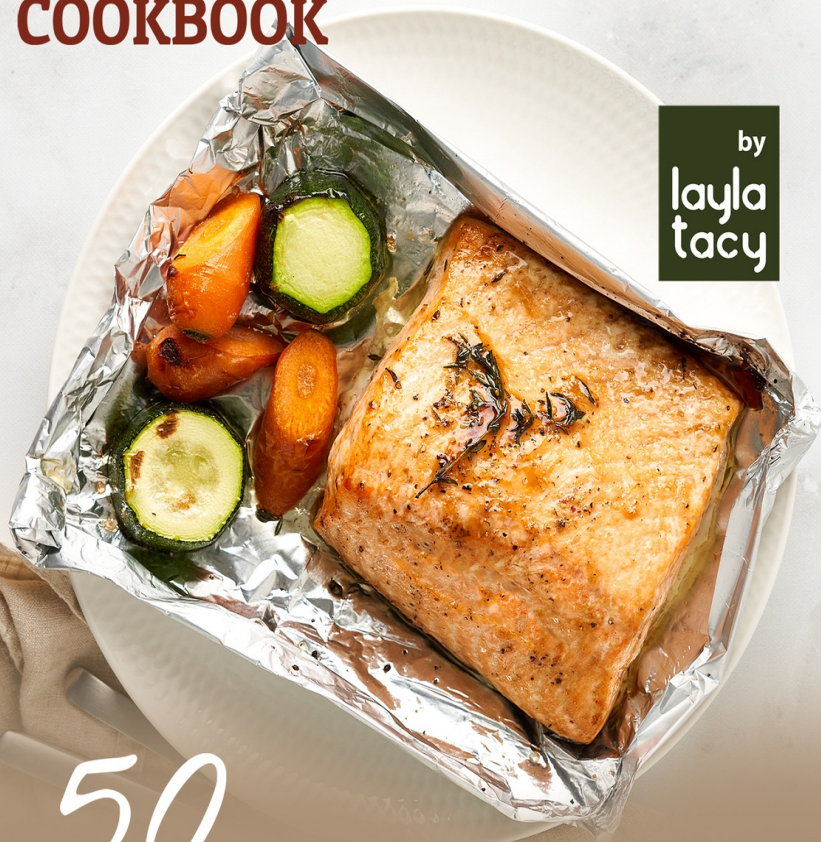


THE ULTIMATE

# *Camping*

COOKBOOK

by  
layla  
tacy



50  
*Outdoor*

RECIPES TO MAKE YOU  
FALL IN LOVE WITH NATURE

# A Camping Recipe Book

50 Outdoor Recipes to Make  
You Fall in Love with Nature

By: Layla Tacy



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Tacy



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## Biography

# Introduction



Do you love camping? Every year the number of people that go camping increases. Whether you have a specific camping location or just watching the starry skies in your backyard, no camping trip is complete without food.

And by the way, just because it is camp does not mean your food should be flavorless, boring, and tasteless. In this book are 50 camp recipes for breakfast, lunch, dinner, snacks, and more. Even better is that we have

made them easy, and whether you are cooking over an open flame or with a heating system, this is bull's eye for every camper.

So start packing and get cooking.



# Recipe 1: Baked Pumpkin Risotto



You are going to love this pumpkin risotto.

**Duration:** 45 minutes

**Yield:** 5

**List of Ingredients:**

- 1 large pumpkin
- 1 ½ cups Arborio rice, half boiled
- ½ cup dried apricots, chopped
- 2 tbsp. soya sauce
- ¼ cup walnuts, chopped

- 1 cup chicken broth
- 2 tbsp. honey
- ¼ tsp. salt
- ½ cup raisins
- ¼ cup dates, chopped, stoned
- ½ tsp. black pepper
- 2 tbsp. butter

XX

### **Preparation:**

Make a cut in pumpkin around the stem.

Remove the seeds from pumpkin.

Now add rice, apricots, dates, raisins, walnuts, honey, chicken broth, salt, pepper, butter, and soya sauce into pumpkin. Stir well.

Place top covering on pumpkin and wrap it in aluminum foil.

Transfer pumpkin in soup pot and place on fire.

Cook for 40-45 minutes or until rice is cooked well.

Enjoy.

## Recipe 2: Foil Potatoes with Spices



If you want something spicy and quick then try these potatoes.

**Duration:** 15 minutes

**Yield:** 3

**List of Ingredients:**

- 4-5 potatoes, thinly sliced
- $\frac{1}{4}$  tsp. black pepper
- $\frac{1}{4}$  tsp. salt

- 2 tsp. olive oil
- ¼ tsp. garlic powder
- 2-3 tbsp. spring onion, chopped
- 2 tbsp. dried bacon

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**Preparation:**

In a bowl add potatoes, garlic powder, salt, pepper, and olive oil, toss to combine well.

Now transfer potatoes into aluminum foil and wrap well.

Transfer potatoes into hot coals or place them on fire.

When done sprinkle bacon and spring onion.

Serve and enjoy.

# Recipe 3: Goat Cheese and Blueberry Sandwich



These sandwiches are perfect as a quick delight.

**Duration:** 10 minutes

**Yield:** 4

**List of Ingredients:**

- 4 bread slices
- 1 cup goat cheese, scrambled
- 1 cup blueberries

- 2 tbsp. butter

XX

**Preparation:**

Spread goat cheese and berries between 2 bread slices and make 2 sandwiches.

Grease iron pie maker with butter and place one sandwich at one time and cook for 3-4 minutes per side.

Make another sandwich with same method.

Cut sandwiches diagonally and serve.

Enjoy.

## Recipe 4: French Toast in Foil with Berries



This toast is easy to make and yummy to taste.

**Duration:** 15 minutes

**Yield:** 3

**List of Ingredients:**

- 3-4 bread slices
- 1 cup milk
- 1 egg



- 2 tbsp. sugar
- 1 tbsp. olive oil
- Some fresh berries

XX

**Preparation:**

In a bowl combine sugar with sugar and egg.  
Whisk for 2-3 minutes.

Add in olive oil and stir well.

Now add in bread slices and flip to coat well.

Transfer each bread slice into individual foil.  
Wrap well and place on hot coils.

Cook for 1-2 minutes then flip the side.

Let to cook for another 1-2 minutes.

Now open foil carefully and top toasts with  
fresh berries.

Serve and enjoy.

## Recipe 5: Fried Rice with Sausage and Celery



Make this sandwich and serve immediately.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. rice, boiled
- 12 oz. sausages, sliced
- ½ cup celery, sliced
- 1 green bell pepper, sliced

- 2 red bell peppers, sliced
- 2-3 garlic cloves, minced
- 2 tbsp., soya sauce
- ¼ tsp. black pepper
- ¼ tsp. salt

XX

**Preparation:**

Heat oil in cast iron skillet and fry garlic for 1 minute.

Add in sausages and stir for 3-4 minutes.

Now add celery and bell peppers, stir fry for 1-2 minutes.

Add soya sauce, salt, and pepper, mix.

Transfer rice and toss to combine. Cook for 3-4 minutes and then remove from heat.

Serve and enjoy.

## Recipe 6: Instant and Lazy Omelet



If you are craving for omelet while on camping then try this recipe.

**Duration:** 5 minutes

**Yield:** 2

**List of Ingredients:**

- 2 eggs
- 2 tbsp. butter
- 3-4 tbsp. cheddar cheese, grated

- Salt and crushed black pepper to taste

XX

**Preparation:**

In a bowl add eggs with salt and black pepper, whisk for 2-3 minutes with folk.

Now add cheese and whisk again for 1 minute or until combined well.

Melt butter in cast iron skillet and pour eggs mixture and spread all over. Cook for 2-3 minutes then flip the side.

Cook again for 1-2 minutes then transfer into serving platter.

Serve with bread.

Enjoy.

# Recipe 7: Pan Fry Potatoes with Red Bell Peppers



Make this tempting and aromatic dish for your breakfast and enjoy with bread.

**Duration:** 20 minutes

**Yield:** 4

**List of Ingredients:**

- 3-4 medium potatoes, cut into small pieces

- 2 red bell peppers, chopped
- ¼ tsp. black pepper
- ¼ tsp. salt
- ¼ tsp. cumin powder
- ¼ tsp. cinnamon powder
- 3 tbsp. olive oil

XX

**Preparation:**

Take a cast iron skillet or grill pan and heat oil, stir fry potatoes for 10-11 minutes or until golden in color.

Now add red bell pepper and stir fry well for 3-4 minutes.

Season with salt and black pepper.

Let to simmer for few minutes.

Sprinkle cumin powder and cinnamon powder, stir to combine.

Serve and enjoy.



## Recipe 8: French Toast Breakfast Skewers



Your kids are going to love these french toast on skewers for sure.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 5-6 bread slices, cut into bite-able slices
- 1 cup strawberries, sliced

- 2 bananas, peeled, sliced
- 1 cup blackberries
- ½ cup milk
- 3 tbsp. caster sugar
- 1 egg, whisked
- 1 tbsp. honey
- 2 tbsp. butter

XX

**Preparation:**

In a bowl add milk, sugar, honey, and egg, mix until combined well.

Add all bread slices and toss to combine.

Melt butter in a cast iron skillet and fry bread pieces until nicely brown in colour.

Now thread them in skewers with banana slices, strawberries, and blackberries.

Place in a platter and enjoy.

# Recipe 9: Chicken Tikka



Chicken is marinated in spicy yogurt and tandoori masala sauce then cooked on grill.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. chicken, boneless, small pieces
- 1 cup yogurt
- 1 tsp. garlic paste
- $\frac{1}{4}$  tsp. ginger paste

- 2 tbsp. olive oil
- 2 tbsp. of tandoori masala
- ¼ tsp. black pepper
- ¼ tsp. salt
- 1 tbsp. lemon juice
- 2 tbsp. butter

XX

### **Preparation:**

In a large bowl add yogurt, ginger garlic paste, black pepper, salt, tandoori masala, and lemon juice, mix well.

Add chicken pieces and stir to combine.

Thread chicken pieces on skewers.

Preheat grill and grease with some butter.

Transfer chicken pieces on grill and cook for 4-5 minutes per side or until nicely golden.

Brush continuously with butter.

Serve and enjoy.

# Recipe 10: Shish Kebabs



Make these tasty and simple kebabs and enjoy with your fellows.

**Duration:** 25 minutes

**Yield:** 2

## **List of Ingredients:**

- 12 oz. chicken, boneless, cut into 2-inch pieces
- 2 zucchinis, 1-inch slices
- 1 red bell pepper, cubes
- 1 green bell pepper, cubes

- 1 tsp. garlic powder
- 1 yellow bell pepper, cubes
- 1 onion, cut into cubes
- ½ tsp. black pepper
- ¼ tsp. salt
- 2 tbsp. olive oil
- 2 tbsp. butter

XX

### **Preparation:**

Preheat grill on campfire and brush with butter.

In a bowl add garlic powder, salt, pepper, and olive oil, mix well.

Add in chicken and all vegetables, toss well to combine.

Now thread chicken with vegetables on skewers.

Place skewers on hot grill and cook for 3-4 minutes.

Turn the sides after few minutes and cook until chicken is tendered.

Serve and enjoy.

# Recipe 11: Campfire Cheese Mac



This sandwich is made up with marinated chicken in mint sauce.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 1 package macaroni, boiled
- 1 cup Alfredo sauce
- ½ cup milk



- ½ cup parmesan cheese, grated
- ¼ cup mozzarella cheese, grated
- 1 cup cheddar cheese, grated
- ¼ tsp. black pepper
- ¼ tsp. salt

XX

**Preparation:**

Grease aluminum pie tins with cooking oil.

In a deep bowl combine macaroni, alfredo sauce, parmesan cheese, cheddar cheese, and mozzarella cheese.

Season with salt and pepper, mix.

Divide mixture into 4 aluminum pie tins and cover each with aluminum foil.

Place a rack on hot coals and transfer tins over and cook for 10-12 minutes.

Enjoy.

# Recipe 12: Lime Chicken Wings



These chicken wings are made with few simple spices.

**Duration:** 25 minutes

**Yield:** 5

**List of Ingredients:**

- 20 oz. chicken wings
- 1 tsp. garlic powder
- 1 tsp. ginger powder
- 2 tbsp. lime juice

- 2 tbsp. soya sauce
- ½ tsp. salt
- ¼ tsp. black pepper
- ½ tsp. cumin powder
- ¼ tsp. cinnamon powder
- 2 tbsp. olive oil
- 2 tbsp. butter

XX

### **Preparation:**

Transfer chicken wings in a bowl and add ginger powder, garlic powder, soya sauce, salt, pepper, cumin powder, cinnamon powder, lime juice, and olive oil, toss everything to combine.

Now preheat grill and brush with some butter.

Place chicken wings on grill and let to cook for 4-5 minutes.

Turn the sides and cook until nicely browned.

Serve and enjoy.

# Recipe 13: Butter Beef Skewers



These buttery beef skewers are easy to make and delicious to taste.

**Duration:** 20 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. beef, boneless, small pieces
- 1 cup yogurt
- 1 tsp. garlic paste
- 2 tbsp. butter

- ¼ tsp. salt
- ½ tsp. cayenne pepper
- ¼ tsp. turmeric powder

XX

### **Preparation:**

In a bowl add yogurt, salt, cayenne pepper, garlic and turmeric powder, mix.

Now add in beef and toss to combine.

Thread skewers with beef and place on hot coals, cook for 20-25 minutes.

After every 5 minutes brush with butter and turn sides.

Serve and enjoy.

# Recipe 14: Bamboo Birryani



This is traditional Indian biryani, its perfect for your camping.

**Duration:** 2 hours 30 minutes

**Yield:** 2

**List of Ingredients:**

- 12 oz. beef, boneless, small pieces
- 2 cups rice

- ¼ tsp. black pepper
- ½ cup yogurt
- ½ tsp. cumin powder
- ½ tsp. cinnamon powder
- ½ tsp. chili powder
- 1 tsp. salt
- 1 tbsp. lemon juice
- ¼ tsp. ginger paste
- ¼ tsp. garlic paste
- 4 tbsp. olive oil
- 2 tbsp. coriander leaves, trimmed
- 4 cups of water

XX

### **Preparation:**

Take a bowl and mix ginger garlic paste, yogurt, oil, salt, pepper, chili powder, cumin powder, cinnamon powder, lemon juice and coriander leaves.

Now add in beef and toss well to combine. Cover and let to marinate for 2 hours.

Now transfer equal amount of marinated beef into 2 bamboo logs and add rice in both logs.

Transfer 2 cups of water into each log and

cover with foil, place on fire.

Cook for 30 minutes.

Enjoy.



# Recipe 15: Indian Chicken Curry



This chicken curry Is made with onion, garlic, tomatoes, and seasonings.

**Duration:** 40 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. chicken, pieces
- 2 medium onions, chopped
- 2 medium tomatoes, chopped
- 4-5 garlic cloves, minced

- 1 tsp. ginger paste
- ¼ tsp. turmeric powder
- ¼ tsp. cumin powder
- ¼ tsp. cinnamon powder
- 1 tsp. salt
- ¼ tsp. chili powder
- 4 tbsp. olive oil

XX

### **Preparation:**

Heat oil in cast iron pan and fry onion until transparent.

Add in ginger and garlic and stir well until fragrant.

Now transfer chicken and cook until no longer pink on high flame.

Now add turmeric powder, chili powder, salt, cumin powder, and cinnamon powder, cook for 4-5 minutes.

Now add in tomatoes and stir, cook on fire for 5-6 minutes.

Add 1 cup of water and cover pan with lid cook until chicken is tendered or about 5

minutes.

Enjoy.

# Recipe 16: Dutch Oven Chicken Roast



If you want to satisfy your taste-buds with spicy lunch then make this chicken roast.

**Duration:** 60 minutes

**Yield:** 4

**List of Ingredients:**

- 1 whole chicken
- 1 tsp. garlic paste
- 1 tsp. ginger paste
- 3 tbsp. soya sauce

- 1 tbsp. vinegar
- 1 cup tomato sauce
- ¼ cup chili garlic sauce
- 1 tsp. salt
- 1 tsp. cayenne pepper
- ½ tsp. cumin powder
- ½ tsp. cinnamon powder
- 2 tbsp. olive oil

XX

### **Preparation:**

In a bowl add soya sauce, tomato sauce, chili garlic sauce, vinegar, salt, cayenne pepper, cumin powder, cinnamon powder, ginger garlic paste, and olive oil, mix well.

Brush chicken with sauce and place in Dutch oven.

Cover and cook for 30 minutes.

Now turn the side and cook again for another 30 minutes or till nicely cooked.

Serve and enjoy.

# Recipe 17: Hot and Spicy Beef Chili



This beef chili recipe is perfect for camping and easy to make.

**Duration:** 35 minutes

**Yield:** 6

**List of Ingredients:**

- 2 cans of red beans, rinsed
- 18 oz. ground beef
- 2 green bell peppers, sliced
- 2 red bell peppers, sliced

- 2 cups tomato puree
- 2 onions, sliced
- 4-5 garlic cloves, minced
- ½ tsp. cayenne pepper
- ¼ tsp. salt
- 2 tbsp. olive oil
- 2 cups chicken broth

XX

**Preparation:**

Heat oil in saucepan and fry onion with garlic until onion is softened.

Now add ground beef and fry for 6-7 minutes.

Add in bell peppers, beans, salt, cayenne pepper, and tomato puree, stir and cook for 7-8 minutes.

Add in chicken broth and cover, simmer for 10-12 minutes.

Serve and enjoy.

# Recipe 18: Vegetable and Sausage Hash in Foil



These foil baked vegetables with sausages are worth to make.

**Duration:** 15 minutes

**Yield:** 5

**List of Ingredients:**

- 18 oz. sausage, sliced
- 2 medium onions, sliced
- 2 green bell peppers, sliced
- 2 carrots, peeled, sliced



- 2 potatoes, cut into small pieces
- 3 tbsp. honey
- ¼ tsp. salt
- ¼ tsp. black pepper

XX

**Preparation:**

In a foil add sausage, onion, bell peppers, carrots, potatoes, and mix.

Season with salt, honey, and black pepper, toss to combine.

Wrap into foil and place on fire or on hot coals.

Cook for 10-15 minutes and turn after every 5 minutes.

Serve and enjoy.

# Recipe 19: Seekh Kebabs



This is traditional Kebab that sure has a great taste.

**Duration:** 15 minutes

**Yield:** 5

**List of Ingredients:**

- 18 oz. ground beef
- 1 tsp. ginger paste
- 2 onions, chopped
- 1 tbsp. olive oil
- 1 tsp. garlic paste
- $\frac{1}{4}$  tsp. salt

- ¼ tsp. cumin powder
- ¼ tsp. chili flakes
- ¼ tsp. cinnamon powder
- 2 tbsp. butter
- 3 tbsp. coriander leaves, chopped

XX

### **Preparation:**

In a bowl add ground beef, onion, ginger garlic paste, salt, chili flakes, cumin powder, cinnamon powder, coriander, olive oil, and gram flour, mash with folk until combined.

Take 3-4 tbsp. of mixture into hand and make a cylindrical kebab around skewers. Make all kebabs in same way.

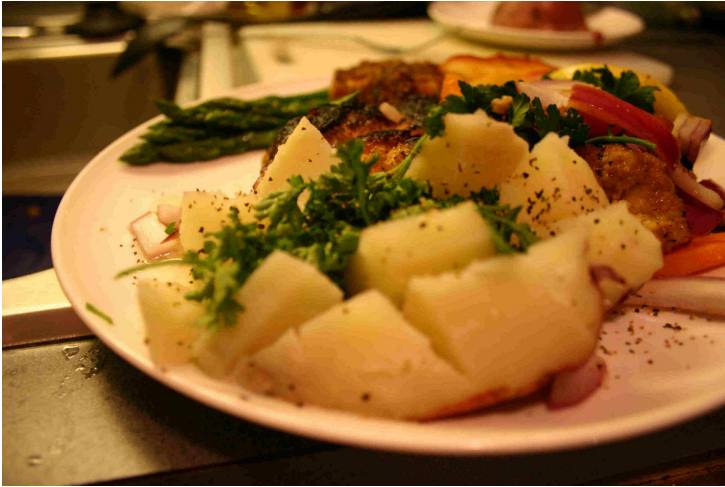
Preheat grill and brush with butter.

Place skewers on hot grill and cook for 3-4 minutes.

Turn the sides and brush again with butter, cook until nicely golden.

Serve and enjoy.

## Recipe 20: Baked Potatoes with Parsley



These baked potatoes on campfire with give you a unique taste.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 5-6 potatoes, halved
- 2 tbsp. parsley, chopped
- $\frac{1}{4}$  tsp. black pepper
- $\frac{1}{4}$  tsp. salt

- 2 tbsp. olive oil

XX

**Preparation:**

In a bowl combine parsley, olive oil, salt, and pepper.

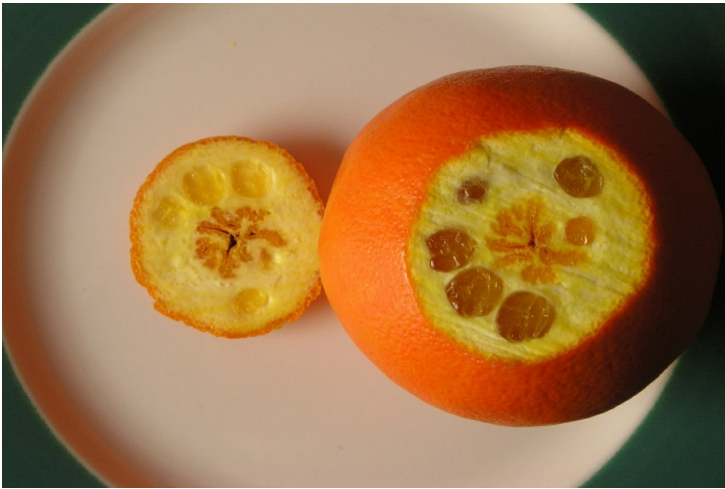
Place potatoes on a large aluminum foil and drizzle parsley sauce over. Wrap into foil and place on hot coals.

Turn the sides every 3 minutes.

Cook for 10-12 minutes.

Serve and enjoy.

# Recipe 21: Chocolate Muffins in Orange Cases



Fill these orange cases with muffin batter and drop them into campfire and let to cook them.

**Duration:** 25 minutes

**Yield:** 3

**List of Ingredients:**

- 1 ½ cups all-purpose flour
- ¼ cup caster sugar
- 3 oranges

- 3 tbsp. cocoa powder
- ½ tsp. baking powder
- 1 egg
- 3 tbsp. butter, melted

XX

### **Preparation:**

Cut the oranges around the stem.

Take a folk and remove the flesh of orange out and use it later for orange juice.

Now in a bowl add egg and whisk with folk for 1-2 minutes.

Add in caster sugar and butter, whisk again for 1-2 minutes or until combined.

Add flour and cocoa powder mix thoroughly.

Transfer batter into orange cases until  $\frac{3}{4}$  filled. Cover with top orange cases and wrap them individually into two aluminum foils.

Place them on hot coals and let to prepare for 4-5 minutes, after that change the side and cook again for 4-5 minutes.

Enjoy.

## Recipe 22: Camping Pizza for Lunch



Make pan this quick delight on your camping and enjoy the real taste of pizzas.

**Duration:** 45 minutes

**Yield:** 8

**List of Ingredients:**

- 2 cups all-purpose flour
- 1 tbsp. sugar
- 2 tbsp. yeast, soaked in water
- 1 cup tomato sauce



- ¼ tsp. oregano
- 12 oz. mozzarella cheese, slices
- ¼ tsp. black pepper
- ¼ tsp. salt
- Few spinach leaves, chopped
- 1 tbsp. cooking oil
- 2 tbsp. butter
- 1 egg, whisked
- 1 tomato, sliced
- 1 cup milk

XX

### **Preparation:**

In a bowl add flour yeast, salt, sugar, and egg, mix well.

Now gradually add milk and knead a soft dough.

Cover and let to raise for 20-25 minutes.

Now grease two soup pot or saucepan with butter.

Knead dough for 1-2 minutes and divide it into 2 portions.

Now roll out each to make 1 inch thick sheet.

Place dough sheets into 2 pots individually and spread evenly.

Place on low fire and let to cook for 3-4 minutes or until lightly cooked from sides.

Now flip the side and spread tomato sauce on each, place tomato slices, sprinkle oregano, salt, black pepper, and top each with mozzarella cheese slices.

Finely sprinkle spinach leaves.

Cover pots and cook for 10-15 minutes, or until cooked thoroughly.

Serve and enjoy.

## Recipe 23: Chicken and Pepper Pot



This hot and spicy pepper chicken will be your favorite one.

**Duration:** 25 minutes

**Yield:** 5

**List of Ingredients:**

- 18 oz. chicken, boneless, small pieces
- 8 oz. bacon, pieces

- 2-3 red bell peppers, sliced
- 2-3 green bell peppers, sliced
- ¼ cu Worcestershire sauce
- 2 tbsp. soya sauce
- 1 tbsp. sugar
- ¼ tsp. salt
- 1 cup chicken broth
- 2 tbsp. olive oil

XX

**Preparation:**

Heat oil in cast iron skillet or in pan.

Fry chicken until no longer pink or about 6-7 minutes.

All bell peppers and stir fry until liquid is dried out.

Now add Worcestershire sauce, bacon, soya sauce, and sugar, stir well.

Season with salt.

Add in chicken broth and simmer for 5-6 minutes.

Serve and enjoy.

## Recipe 24: Spiced Potato Hash



This is the perfect way to spice up your potato recipe.

**Duration:** 20 minutes

**Yield:** 2

**List of Ingredients:**

- 3-4 potatoes, cut into small pieces
- $\frac{1}{4}$  tsp. cumin seeds

- ¼ tsp. black pepper
- ¼ tsp. salt
- 1-2 garlic cloves, minced
- 4 tbsp. cooking oil
- Few coriander leaves, chopped

XX

**Preparation:**

Heat oil in cast iron skillet and fry cumin seeds for 20 seconds.

Now add in garlic and cook for 1 minute.

Add potatoes and roast well until nicely golden in color or for about 10-12 minutes.

Cover with lid and cook for 3-4 minutes.

Season with salt and pepper. Mix well.

When done sprinkle coriander on top.

Enjoy.

# Recipe 25: Chicken Stir Fry with Vegetables



This chicken stir fry is easy to make and just few minutes to prepare.

**Duration:** 20 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. chicken, boneless, cut into small pieces
- 2 red onions, sliced
- 2 tomatoes, sliced

- 2 potatoes, peeled, small pieces
- ¼ tsp. chili flakes
- ¼ tsp. salt
- ¼ tsp. black pepper
- ½ tsp. garlic powder
- ¼ tsp. crush cumin seeds
- 2 tbsp. olive oil

XX

**Preparation:**

Heat oil in pan and fry chicken for 5-6 minutes or until no longer pink.

Now add potatoes and fry with chicken until softened.

Add salt, pepper, cumin seeds, chili flakes and garlic powder.

Now add tomatoes and onion, cover with lid and let to cook for 6-7 minutes on low flame.

Enjoy.



## Recipe 26: Foil Roasted Fish with Rosemary



Make this fish in a foil and enjoy hot with tamarind sauce.

**Duration:** 10 minutes

**Yield:** 1

**List of Ingredients:**

- 1 whole fish
- ½ tsp. black pepper
- 1 tsp. dried rosemary
- ½ tsp. salt

- 1 tsp. garlic powder
- 1 tsp. olive oil
- 2 tbsp. lime juice

XX

**Preparation:**

Sprinkle salt, garlic, pepper, and rosemary on fish.

Drizzle with olive oil and lime juice.

Wrap fish into aluminum foil and place on coals, cook for 4-5 minutes.

Turn the side and cook for another 5 minutes.

Serve and enjoy.

## Recipe 27: Lamb Curry



This traditionally and spicy lamb curry is a great option of your camping dinner.

**Duration:** 55 minutes

**Yield:** 6

### **List of Ingredients:**

- 20 oz. lamb meat
- 3 tomatoes, chopped
- 2 medium onions, chopped
- 2-3 garlic cloves
- 1 inch ginger slices, chopped
- ¼ tsp. turmeric powder

- ¼ tsp. cumin powder
- ¼ tsp. cinnamon powder
- ¼ tsp. salt
- ¼ tsp. smoked paprika
- ¼ cup milk
- 4 tbsp. cooking oil
- 3 cups water

XX

### **Preparation:**

In Dutch over add lamb pieces, onion, ginger, garlic, salt, water, smoked paprika, and turmeric powder. Stir and cook on low flame for 40 minutes or until lamb is softened.

Now add tomatoes and olive oil, stir fry for 10-12 minutes on medium flame.

Sprinkle cumin powder and cinnamon powder, mix well.

Serve and enjoy.

## Recipe 28: Masala Boti



This one pot Masala Boti is perfect for your dinner.

**Duration:** 60 minutes

**Yield:** 4

**List of Ingredients:**

- 23 oz. beef, boneless, pieces
- 2 tomatoes, chopped
- 3 tbsp. soya sauce
- 3 tbsp. Worcestershire sauce
- 2 onions, chopped
- $\frac{1}{4}$  tsp. salt

- ¼ tsp. black pepper
- 1 inch ginger slices, minced
- 3-4 garlic cloves, minced
- 3 tbsp. olive oil
- 4 glasses of water

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**Preparation:**

Heat oil in soup pan and fry onion with ginger and garlic until softened.

Add beef and fry until no longer pink.

Now add tomatoes, soya sauce, Worcestershire sauce, salt, and black pepper.

Pour in water and cover, cook for 50-55 minutes.

Enjoy.

# Recipe 29: Stir Fried Chickpea with Spinach



This is simple and easy recipe.

**Duration:** 10 minutes

**Yield:** 4

**List of Ingredients:**

- 2 cups chickpeas, boiled
- 1 onion, thinly sliced
- $\frac{1}{4}$  tsp. salt
- 12 oz. spinach leaves

- ½ tsp. cayenne pepper
- 2 tbsp. butter

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**Preparation:**

Melt butter in iron skillet and fry onion until browned.

Now add chickpeas and stir fry for 5 minutes.

Add in salt, cayenne pepper and spinach, toss to combine.

Simmer for 5-6 minutes.

Serve and enjoy.



# Recipe 30: Campfire Potato Cakes



These cakes are not only delicious but also easy to make.

**Duration:** 35 minutes

**Yield:** 5

**List of Ingredients:**

- 5 large potatoes, peeled, diced
- 1 cup all-purpose flour
- $\frac{1}{4}$  tsp. salt

- ¼ tsp. black pepper
- ¼ tsp. cinnamon powder
- ¼ tsp. cumin powder
- ¼ cup milk
- 4-5 tbsp. of oil, for shallow frying

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### **Preparation:**

In a saucepan of soup pan transfer potatoes with plenty of water and let them to boil until softened.

Now drain out water and let potatoes to cool.

Transfer potatoes in a bowl with flour, salt, pepper, cumin powder, and cinnamon powder, mash with a folk.

Now add milk gradually and mash until soft paste is formed.

Heat 1-2 tbsp. of oil in cast iron skillet and drop 3-4 tbsp. of mixture in hot oil. Cook for 4-5 minutes per side or until nicely golden.

Add more oil and shallow fry all cakes.

Serve hot.



**Preparation:**

Sprinkle salt and drizzle olive oil on corn kernels and transfer them into aluminum foil.

Take another foil and wrap corns between 2 foils well.

Place wrap over coals or on fire, cook for 5 minutes.

Enjoy.

# Recipe 32: Roasted Spicy Chickpea



These chickpeas are made with cinnamon and salt.

**Duration:** 5 minutes

**Yield:** 3

**List of Ingredients:**

- 2 cups chickpeas, boiled
- $\frac{1}{4}$  tsp. smoked paprika
- 2 tbsp. olive oil
- $\frac{1}{4}$  tsp. cinnamon powder

- ½ tsp. salt

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**Preparation:**

In a pan heat oil and transfer chickpeas, roast until nicely golden.

Season with salt, paprika and cinnamon powder.

Enjoy.

# Recipe 33: Wrapped Mushrooms in Bacon



If you want to make this something new and then try this one and enjoy.

**Duration:** 20 minutes

**Yield:** 5

**List of Ingredients:**

- 12 oz. bacon strips
- 12 oz. mushrooms
- ½ cup tomato ketchup
- 4 tbsp. Worcestershire sauce

- 1 pinch salt
- 1-2 garlic cloves, minced
- 2 tbsp. butter, melted

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### **Preparation:**

Preheat grill on campfire and grease with butter.

In a bowl mix tomato ketchup with garlic and Worcestershire sauce.

Thread mushrooms in skewers and wrap each into bacon strips.

Brush with sauce.

Place on hot grill and cook for 3-4 minutes per side.

Brush again with sauce and turn the sides, cook until nicely golden.

Serve hot and enjoy.



# Recipe 34: Marshmallow and Nutella Sandwich



Make these mouth-watering sandwiches in breakfast and please your friends.

**Duration:** 20 minutes

**Yield:** 4

**List of Ingredients:**

- 8 bread slices
- 1 cup marshmallows
- 1 ½ cups Nutella

- 2 tbsp. butter

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**Preparation:**

Grease iron case pie make with some butter.

Spread 2-3 tbsp. of Nutella on each bread slice.

Place some marshmallows between two bread slices and transfer into pie make.

Close pie maker and place on campfire. Let to cook for 3-4 minutes then turn pie-maker and cook from another side for 1-2 minutes. Make all sandwiches in same way.

Enjoy.

# Recipe 35: Chicken and Bacon Pouch Skewers



These bacons wrapped chicken skewers are super yummy.

**Duration:** 20 minutes

**Yield:** 3

**List of Ingredients:**

- 16 oz. chicken, boneless, pieces
- 12 oz. bacon, strips
- 1 tsp. garlic powder

- ¼ tsp. salt
- ¼ tsp. black pepper
- ¼ tsp. oregano
- 1 tbsp. olive oil

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**Preparation:**

In a bowl add chicken, salt, pepper, and garlic powder, toss to combine.

Now take 1 chicken piece and wrap it into bacon, thread it into skewers.

Thread all bacon wrapped chicken pieces on skewers and place on hot coals.

Brush with olive oil and cook for 5-6 minutes then change sides.

Brush again with olive oil and turn side, cook for 4-5 minutes.

Place into serving platter and sprinkle oregano.

Serve and enjoy.

# Recipe 36: Cinnamon and Chili Baked Apples



Make these cinnamon and chili apple chunks as a quick snack.

**Duration:** 10 minutes

**Yield:** 2

**List of Ingredients:**

- 3-4 apples, sliced
- $\frac{1}{4}$  tsp. chili powder
- $\frac{1}{4}$  tsp. cinnamon powder

- 1 tbsp. sugar

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**Preparation:**

Sprinkle sugar, chili powder and cinnamon powder, on apple slices, toss to combine.

Now transfer apples on aluminum foil and wrap, place on coal and cook for 5 minutes.

Then change sides and cook for another 4-5 minutes.

Enjoy.

# Recipe 37: Broccoli and Chickpea Curry



Make this broccoli and chickpea curry for dinner and serve with boiled rice.

**Duration:** 25 minutes

**Yield:** 5

## **List of Ingredients:**

- 16 oz. broccoli, florets
- 18 oz. chickpeas, boiled
- 1 onion, sliced
- 2-3 garlic cloves, minced

- 2 carrots, peeled, sliced
- 1 red bell pepper, sliced
- ¼ cup tomato sauce
- 2 tsp. vinegar
- ¼ tsp. black pepper
- ¼ tsp. salt
- 2 tbsp. olive oil
- 2 cup vegetable broth

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### **Preparation:**

Heat oil in pan and fry onion with garlic until softened.

Add in all vegetables and stir fry for 3-4 minutes.

Add chickpeas, tomato sauce, salt, and pepper, toss to combine.

Cook for 4-5 minutes or until everything is mixed well.

Now add vegetable broth and simmer for 5-7 minutes.

When done drizzle vinegar and stir to combine.



Serve and enjoy.

# Recipe 38: Grilled Eggplants



A little taste of garlic and black pepper is added to these eggplants.

**Duration:** 15 minutes

**Yield:** 3

**List of Ingredients:**

- 3 large eggplants, thinly sliced
- ½ tsp. black pepper
- ¼ tsp. salt
- ½ tsp. garlic powder

- 2-3 olive oil
- Few mint leaves, chopped

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### **Preparation:**

Preheat grill and brush with olive oil.

Sprinkle salt, pepper, and garlic powder on eggplant slices, toss to combine.

Now place eggplants on grill and cook for 4-5 minutes per side.

When done sprinkle mint leaves on hot.

Serve with hot tea and enjoy.

# Recipe 39: Ratatouille Kebabs



These ratatouille kebabs are really special.

**Duration:** 30 minutes

**Yield:** 5

**List of Ingredients:**

- 2 squashes, sliced
- 2 zucchinis, sliced
- 2 eggplants, sliced
- 1 cup tomato puree
- 2 onions, chipped

- ¼ tsp. cayenne pepper
- 2 tbsp. sugar
- 2-3 garlic cloves, minced

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### **Preparation:**

Preheat grill and brush with some oil.

Thread squash, zucchinis, and eggplant on skewers and place on hot grill. Cook until roasted well.

Meanwhile, in iron cast skillet heat oil, fry onion with garlic until soft.

Add tomato puree and stir fry for 4-5 minutes.

Season with salt, cayenne pepper and sugar.

Simmer until liquid is almost dried.

Now place skewers in a platter and drizzle tomato sauce on top.

Enjoy.

# Recipe 40: Tomato Stew



Make this tomato soup on campfire and enjoy with your fellows.

**Duration:** 25 minutes

**Yield:** 4

## **List of Ingredients:**

- 5 large tomatoes, chopped
- 1 cup tomato ketchup
- $\frac{1}{4}$  tsp. cayenne pepper
- $\frac{1}{4}$  tsp. salt
- 1 tbsp. sugar
- 2 medium onions, sliced

- 2-3 garlic cloves, minced
- ¼ cup spring onion, chopped
- 12 oz. cheddar cheese sliced
- 2 tbsp. of butter

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**Preparation:**

Melt butter in a soup pan and fry onion until softened.

Add in garlic and tomatoes, stir fry till tomatoes are softened well.

Now add ketchup, salt, pepper, and sugar, mix well.

Add 3-4 cups of water and simmer for 10-12 minutes on low flame.

When done top with cheese and spring onion.

Serve and enjoy.

# Recipe 41: Garlic and Lime Shrimps



These yummy shrimps are worth to try.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 18 oz. shrimps
- 5-6 garlic cloves, minced
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{4}$  tsp. chili flaked
- $\frac{1}{4}$  tsp. black pepper



- ¼ tsp. oregano
- 2 tbsp. lime juice
- 1 tbsp. olive oil

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**Preparation:**

Take a bowl and combine garlic, salt, chili flakes, pepper, oregano, lime juice, and olive oil.

Add in shrimps and toss well.

Transfer shrimps on aluminum foil and wrap well.

Place on coals and cook for 10-15 minutes.

Serve and enjoy.

# Recipe 42: Smoked Beef Kebabs



You will definitely love these kebabs.

**Duration:** 25 minutes

**Yield:** 5

**List of Ingredients:**

- 20 oz. beef boneless, small pieces
- 1 tsp. black pepper
- 2 tbsp. lime juice
- 2 tbsp. utter
- $\frac{1}{4}$  tsp. slat

- ½ tsp. garlic paste
- ½ tsp. ginger paste
- 1 tbsp. olive oil

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### **Preparation:**

Take a bowl and combine ginger garlic paste, salt, lime juice, pepper, and olive oil.

Add in beef and toss well to combine.

Now thread beef pieces on skewers and place on grill or on hot coals.

Cook for 5 minutes then brush with butter.

Turn the sides and crush again, cook for another 10-15 minutes or until browned.

Serve and enjoy.

# Recipe 43: Hot and Sizzling BBQ Chicken



Make these hot and spicy chicken BBQ for dinner.

**Duration:** 25 minutes

**Yield:** 5

**List of Ingredients:**

- 18 oz. chicken legs or breasts
- 1 cup chili garlic sauce
- $\frac{1}{4}$  cup Worcestershire sauce

- ¼ cup tomato ketchup
- 2 tbsp. soya sauce
- 2 tbsp. olive oil

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### **Preparation:**

In cast iron skillet add olive oil and chicken, cook until lightly golden in color.

Add in garlic sauce and tomato ketchup, cook for 3-4 minutes.

Now add Worcestershire sauce and soya sauce, stir fry for 4-5 minutes.

Serve and enjoy.

# Recipe 44: Wheat Pancakes with Maple Syrup



Make these mouth-melting pancakes on your camping and have quick breakfast.

**Duration:** 20 minutes

**Yield:** 4

**List of Ingredients:**

- 2 cups wheat flour
- 4 tbsp. caster sugar
- ½ tsp. cinnamon powder

- ½ tsp. baking powder
- 1 pinch salt
- ¾ cup milk
- 2 eggs, whisked
- 4-5 tbsp. maple syrup
- 3 tbsp. butter
- Some fresh berries

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### **Preparation:**

In a bowl combine wheat flour, salt, sugar, baking powder, and cinnamon powder, mix all.

Now add eggs, and pour in milk, stir well until thick paste is formed.

Place cast iron skillet on campfire and melt some butter.

Drop a puddle of batter into skillet and spread a little.

Make all pancakes in same way.

Cook until nicely golden from both sides.

Transfer into platter and drizzle maple syrup on top.

Serve with fresh berries.

Enjoy.



# Recipe 45: Hot Sauce Beef Stew



This one-pot is easy to make without any harsh effort.

**Duration:** 2 hours

**Yield:** 6

**List of Ingredients:**

- 18 oz. beef, pieces
- 2 onions, sliced
- 2 potatoes, peeled, sliced
- 3 carrots, peeled, sliced

- ¼ tsp. ginger paste
- ¼ tsp. garlic paste
- 1 cup tomato sauce
- ¼ tsp. cayenne pepper
- ¼ tsp. dry coriander powder
- ¼ tsp. cinnamon powder
- ¼ tsp. cumin powder
- ¼ tsp. salt
- 2 tbsp. cooking oil
- 3 cups water

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### **Preparation:**

In soup pot add water, beef, ginger garlic paste and stir, cover and let to cook for 60 minutes on coals or on low flame.

After this time add all vegetables, cumin powder, oil, cinnamon powder, coriander powder, salt, cayenne pepper, and tomato sauce, stir, cover again, and cook for another 60 minutes.

Serve and enjoy.

# Recipe 46: Beef and Broccoli Fry



This simple dish is tasty to eat, serve with boiled rice.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 16 oz. beef, boiled
- 2-3 garlic cloves, minced
- 12 oz. broccoli, florets
- 2 onions, sliced

- 3 tbsp. soya sauce
- ¼ tsp. salt
- ¼ tsp. chili powder
- 3 tbsp. cooking oil

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**Preparation:**

Heat oil in pan and fry garlic until fragrant.

Now add beef and fry for 5-6 minutes.

Add in broccoli, salt, chili powder, and soya sauce, stir fry for 6-7 minutes.

Now add onions and simmer for 4-5 minutes.

Serve and enjoy.

# Recipe 47: One Pot Dampukhat



If you want a quick and tempting dish for lunch then make this one.

**Duration:** 120 minutes

**Yield:** 6

**List of Ingredients:**

- 18 oz. beef with fat, pieces
- 12 oz. potatoes
- 2 onions, sliced
- 1 tsp. cumin powder

- 3 ripe tomatoes
- 2 green chilies
- 1 tsp. black pepper
- ½ tsp. salt
- 1 tsp. dried thyme
- 3 tbsp. oil
- 4 cups water

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### **Preparation:**

In Dutch oven or saucepan spread beef pieces at bottom.

Now spread potatoes and tomatoes on beef.

Sprinkle onion, salt, black pepper, and cumin powder. Place green chilies.

Drizzle water and oil over everything.

Now cover pot with lid and leave to cook for 1 hour on hot coals or slow campfire.

After 1 hour place few hot coals on the lid of pot, and let to cook for another hour.

Now open lid carefully and sprinkle thyme on top.

Enjoy hot.

# Recipe 48: Camping Quick Corns



This snack is extremely easy to make, you just need to drop corn into fire.

**Duration:** 15 minutes

**Yield:** 4

**List of Ingredients:**

- 4 corns with husk
- 1 tbsp. parsley, chopped
- $\frac{1}{4}$  tsp. salt
- 2 tbsp. of butter

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**Preparation:**

Transfer corns directly into fire and let them to cook for 4-5 minutes.

Tern the sides and cook for another 5-6 minutes or until husk is burnt.

When done top with parsley and butter.

Serve and enjoy.



## Recipe 49: Baked Peach in Coals



Try out these baked apricots and enjoy with friends.

**Duration:** 10 minutes

**Yield:** 4

**List of Ingredients:**

- 5-6 peaches, sliced
- 2 tbsp. honey
- 2 tbsp. brown sugar
- 2 tbsp. lime juice

- 3-4 tbsp. peanuts, crushed

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**Preparation:**

Combine peaches with honey, brown sugar, lime juice and peanuts.

Transfer into foil and wrap.

Place wrapper on coals and let to cook for 4-5 minutes.

Turn side and cook or another 4-5 minutes.

Serve and enjoy.

# Recipe 50: Pineapple and Honey Delight



These mouth-melting pineapple wraps are baked into coals.

**Duration:** 5 minutes

**Yield:** 4

**List of Ingredients:**

- 12 oz. pineapple slices
- 4-5 cherries
- 2 tbsp. brown sugar

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**Preparation:**

Place 3-4 pineapple slices on 4-5 aluminum foils individually.

Insert cherries at center of pineapple slices.

Sprinkle brown sugar on top and wrap them.

Place them on hot coals and cook for 1-2 minutes per side.

Enjoy.

# Author's Afterthoughts



I can't appreciate you enough for spending your precious time reading my book. If there is anything that gladdens an author's heart, it is that his or her work be read. And I am extremely joyous that my labor and the hours put into making this publication a reality didn't go to waste.

Another thing that gladdens an author's heart is feedback because every comment from the good people who read one's book matters a great deal in helping you become better at what you do.

This is why I wouldn't shy away from reading your thoughts and comments about what you have read in this publication.

Do you think it is good enough? Do you think it could be better?

Please keep the feedback coming in, I won't hesitate to read any of them!!!

***Thanks!***

***Layla Tacy***

# Biography

Climbing up the ladder from a young girl who loved to experiment with food items in her mother's cottage kitchen at the tender age of 7, to changing cooking from what it was to what it should be; Layla has more than made a name for herself, but she has created a dynasty for herself in the cooking world.

With more than twenty-five years in the culinary world, Layla has grown to be an authority with her influence spreading all over different high-class hotels and restaurants in and around Kansas City, such as Hilton President Kansas City, The Fountaine hotel, and Embassy Suites.

After working as a chef in different establishments, Layla moved on to become a chef-trainer to several up-and-coming chefs. Currently, she has graduated more than 200 trainees at her Chef School and presently has about 150 graduates in her school.

