

Camping Menu Ideas

☐ Breakfasts —we don't always cook breakfast and sometimes breakfast becomes brunch but here's what I like to plan for:

- Eggs Benedict
- Bacon, eggs & toast (or fried potatoes if we have leftovers)
- Pancakes and bacon
- Cereal
- Toast and peanut butter, jam &/or Nutella
- Breakfast wraps (this is usually scrambled eggs and cheese with left over meat &/or potatoes)

☐ Lunches —sometimes we all eat lunch together; other times we eat when we're hungry. Below are options for both scenarios:

- Ham and cheese (or grilled cheese) sandwiches & soup
- Peanut butter, jam &/or Nutella sandwich
- Wraps (using salad, cheese, salad dressing or dip and leftover meats)
- Mac 'n' cheese
- Tuna or salmon sandwiches (or flavoured tuna on rice crackers)
- Soup and toast or sandwiches
- Beans on toast
- Leftovers

☐ Dinners —this is the one meal that I plan in advance. Although I don't decide ahead of time in which order I'll cook each meal, I know what I'll be making for each meal. I also like to cook those meals that I expect leftovers from earlier in the trip so we have more lunch options. Below is a sample menu; I do like to mix it up:

- Chicken breasts, marinated with potatoes (mashed, scalloped or fresh) and salad
- Steaks (prepared with my sister's recipe), baked potatoes with bacon, sour cream and chives and grilled onions and mushrooms (or other veg)
- Burgers or sliders with Caesar salad —I like my burgers with bacon, blue cheese and hickory smoked mayo so I pack these things in addition to what's on the list below
- Pork chops with Greek seasoning or marinade, rice and Greek salad
- BBQ Beef ribs (boiled ahead of time), fettuccini Alfredo and salad
- Smokies with salad