



A LITTLE GUIDE TO CAMPSITE COOKING



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GRUB'S UP



After all the fun and excitement of a day camping and exploring, you're going to want to satisfy your hunger with the same level of enthusiasm! Eating whilst camping doesn't mean bland food or popping to the pub and its not as hard as you might think! We've got stacks of super easy but mega delicious recipes from members of the Club, and from our resident master chefs Andrew Dickens and Ali Ray – to get those creative juices flowing, here's a little taster (get it? 'taster'...!)

CAMPER'S FLATBREADS (V)

These easy flatbreads are utterly delicious and so versatile.

- ★ 10 mins preparation (plus an hour for the dough to rise)
- ★ 10 mins cooking
- ★ 4 servings

Dip them in houmous, drizzle in oil, wipe them with cut garlic, sprinkle with fresh herbs, slather with butter.... wrap one around a sausage, pile it high with curry, smear with tomato puree and sprinkle on grated cheese and turn it into a pizza. Once you've seen how easy they are, these flatbreads will become a camping staple. My tip is to measure out the dry ingredients at home and put them in a sealable freezer bag until you need them.

INGREDIENTS

- ★ 250g of strong bread flour
- ★ 125ml of hand-warm water
- ★ Any herbs/toppings you may want
- ★ 2 tablespoons of extra virgin olive oil
- ★ Big pinch of sea salt
- ★ 1.5 tsp of dried bread yeast

GET PREPARED

- 1 Put the flour in a bowl, add the dried yeast, a big pinch of sea salt and mix it with your fingers.
- 2 Make a well in the centre then add the oil and warm water.
- 3 Use your fingers to mix it all together and keep going until you have a lovely warm silken, springy dough.
- 4 Put the dough on a floured chopping board and knead the dough for five to ten minutes. Use the ball of your hand, squash the ball of dough and push it away from you to stretch it. Pull it back into a ball, quarter turn it and repeat.
- 5 Put the ball of dough back into the bowl, cover it with a damp tea towel or cling film and leave it for an hour to rise.

GET COOKING

- 1 Divide the dough into four balls, then flatten and stretch each one out with your hands until it's about 4mm thick.
- 2 Rub a little olive oil on both sides of the flatbreads and put them on a medium heat grill or griddle for about five minutes on each side.
- 3 Add your own toppings.



LAMB KOFTA BURGERS

We can all buy cheap processed burgers, but with these lamb kofta burgers you know exactly what is in them, and they taste amazing. They are so quick and simple to make – all in one bowl.

- ★ 5 mins preparation
- ★ 12 mins cooking
- ★ 4 servings

Dip them in houmous, drizzle in oil, wipe them with cut garlic, sprinkle with fresh herbs, slather with butter.... wrap one around a sausage, pile it high with curry, smear with tomato puree and sprinkle on grated cheese and turn it into a pizza. Once you've seen how easy they are, these flatbreads will become a camping staple. My tip is to measure out the dry ingredients at home and put them in a sealable freezer bag until you need them.

INGREDIENTS

- ★ 300g of lamb mince
- ★ 1 large clove of garlic, grated
- ★ Fresh coriander (optional)
- ★ 1 onion, grated
- ★ 2 tbsp of garam masala

TO SERVE

- ★ 4 soft white pitas
- ★ Half red onion sliced (optional)
- ★ Small tub of crème fraîche
- ★ 2 large tomatoes, sliced
- ★ Salad leaves
- ★ 2 tbsp sweet chilli sauce or 1/2 tsp chilli flakes

GET PREPARED

- 1 Grate onion and finely chop garlic cloves.
- 2 Slice tomatoes and red onion (if used).
- 3 Tip the mince into a big bowl with all the burger ingredients. Get your hands in to mix and squelch all the ingredients together.
- 4 When you are satisfied that it is all mixed well together, mould the mixture into eight separate patties or burger shapes.
- 5 Leave to stand for 30 minutes.

GET COOKING

- 1 Brush/rub your grill or griddle with oil then lay your burgers over a medium/high heat.
- 2 Cook for five to six minutes on each side until browned and cooked though.
- 3 Add chilli sauce or flakes to the crème fraîche.
- 4 Then pile the burgers into the pitas with tomatoes, onion and leaves and drizzle the crème fraîche on the top. Enjoy!



ONE FOR THE LITTLUN'S

Camping enthusiast, mother and chef, Ali Ray, is a dab hand at dealing with the constant cries of "Muuuum, I'm hungry" on her family camping trips, which is why she's our go-to lady for some fun and easy campsite recipes to keep tummies full and kiddies happy. Here's an example of a family-friendly recipe taken from Ali's camping cook book 'Pitch Up, Eat Local' which will have the kids eating out of your hands (not literally...that's just messy).

We've got stacks of other fab recipes our members have sent in for you to try, or try our 15 Easy Camping Meals.



SUMMER BERRY PANCAKES AND TOFFEE APPLE PANCAKES

For my children, a meal isn't complete without a pudding and that includes camping trips. There are two versions here...

- ★ 5 mins preparation
- ★ 12 mins cooking
- ★ 2-4 servings

"Pancakes are ace for camping – flour, eggs and milk are basics from a local shop. I've added a bit of a twist here using fruit yoghurt for a denser pancake and also some bicarbonate of soda for a rise." – **Ali Ray**

INGREDIENTS (pancake batter)

- ★ 5oz of plain flour
- ★ A generous splash of milk
- ★ 1 egg
- ★ ½ a teaspoon of bicarbonate of soda
- ★ Strawberry or raspberry yoghurt (200g)
- ★ 1 tablespoon of oil

INGREDIENTS (toffee apple filling)

- ★ 4 British eating apples
- ★ 2oz butter
- ★ 4oz sugar (I use brown)

INGREDIENTS (berry filling)

- ★ Fresh berries of your choice such as raspberries, strawberries or blueberries

GET PREPARED

- 1 Put all the batter ingredients in a big bowl and whisk it up.
- 2 Give it a good beating. Add more milk if you need to but remember your mixture needs to be pretty thick – just enough to 'gloop' off your spoon.
- 3 I like my pancake mixture to sit for a bit. I'm not sure why, I think it just feels right after it's had such a beating and before I then throw it in hot oil. So while it's getting over it, make apples in toffee sauce.
- 4 Peel and cut apples into wedges.
- 5 Put butter and sugar into a saucepan and heat gently until the sugar has dissolved.
- 6 Add the wedges and cook for about six or seven minutes, depending on the type of apple – you don't want mush.
- 7 Pour into a bowl and set aside.

GET COOKING

- 1 Now heat your griddle or frying pan. Add a little butter and oil.
- 2 Drop some of the batter on. Add some fruit if you want fruit pancakes, or leave plain if you are having the apple and toffee sauce.
- 3 Cook on a medium heat until the batter starts to bubble.
- 4 Turn over until cooked through, pop on a plate and add topping



READY, STEADY, COOK!

So, your taste buds are watering and you're all set to get your Gordon Ramsey on but you don't want to be all idea and no gear! Cooking kit can be basic or super fancy and with so much choice it can get confusing, so we've put together a list of essential pieces of kit to consider.

COOKING ON GAS (OR NOT)

Whether it's a little camping stove, a disposable BBQ or a Cadac – you need your camping 'oven and hob' to get the dinner on the go. The range is massive, and the cost differs to what style you go for. We often run **competitions** to win some nifty kit so it's worth keeping an eye on our website.

ALWAYS REMEMBER: Safety first! Never, ever, ever use a BBQ or stove in your unit, even if its freezing outside. The gases given off are harmful so good ventilation is a must – there's more information about this on our website.

If you're not going old school with a charcoal or bamboo BBQ then you're going to need some fuel for the fire. Check out which type of gas and connector you need and make sure you take enough – although lots of campsites will have a supply, or you should be able to find some nearby to buy if needed.



KEEP YOUR COOL

Basically a portable mini-fridge – go for one you can plug in the car if you can, but if you're short on space or don't want to shell out then one you can pop some cool blocks or ice in will do for shorter periods of time - the majority of our Club Sites offer ice pack freezing so you can keep your items cool throughout your stay.

PASS THE PLATES...AND POTS

The next one may seem obvious, but you're going to need to put all that lovely grub on! There's lots of really funky melamine or bamboo dinner set options around that are lightweight and compact. A few plates, cutlery, and cups should see you right.

We should have probably mentioned this earlier, but pots and pans are kind of essential! You can use things from home, but if you're after a lightweight and more compact option there's loads to choose from. All recipes require some kind of chopping and stirring, right? Pop a couple of handy utensils in such as a sharp knife, wooden spoon and a chopping board. Oh, and a tin opener!

Members of the Club get money off in some outdoor retailers so check out the [discount page](#) before you purchase. Every penny helps!



PUT THE KETTLE ON

If like us, the day can't start until you've had a coffee then the kettle is the first thing that gets packed! Not just for drinks, but hot water for washing up, cooking pasta and rice etc. You can get one that goes on a stove, or if you have a hook-up then an electric one would be handy. Because normal kettles are a higher voltage, its best to get a camping one that works at a lower level will avoid tripping out.

FILL IT UP

Particularly handy for tent campers (who won't have a water supply on board), you can fill up a water container onsite to make life a little easier. Large bottles, or a snazzy collapsible container – both work equally as well. Or for larger units, an aqua roll.

You find many more really helpful ideas with our [15 Essential Cooking Equipment Ideas](#) on our website.






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