Camp Fire Foods

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| 06/13/2018 | <https://howdoesshe.com/15-delicious-campfire-foods/> |  |
| 07/14/2018 | Grilled Corn  Prep corn by removing all but the most inner layer of Husks.  Remove silks. Peel back the most top layer but leave bottom attached. Push back after removing silk.  <https://www.youtube.com/watch?v=YpkqoFGnhlE> |  |
|  | Try this recipe next time instead of the below not as much juice to prevent it tasting too boiled.  Fish in Foil  <https://www.youtube.com/watch?v=Wd4SHc0VPLU> |  |
| 07/14/2018 | Fish in Foil Recipe  This fish recipe is a favorite of folks here at our summer guest ranch. Family and friends also like the fact that it's nutritious as well as flavorful.—Bill Davis, Casper, Wyoming  **TOTAL TIME:**Prep/Total Time: 25 min.**YIELD:**1 servings  **Ingredients**   * 1 halibut steak (6 ounces) * 4 medium mushrooms * 2 cherry tomatoes, halved * 2 lemon slices * 1/2 medium green pepper, sliced * 1/4 cup diet Mountain Dew * Crushed pepper   **Directions**   * **1.** Place fish in the center of a 20-in. x 14-in. piece of heavy-duty foil. Place mushrooms, tomatoes, lemon and green pepper around fish. Fold edges of oil up; pour soda over fish. Fold foil to seal tightly. * **2.** Bake at 375° for 20-25 minutes or until fish flakes easily with a fork. Open foil carefully to allow steam to escape. Sprinkle with pepper.   Shrimp in Foil  Butter, pepper, paprika, onion, garlic. | Cooked 07/14/2018.  Tasted like boiled fish, put a small amount of Mountain Dew. May try substituting with butter instead of Mountain Dew. |
|  | Foil Recipe cooked over CampFire  <https://www.youtube.com/watch?v=18Vx_bIPrQY> |  |
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