



Shrimp Boil Foil Packets

Makes 2 servings

Who doesn't love a good shrimp boil? Now this classic is available in an individualized foil packet.

Whether you're cooking over a campfire or a backyard grill, foil packets can be a real time saver. Just assemble all of your ingredients, seal them inside a foil packet, and put them over the heat. There are hundreds of different foil packet recipes out there, but a shrimp boil is one of our all-time favorites.

INGREDIENTS

1 ear of corn, cut into 8 pieces
1 medium zucchini, sliced thick
4 cloves garlic, minced
1/2 lb uncooked shrimp
2 andouille sausage
1 teaspoon old bay seasoning
1 teaspoon Cajun seasoning
pinch of salt
4 tablespoons butter
Fresh parsley, chopped

DIRECTIONS

Tear an 18" piece of heavy-duty foil for each packet, along with a 16" sheet of parchment paper for each. Layer the parchment paper on top of the foil.

Divide the corn, zucchini, minced garlic, shrimp, spices, and butter between the two sheets of foil.

To form the packets, bring one of the short edges of the foil to meet the other, then crimp around all edges to seal.

Cook the packets on a grill (or the grill grate over your campfire) for 8 minutes, flipping occasionally.

Remove from the grill and let cool slightly. Open the packets carefully – they will be full of hot steam. Top with fresh parsley and enjoy.



One-Skillet Salmon & Veggies

Makes 2 servings

This sweet and savory soy-glazed salmon with bok choy and mushrooms feels fancy but it's actually easy to pull off, and it only requires a single skillet to make. If you're looking to impress your campmates, this is a great recipe to try out.

INGREDIENTS

1/4 cup soy sauce
1/4 cup honey
1 tablespoon toasted sesame oil
2 cloves garlic, minced
1 teaspoon minced ginger
2 tablespoons oil, divided
4 oz mushrooms
4 oz baby bok choy, stems removed and sliced, leaves roughly chopped
1/4 teaspoon salt
2 (6oz) salmon fillets

DIRECTIONS

Add soy sauce, honey, toasted sesame oil, minced garlic, and minced ginger to a small bowl and stir to combine. Set aside.

Heat 1 tablespoon oil in a skillet over medium. Add the mushrooms and the bok choy stems and saute 5 minutes until the mushrooms just begin to brown. Add the bok choy leaves and cook until barely wilted about 30 seconds. Move the vegetables to the sides of the skillet.

Add remaining 1 tablespoon oil to the skillet and place the salmon fillets skin-side down. Brush the top with some of the soy-honey glaze. Cook 3-4 minutes, then flip and cook 2-3 minutes more.

Remove the salmon and veggies from the skillet, then pour in the soy-honey mixture and increase the heat to medium-high. Simmer the sauce until thickened.

Divide the salmon and veggies between two plates, then drizzle the sauce over the salmon. Enjoy!



Dutch Oven Vegetable Stew

Makes 2-3 servings

Rich, savory, and delicious, this vegetable stew is a great vegan alternative to try out this fall.

As the weather cools down, making a big pot of stew can be a great way to warm yourself up.

It's also a great way to use up leftover ingredients that you might have floating around. Extra potatoes? A stick of celery? Some carrots? You've got almost everything you need to make stew!

INGREDIENTS

2 tablespoons oil
8 oz mushrooms, halved or quartered
1 teaspoon salt
1 small onion, chopped
2 large carrot, sliced
1 celery stick, sliced
8-10 baby potatoes, cubed
2 cloves garlic, minced
1 tablespoon tomato paste
2 tablespoons flour
1/2 cup red wine
1 tablespoon liquid aminos or soy sauce
2 cups vegetable stock
1 teaspoon thyme
1 bay leaf

DIRECTIONS

Heat 1 tablespoon oil in a large pot. Add the mushrooms and saute until browned, about 5 minutes. Add the salt, onion, carrot, celery, and potatoes and saute 2-3 minutes. Add garlic and tomato paste and saute 1 minute more before adding the flour. Stir to coat vegetables in flour, then add the red wine and liquid aminos or soy sauce.

Simmer until the red wine has almost entirely evaporated. Add vegetable stock, thyme, and bay leaf. Cover and simmer for 10 minutes, then uncover to let the stew thicken a bit, about 10 minutes. Once the vegetables are tender, check seasoning and divide among bowls. Enjoy!



Pumpkin Spice Coffee Cake

Makes 8 servings

A warm fluffy treat to celebrate the fall season, this pumpkin coffee cake is great for breakfast, afternoon coffee or dessert.

INGREDIENTS

Coffee Cake

1 1/2 cup AP flour
3/4 cup sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking powder
1 teaspoon sea salt
1 cup pumpkin puree
1/2 cup whole milk
1/4 cup vegetable oil

Streusel Topping

1/2 cup AP flour
1/2 cup brown sugar
1 teaspoon pumpkin pie spice
1/4 teaspoon salt
4 tablespoons butter, cut into cubes

DIRECTIONS

To make the coffee cake, whisk together flour, sugar, pumpkin pie spice, baking powder and salt in a large bowl. Add the pumpkin puree, whole milk, and vegetable oil. Whisk to blend, then pour batter into a lined 4qt Dutch oven.

To make the streusel topping, whisk together flour, brown sugar, pumpkin pie spice, and salt in a small bowl. Add the butter and use your fingers to rub the butter into the dry ingredients until crumbly. Sprinkle over the batter.

Cover the Dutch oven with the lid, and place on a bed of 5 coals. Add 15 coals to the top of the lid. You're aiming to create an oven of 350F, so you may need to add or subtract coals depending on the outside conditions.

Bake for about 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Carefully remove the Dutch oven from your campfire and lift the cake out. Enjoy!