

Campfire Cookbooks in Evergreen

Campfire Cookery by Sarah Huck and Jaimie Young

Adult Nonfiction 641.5782 HUC

Camp Cooking: A Practical Handbook by Fred Bauman

Adult Nonfiction 641.578 BOU

Over the Open Fire by Pamela Alford

Adult Nonfiction 641.578 ALF

The Camping Cookbook by Annie Bell

Adult Nonfiction 641.5782 BEL

The New Trailside Cookbook by Kevin Callan, Margaret Howard

Adult Nonfiction 641.5782 CAL

Coming in April

Happy Jack's Hot Dog Food Truck | Tuesday, April 30, 6 pm

Have you ever wondered what it takes to run a food truck? Greenwood's own Happy Jack from Happy Jack's Hot Dogs will be here to share the ins and outs of the business, as well as some of his delicious food off the cart!



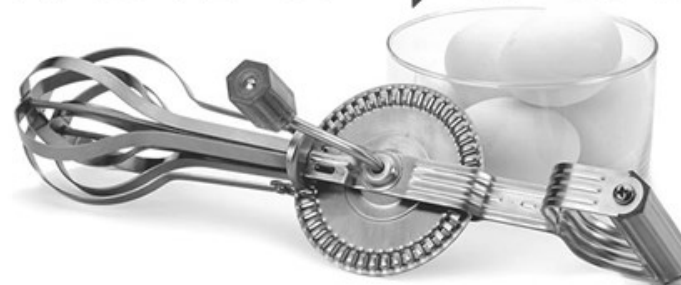
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Around the Campfire

February 25, 2014

PROJECT FOODIE



mixing things up in the kitchen with GPL



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Not just hot dogs and s'mores!!!

Think happy thoughts about warm weather and roasting marshmallows around a campfire!

As we quickly learned during our research, camping has gone gourmet! With terms like 'glamping' (glamorous camping) becoming more common, it's not surprising that people expect better than cold hot dogs.

Bears and mosquitoes and snakes! Oh My!!

Whether you're an avid outdoorsman or not, the food is delicious! The recipes we have chosen work for camping trips, but also work for daytrips, backyard picnics, or just because!!



You'll Need

- Individual Bags of Fritos or Doritos
- Shredded Chicken
- Shredded lettuce
- Chopped tomatoes
- Chopped onions
- Chopped avocados
- Sliced olives
- Shredded cheese
- Sour Cream
- Salsa
- Any other taco toppings you may like

Anna's Recipe

Walking Tacos

Crock Pot Shredded Chicken

- 3 chicken breasts
- 1 taco seasoning packet
- 1 jar of salsa

Combine above ingredients in crock pot and cook on low for about 6 hours.

When chicken is tender then pull it out and shred it, adding enough of the remaining salsa juice to the chicken to keep it moist.



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Notes

Aubrey's Recipe

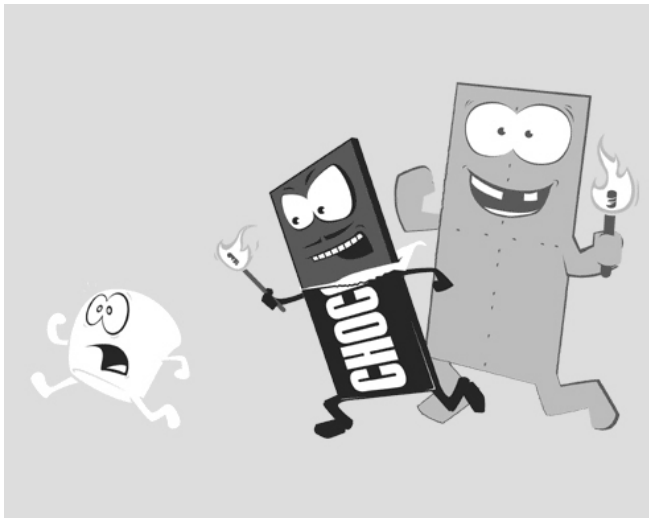
S'mores Trail Mix

What You'll Need

- golden grahams cereal or teddy grahams
- miniature marshmallows
- chocolate chips

Optional

- Raisins
- Peanuts
- Banana chips
- Mixed nuts
- Other cereal



What You'll Do

- Cream together butter or margarine, sugar, cocoa, coffee and vanilla.
- Add oats and mix well. Roll into 36 balls about 1 inch in diameter. Dip balls into confectioners' sugar. Set on wax paper.



Aubrey's Recipe

From All Recipes at <http://allrecipes.com/recipe/no-bake-camping-cookies/>

No Bake Camping Cookies

What You'll Need:

- 1/2 cup butter, softened
- 2/3 cup sugar
- 3 tbl sp unsweetened cocoa powder
- 1 tbl sp strong brewed coffee
- 1/2 tsp vanilla
- 1 3/4 cups rolled oats
- 1/3 cups powdered sugar for decoration



What You'll Do

Mix and Eat!!!

Anna's recipe

from Ninth & Bird at www.ninthandbird.com/2011/07/campurritos-because-camping-should-be.html

Breakfast Campurritos

What you'll need:

- * 16 Eggs
- * 1 lb. Sausage
- * 1 Yellow Onion
- * 3 Cloves Garlic, minced
- * 6 Med. Potatoes, chopped
- * 2 Cups Cheddar Cheese, shredded
- * 4 Green Onions, chopped
- * 3 T. Parsley, chopped
- * 8 or 9 Tortilla Shells
- * Salt & Pepper to taste
- * Tin Foil for wrapping

Optional: Salsa and/or hot sauce



What you'll do:

- Chop potatoes and boil until soft.
- Chop green onions and set aside.
- Crack 16 eggs and cook over low heat until you have soft, scrambled eggs.
- Salt and pepper to taste.
- Saute yellow onions and garlic in 2 T. olive oil until fragrant.
- Add sausage to onion mixture and cook all the way through.
- In large bowl combine Sausage mixture, scrambled eggs, potatoes, cheese, green onions, parsley, and Salt & Pepper.
- Divide ingredients into 8 or 9 tortilla shells.
- Roll and wrap in tin foil -- ready to throw on the fire!

These can be made ahead of time and frozen and/or refrigerated and thrown in the cooler.