



# 25 Easy Camping Recipes

Every one needs to know





## ABOUT THE MONTANA STYLE

We are the Riggs family and we have been born and raised in the Big Sky State of Montana. We love the outdoors. We create videos to capture and document our outdoor trips around this beautiful state. We love cooking delicious outdoor meals and sharing recipes with our friends. We also want to share our beautiful state with the world. We believe that the outdoor lifestyle is the cure for everyday stress and creates the best family experience on the planet. Hopefully, through our videos, you can relax and enjoy the whole Montana experience and hopefully inspire you to get outside and maybe even come and visit our great state. We hope you enjoy these recipes.

**Cheers!**

**Trevor Riggs**  
**The Montana Style**

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## Basic Biscuit And Pancake Mix

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9 C FLOUR, SIFTED

4 T SALT

1/3 C BAKING POWDER

1 3/4 C SHORTENING, VEGETABLE

1 C MILK, POWDERED

CHILL SHORTENING. SIFT ALL DRY INGREDIENTS. CUT SHORTENING INTO FLOUR TILL THE MIXTURE RESEMBLES COARSE CORNMEAL. STORE, WELL COVERED, IN A COOL, DRY PLACE. USE FOR PANCAKES, BISCUITS, SHORTCAKES, COBBLERS, OR ANYTHING THAT YOU WOULD MAKE FROM A PACKAGED BISCUIT MIX. ALL YOU NEED IS WATER.

FOR PANCAKES ADD 1 TB EACH SUGAR AND POWDERED EGGS TO EACH CUP OF MIX.





# BUCKWHEAT PECAN PANCAKES FOR CAMPING

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

## INGREDIENTS

2 c Buckwheat flour  
1/2 t Salt  
2/3 c Wheat flour  
2 t Baking powder 2/3 c  
dry milk,Instant  
3 T egg (optional),Dried  
2 T Oil  
2 T Molasses  
2 1/2 c Water  
1/2 c Pecan halves  
1/4 c Butter (optional) 1  
c Maple syrup

## DIRECTIONS

MIX IN A ZIPLOCK BAG

2 c Buckwheat flour  
1/2 t Salt  
2/3 c Wheat flour  
2 t Baking powder 2/3 c dry milk, Instant  
3 T egg (optional),Dried

IN A SMALL TIGHT CONTAINER

2 T Oil  
2 T Molasses

ADD WHEN MIXING

2 1/2 c Water  
1/2 c Pecan halves

PACK FOR TOPPING WHEN DONE =====

1/4 c Butter (optional) 1 c Maple syrup

This is a camping recipe. Assume moderate heat on a campfire or pack stove.

When ready to cook, mix all ingredients except the butter and syrup and let sit for a couple of minutes. If stiff, add a little more water. If you heat the pan well first, no oil is necessary; however, you will need a good, flat metal spatula. If I have time, I plop 3 or 4 pecan halves on each cake instead of mixing them in. Serve hot with butter and syrup. Can be saved for later in the day; great with jam.





# Irish Soda Bread

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2 1/2 C MILK  
1/2 C ROLLED OATS  
2 T WHITE VINEGAR  
1 T BAKING SODA  
4 C WHOLE WHEAT FLOUR  
2 T SALT  
1 C ALL-PURPOSE WHITE FLOUR

PREHEAT THE DUTCH OVEN, TOP, AND BOTTOM.

PUT THE MILK IN A SMALL BOWL. STIR IN THE VINEGAR AND MIX TO MAKE THE MILK SOUR; SET ASIDE. IN A LARGE MIXING BOWL, MIX TOGETHER THE WHOLE WHEAT FLOUR, WHITE FLOUR, OATS, BAKING SODA, AND SALT. ADD THE SOURED MIXTURE TO THE FLOUR MIXTURE AND STIR UNTIL ALL THE DRY INGREDIENTS ARE MOISTENED. PLACE THE DOUGH ON A FLOURED BOARD AND LIGHTLY KNEAD ABOUT TEN TIMES, UNTIL THE DOUGH IS SMOOTH.

FORM THE DOUGH INTO A 9-INCH ROUND LOAF, PLACE IT ON A COOKIE SHEET OR IN A PREHEATED DUTCH OVEN, AND WITH A SHARP KNIFE, MARK THE TOP OF THE LOAF WITH AN X, CUTTING THE DOUGH ABOUT 1/8 INCH DEEP. BAKE FOR 50 TO 60 MINUTES, OR UNTIL THE BREAD IS BROWN AND SOUNDS HOLLOW WHEN TAPPED.





# Mountain Man Breakfast

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1 12-INCH DUTCH OVEN

1 MD ONION, CHOPPED

1/2 LB BACON, CUT INTO SMALL PIECES

1 PK 32-OZ. HASH BROWN POTATOES 12 EGGS

1 1/2 LB CHEDDAR CHEESE, GRATED 1 8-OZ. JAR OF SALSA

PREHEAT THE DUTCH OVEN OVER 10 CHARCOAL BRIQUETTES AND PREHEAT THE LID WITH 14 BRIQUETTES.

BROWN 1/2 POUND BACON. ADD ONION AND COOK UNTIL CLEAR.

REMOVE BACON AND ONIONS FROM THE DUTCH OVEN AND DRAIN ON PAPER TOWELS. WIPE EXCESS GREASE

OUT OF THE DUTCH OVEN AND PLACE BACK OVER HOT BRIQUETTES.

STIR IN THE 32-OUNCE BAG OF HASH BROWN POTATOES.

FRY UNTIL POTATOES ARE GOLDEN BROWN, THEN MIX THE BACON AND ONIONS BACK IN.

BREAK 12 EGGS INTO A MEDIUM MIXING BOWL AND BEAT THOROUGHLY. POUR OVER POTATOES, BACON, AND

ONIONS. COVER WITH A HOT LID AND COOK UNTIL EGGS ARE ALMOST SOLID.

SPRINKLE WITH 1 1/2 POUNDS OF GRATED CHEDDAR CHEESE.

CONTINUE COOKING UNTIL EGGS SET AND CHEESE MELTS. JUST BEFORE SERVING, TOP WITH 1 8-OZ JAR OF

HOT, MEDIUM, OR MILD SALSA, ACCORDING TO TASTE.





# Campfire Hash

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

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2 TB COOKING OIL

1 LG ONION -- CHOPPED

GARLIC CLOVES -- MINCED

4 LG POTATOES -- PEELED AND CUBED

1 LB SMOKED SAUSAGE -- CUBED

1 CN CHOPPED GREEN CHILES -- (4 OZ)

1 CAN WHOLE KERNEL CORN -- DRAINED

IN A DUTCH OVEN, HEAT OIL. SAUTE ONION AND GARLIC UNTIL TENDER.

ADD POTATOES. COOK, UNCOVERED, OVER MEDIUM HEAT FOR 20 MINS., STIRRING OCCASIONALLY. ADD SAUSAGE; COOK AND STIR UNTIL POTATOES ARE TENDER AND WELL BROWNED ABOUT 10 MINS. MORE. STIR IN CHILIES AND CORN; COOK UNTIL HEATED THROUGH.





# More Camping Breakfast Ideas

**EGGS IN A NEST** Using a buddy burner, hollow out a piece of bread, butter the bread, place on burner and crack an egg into the hollowed area and cover with foil, flip when ready if desired. If you want sausage, cook it first then you won't have to butter the bread.

**BACON AND EGGS** Using a paper lunch bag, place 2 pieces of bacon in bottom of bag. Crack 1 egg on top, roll down bag tightly; poke stick through bag and hold over fire. Bag will not burn. It will take about 5 minutes to have bacon and eggs. **DO NOT ADD EXTRA BACON AS THE GREASE WILL CAUSE THE BOTTOM TO FALL OUT OF THE BAG.** At the same time make toast by sticking a piece of bread on the end of stick, turn as necessary.

**BAG OMELETTE----** Use a good quality ziplock type bag. Break 1 to 3 eggs into the bag, add a tablespoon of milk per egg, add cheese, bacon bits, peppers, onions, mushrooms or whatever you like in an omelette to the bag. Close the bag tightly, much all together and drop bag into boiling water (water should be at a full boil. It will take 3 to 8 minutes depending on how many bags are in the water. Can be thrown back into the water if you find yours isn't done enough.

**BOILED EGG----** Place egg in a hot cup (a paper one without the wax coating). Cover the egg with water and sit the cup on the coals. Have the seam on the cup away from the flames as the cup may split open on the seam. Bring the water to a boil and boil for 10 minutes adding more water as necessary to keep the egg covered. The cup will not catch fire as long as you make sure that there is enough water in the cup.

**ORANGE SKIN----** Cut an orange in half cross-wise and scoop out the insides and eat. Break an egg into the hollow rind and set directly onto the coals and cook for 10 to 15 minutes, or until the center is done. 'For biscuits, mix Bisquick as directed and fill rind 3/4's full and cook as above until toothpick comes out clean (no doughy goo on it).





# Creamy Pasta With Tomato

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

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## FOILED CHICKEN

1 SM GREEN PEPPER, CHOPPED 1/2 SM RED PEPPER, CHOPPED

10 MUSHROOMS, CHOPPED 4 LG CHICKEN BREASTS

1 CN PINEAPPLE SLICES (8OZ)

4

NON-STICK COOKING SPRAY - \*OR\* 1 TSP

- BUTTER

GARLIC POWDER, SALT AND/OR - PEPPER TO TASTE

SQUARES HEAVY DUTY FOIL - (16X16 INCHES)

DIVIDE THE BELL PEPPERS AND MUSHROOMS INTO 4 EQUAL PARTS. COAT A SMALL AREA IN THE CENTER OF THE FOIL WITH COOKING SPRAY OR A SMALL AMOUNT OF BUTTER. PLACE A PORTION OF PEPPERS AND MUSHROOMS ON THE GREASED AREA OF THE FOIL. TOP WITH A CHICKEN BREAST AND A PINEAPPLE SLICE. SEASON WITH GARLIC POWDER, SALT AND PEPPER TO YOUR TASTE. FOLD THE FOIL SECURELY AND CHECK FOR LEAKS. PLACE ON THE COALS FOR 10 TO 15 MINUTES PER SIDE.





# Carroll Shelby's Chili

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

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2 LB GROUND BEEF: 90/10 LEAN GROUND BEEF IS THE PERFECT BALANCE BETWEEN BEEFY FLAVOR AND FAT. IF YOU ARE USING A FATTIER GRIND BE SURE TO DRAIN REALLY WELL.

1 CELERY & 1 ONION: USE LARGE ONIONS AND CELERY RIBS FOR THIS RECIPE.

BEANS: FOUR TYPES OF CANNED BEANS (PINTO BEANS, NORTHERN BEANS, BLACK BEANS, AND KIDNEY BEANS) MAKE FOR A COLORFUL BOWL OF CHILI.

TOMATOES: CANNED CRUSHED TOMATOES ARE AN EASY OPEN-AND-DUMP INGREDIENT. I FIND THEM TO BE BETTER THAN TOMATO PASTE OR TOMATO SAUCE.

CHILI SPICE PACKET: CARROLL SHELBY'S CHILI MIX (AFFILIATE) IS THE BRAND I USE. NOTHING ELSE TASTES AS GOOD. IT COMES IN A BROWN BOX NEXT TO THE REST OF THE PREMADE CHILI SPICE PACKETS. JUST IN CASE YOU ARE WONDERING, I AM NOT GETTING PAID TO SAY THIS. I HAVE HONESTLY USED THIS EXACT PACKET FOR 20+ YEARS. IT HAS NEVER LET ME DOWN.





# Easy Stroganoff

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

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1 LB ROUND STEAK

2 T BUTTER OR

-INTO THIN STRIPES -MARGARINE

1/4 C WATER

1 CAN CREAM OF MUSHROOM

1/2 C SOUR CREAM -SOUP

1/2 C ONION, CHOPPED 1 LB ROUND STEAK, CUT

1/2 T PAPRIKA

MELT BUTTER OR MARGARINE IN A SKILLET. BROWN STRIPS OF ROUND STEAK IN HOT FAT. ADD ONION AND BROWN. STIR IN SOUP, WATER, SOUR CREAM, AND PAPRIKA. COVER AND COOK OVER LOW HEAT FOR ABOUT 45 MINUTES, OR UNTIL MEAT IS TENDER. STIR FREQUENTLY. SERVE OVER HOT NOODLES (WIDE EGG NOODLES, ETC.) OR RICE.



# HAMBURGER FOIL PACK

*Perfect as a starter for new campers*

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

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## INGREDIENTS

12 Potatoes, partially  
cooked 12 Carrots (or  
other vegetable)  
3 lb beef, Ground  
Salt and pepper, To  
Taste

## DIRECTIONS

1. For single: Cut one potato into small pieces. Cut carrots
2. into sticks. Make a patty of 1/4 lb. ground beef (3/4 inches thick). Place all ingredients side by side on a piece of foil. Season to
3. taste, wrap in foil, and put the packet into embers or onto the grill. Cook for 10 to 20 minutes.
4. Other combinations: Ham, pineapple, and sweet potato; Chicken legs, onion, and potato; Hot dogs and onions; Hot dogs with cheese and bacon; Hot dogs with apples and cheese.
- 5.



# Campfire Fondue



6 servings



15 minutes

As Montana natives, we love the outdoors and spend much of our time outside, camping or grilling and exploring this great state that we live in. We are glad that you found us and we hope you will enjoy this site and all things Montana.

## INGREDIENTS

- 2 c Cheddar, Shredded -OR swiss cheese
- 2 T All purpose flour
- 1/4 t Paprika
- 1 cn Cream of celery soup
- 1/2 c Beer (or white wine or water)

## METHOD

1. Toss together, cheese, flour and paprika. Combine soup and beer. Heat. Over low heat add cheese, stirring until completely melted.
2. Serve with French Bread Cubes





# CAMP AU GRATIN POTATOES

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

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## INGREDIENTS

1 cn Corned Beef Or  
2 Cans Tuna -Or  
Similar -Meat  
2 Boxes Au Gratin  
Potatoes 6 c Water  
1/2 c Dry Milk Powder  
1/4 c Margarine Or Oil  
1 md Pot For Heating  
Water 1 lg Pot For  
Potatoes  
1 Stirring Spoon

## DIRECTIONS

1. Put the corned beef or tuna on the bottom of the pan.
2. Open the potato packages and layer the potatoes on top of the meat. Sprinkle the cheese powder over the potatoes. Put the oil or margarine on the potatoes. Heat the water to near boiling and add the dry milk. Pour the hot liquid over the dry potatoes and put the pot on a moderate fire to simmer gently for 40 minutes. This arrangement should result in a slightly liquid mixture.
3. Turn the pot from time to time if it is being kept at the edge of the fire to assure it heats all the way around. The oil or margarine is to keep the liquid from foaming. A smaller quantity or none can be used, but more care to keep the liquid from boiling over must be made. Good served with something that will sop up the extra juices.



# Campfire Recipes

**GRILLED CHEESE----** Sandwiches can be made without a pan--use a buddy burner if you have one or wrap the prepared sandwich in foil and place just above the coals (cooks real fast). To make it a more complete meal add tomatoes, onions, cold cuts, or any combination of your choice before cooking.

**KEBOBS---** Of all sorts are easy to make and require no pans. If using wooden skewers, soak them in water to slow down the burning and make sure you can cook without holding by hand over the fire; if using metal ones make sure each person has a good glove to hold it with or there is a proper handle on it.

Make kebobs with wieners, smokies, sausage, or meatballs. Pre-cook chicken, turkey, ham, or any other meat cubes. Use a variety of veggies such as peppers, canned taters, tomatoes, mushrooms, etc. As it is cooking, brush with bar-b-que sauce or teriyaki sauce if so desired.

**RICE---** cooked in a sleeping bag. Take instant rice in 2 heavy-duty zip lock bags. Add slightly less than normal amount of boiling water,(it must be at a full boil), add some raisins, nuts or cinnamon and sugar, or whatever other flavoring you desire. Zip it up tight and place it in a sleeping bag. The rice will cook for about 20 minutes. Once the rice is done, you can add cinnamon, nutmeg, raisins, and nuts to make it a dessert or snack; or you can use it as a side dish by adding butter, soy sauce, or canned gravy.

**BREAD---** Add grated cheddar or parmesan cheese to butter, spread on bread slices (french or Italian loaves sliced thick work best) wrap in foil, and put on coals or on a grate above the coals.

**HOT DOGS---** are always popular but if you are tired of the usual roasts, try wrapping them in biscuit wraps and cooking them on a stick or wrap them very loosely in foil and place them on the grate above the fire for 15 to 30 minutes (time will depend on the heat of the fire and the weather. To make this more fun add cheese, onions, mustard, ketchup, pickles, bacon bits, etc. before wrapping. If using a stick, only add a little bit or the wrap will rip.

**SOUPS----** To tomato soup add croutons, bacon bits, cheese cubes, and sliced sausage; to vegetable soups add precooked ground beef, wienies, and cheese cubes; to noodle soups add croutons, parmesan cheese, cubes of precooked beef or chicken. Serve with crackers or cheese bread.

# Camp Cookies



12 servings



15 minutes

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## INGREDIENTS

2 c Flour

1 t Baking soda 1/2 t Salt

1/2 t Baking powder

1 c Margarine

1 c White sugar

1 c Brown sugar

2 Eggs

1 t Vanilla

2 c Oats

6 oz Semi-sweet chocolate  
chips 1 c Nuts

## METHOD

1. Sift together the flour, baking soda, salt, and baking powder. Cream the margarine and the sugars together. Add the eggs and beat. Add the flour mixture and mix well. Add the vanilla, oats, chocolate chips, and nuts. Grease a 13x9x2 pan, and press mixture in evenly. Bake in a preheated oven 15 minutes at 350 F







# Campfire Cinnamon Coffeecake

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

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2 T BUTTER OR MARGARINE

1 C PACKAGED BISCUIT MIX

1/3 C EVAPORATED MILK, UNDILUTED

1 T PREPARED CINNAMON - SUGAR

MAKE COFFEECAKE: CUT BUTTER INTO TINY PIECES OVER BISCUIT MIX IN A MEDIUM BOWL. TOSS LIGHTLY WITH A FORK UNTIL BUTTER IS COATED. MAKE A WELL IN THE CENTER. POUR IN MILK AND CINNAMON SUGAR, STIRRING WITH A FORK JUST UNTIL THE MIXTURE IS MOISTENED. TURN DOUGH INTO A LIGHTLY GREASED AND FLOURED 8-INCH SHINY, HEAVY SKILLET. WITH FLOURED HANDS, PAT DOWN EVENLY INTO THE SKILLET. COOK, COVERED, OVER VERY LOW HEAT, 12 TO 15 MINUTES, OR UNTIL A CAKE TESTER OR WOODEN PICK INSERTED IN THE CENTER COMES OUT CLEAN.

FOR TOPPING: SPREAD THE COFFEE CAKE WITH 2 TS BUTTER OR MARGARINE. THEN SPRINKLE 1 TS PREPARED CINNAMON SUGAR OVER ALL OF IT. CUT INTO QUARTERS, AND SERVE WARM.



# Peach Cobbler - Dutch Oven Style

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 60 MIN

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1/4 LB MARGARINE (1 STICK, 1/2 CUP) 1 C FLOUR, SELF-RISING

1 C SUGAR

1 C MILK

1 CAN PEACHES, 29 OZ, SLICED CINNAMON (OPTIONAL)

LINE A DUTCH OVEN WITH ALUMINUM FOIL AND PREHEAT OVER COALS. MELT THE MARGARINE IN THE LINED OVEN.

MIX THE FLOUR, SUGAR, AND MILK AND POUR OVER THE MELTED MARGARINE. ON TOP OF THIS, POUR 1 LARGE CAN OF SLICED PEACHES WITH THE JUICE; THEN SPRINKLE WITH CINNAMON (IF DESIRED). PLACE LID ON THE OVEN AND COVER WITH HOT COALS. COOK FOR ABOUT 1 HOUR.

MAKES ABOUT 4 TO 6 .





# Cinnamon Apples

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

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4 24 INCH LENGTH OF ALUMINUM 4 T RED CINNAMON CANDIES FOIL

4 T SEEDLESS RAISINS

4 LG TART APPLES - CORED DOT WITH BUTTER

CUT OFF FOUR 24-INCH LENGTHS OF HEAVY-DUTY ALUMINUM FOIL AND FOLD THEM IN HALF. PLACE ONE CORED APPLE IN THE CENTER OF EACH FOIL SQUARE; FILL THE HOLE WITH ONE TABLESPOON EACH OF RED CINNAMON CANDIES AND SEEDLESS RAISINS.

BRING FOIL UP LOOSELY OVER THE APPLE AND TWIST ENDS TOGETHER TO SEAL WELL. COOK FOIL PACKAGE OVER GLOWING COALS TILL DONE SERVE WARM WITH CREAM OR ICE CREAM IF DESIRED.

# Homemade Granola

*Sometimes you just can't be the Homemade Granola. This is simple and delicious I hope you love this easy recipe.*

## INGREDIENTS

- 4 c Rolled oats
- 1/4 c Sesame Seeds
- 2 T Light Sesame oil
- 1 t Ground Cinnamon
- 1/2 c Wheat Germ
- 1/4 c Shelled Peanuts (or soybeans 1/4 c Honey
- 1/2 t Grated Nutmeg or Cardamon
- Raisins, grated coconut, -nuts, or dried fruit

## PROCEDURE

Preheat the oven to 350 deg F. Toast the oats, wheat germ, seeds, and legumes lightly on a baking sheet for 5-10 minutes, until slightly browned. Remove and cool. Heat the honey and oil together in a small pan; drizzle it over the dry mixture. Sprinkle with cinnamon or cardomon. Return the mixture to the baking sheet and heat in the oven for 5 minutes. Stir or turn. Bake for a few minutes more, until crispy but not too browned. Remove and cool. Add raisins, nuts, or dried fruit if desired.