



# CAMPING MENU PLAN

## BREAKFAST

### GRANDMA'S FLUFFY PANCAKES



[RECIPE HERE](#)

## LUNCH

### CAMPFIRE NACHOS



[RECIPE HERE](#)

## SIDE

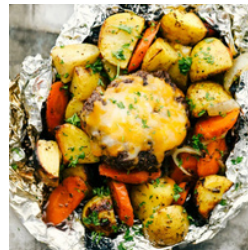
### GRILLED CORN



[RECIPE HERE](#)

## DINNER

### HOBO DINNER



[RECIPE HERE](#)

### CAMPFIRE CONES DESSERT INSTRUCTIONS

1. SPRAY 4 SHEETS OF FOIL WITH NONSTICK COOKING SPRAY
2. LOAD EACH WAFFLE CONE WITH MINI MARSHMALLOWS, CHOCOLATE BARS, AND ANY CANDIES YOU'D LIKE (I LOVE M&MS!)
3. WRAP EACH CONE IN A SHEET OF FOIL, THEN REST THEM ON A RACK OVER THE FIRE, OR IN THE BASE OF THE FIRE. DO NOT PLACE IT NOT DIRECTLY IN THE FLAMES OR ON HOT COALS.
4. COOK FOR 5-6 MINUTES, UNTIL THE CHOCOLATE & MARSHMALLOWS ARE NICE AND GOOEY!

## SHOPPING LIST

### PROTEIN

- ☐ LEAN GROUND BEEF (1 ½ LB)

### DAIRY

- ☐ EGGS (1)  
☐ MILK (1 CUP)  
☐ SHREDDED COLBY JACK (1 CUP)  
☐ SHREDDED MEXICAN BLEND  
CHEESE (2 CUPS)  
☐ SOUR CREAM (OPTIONAL TOPPING)

### SEASONINGS

- ☐ GARLIC POWDER (½ TSP)  
☐ ONION POWDER (½ TSP)  
☐ TACO SEASONING (3 TBSP)  
☐ ITALIAN SEASONING (1 TBSP)  
☐ SALT & PEPPER

### PRODUCE

- ☐ BABY POTATOES (1 LB)  
☐ CARROTS (3 LARGE)  
☐ ONION (1)  
☐ RED ONION (1)  
☐ JALAPENO (1)  
☐ ROMA TOMATOES (2)  
☐ AVOCADO (1)  
☐ CORN ON THE COB (6 EARS)  
☐ FRESH CILANTRO (GARNISH)

### CANNED

- ☐ REFRIED BEANS (1 16-OZ CAN)  
☐ BLACK BEANS (1 15-OZ CAN)  
☐ SLICED OLIVES (1 6.5-OZ CAN)

### PANTRY STAPLES

- ☐ OLIVE OIL (4 TBSP)  
☐ CANOLA OIL (2 TBSP)  
☐ TORTILLA CHIOS (8-10 OZ, OR 1 BAG)  
☐ GUACAMOLE (OPTIONAL TOPPING)  
☐ SALSA (OPTIONAL TOPPING)  
☐ FLOUR (1 CUP)  
☐ SUGAR (2 TBSP)  
☐ BAKING POWDER (2 TBSP)  
☐ WAFFLE CONES (4)  
☐ MINI MARSHMALLOWS (FOR CONES)  
☐ HERSHEY CHOCOLATE BARS (FOR  
CONES)

INGREDIENTS INCLUDED  
IN SHOPPING LIST

