simplicity, purchase a multi-shaker made for camping containing about six of the most popular spices.

baking kit is as simple as the four basic ingredients for bread: flour, yeast, salt, and water.

Whether or not you have kids, you'll probably want to have the ingredients for s'mores on every camping trip. Buy a gourmet s'mores kit, or simply purchase the ingredients for the food tub.

*S'mores are a Girl Scout invention, short for the phrase "some more."*

### Baking Kit



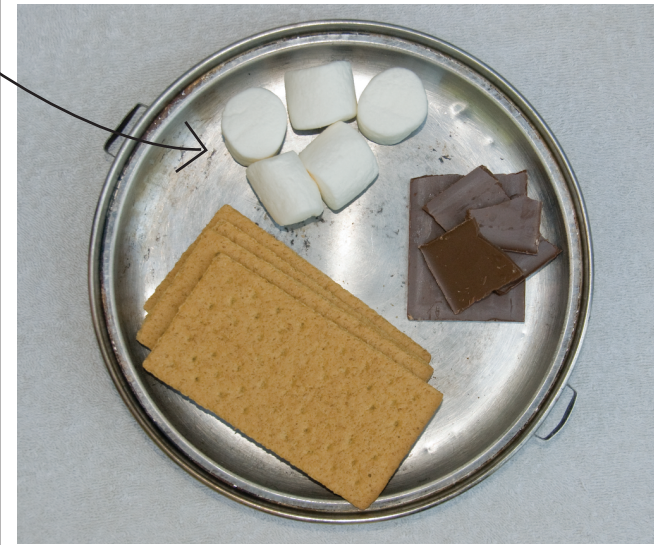
- Baking outdoors is easy with the basic ingredients on hand and a Dutch or outback oven.
- The simplest way is to purchase all-in-one instant mixes for blueberry muffins, cornbread, or even cheesecake. Just add water or milk.
- Keep stocked the ingredients for quick bread: flour, baking powder, sugar, powdered milk, salt, and oil.
- For variations, stock cornmeal, yeast, vanilla, whole wheat flour, dried fruit, chopped nuts, and canned pie filling.

## ZOOM

The basic seasonings are salt, pepper, and garlic, either powdered or fresh cloves. Build on these depending on the type of cooking you do:

- Italian: oregano, basil, parsley, marjoram, bay leaf
- Oriental: curry, cumin, powdered mustard, cayenne, wasabi powder
- Tex-Mex: chili powder, crushed red pepper
- Seafood: tarragon, lemongrass, dill, fennel, thyme, paprika, Old Bay
- Grilling: rosemary, prepared rubs
- Baking: nutmeg, cinnamon

### S'mores Kit



- S'mores—toasted marshmallows and a chocolate bar sandwiched between two graham crackers—are a camping tradition.
- Create your own kit by stocking graham crackers, chocolate bars, marshmallows, and long metal skewers to prevent burned fingers.
- Don't want to build a fire? Gourmet s'mores kits are now on the market that enable you to make them on the tabletop.
- Kits have a wooden platter with compartments for the ingredients, a mini-hibachi grill, and bamboo skewers.