

Camp Dinner Ideas

Every camp always has that one dish that everyone always talks about that was so good and they loved having year after year. We have included a list of recipes of some of our camps' favourite recipes.

Camp Fircom's Glory Bowl Salad Dressing

You'll need:

- ½ cup nutritional yeast flakes
- ½ cup Tamari or soy sauce
- ½ cup apple cider vinegar
- ½ cup water
- 2 tbsp tahini
- 2 cloves garlic crushed
- 1½ cups vegetable oil

1. In blender, purée together nutritional yeast flakes, Tamari, vinegar, water, tahini, and garlic.
2. With motor running, add oil in slow, steady stream. Blend until smooth.

Make-ahead: Cover and refrigerate for up to 1 week.

Camp Koolaree's S'mores Dip

This gooey s'mores dip is full of melted milk chocolate and marshmallows, all oven baked to toasted perfection. Add some graham crackers, fruit, and cookies for dipping!

You'll need:

- 1 bag milk chocolate chips
- 1 bag large marshmallows
- graham crackers, cookies, and fruit for serving.

1. Preheat the oven to 350° F.
2. Pour the chocolate chips into an 8-9" oven proof skillet.
3. Bake for 3-4 minutes or until chocolate is melted.
4. Arrange the marshmallows over the top of the chocolate chips.
5. Bake for 2-3 minutes or marshmallows are browned.
6. Serve immediately with graham crackers, cookies, and fruit for dipping.

Camp Pringle Mac & Cheese

Serves 12 or triple for a camp.

You'll need:

- 16 oz of elbow macaroni
- 6 tbsp and 4 tbsp butter, divided
- ½ cup all-purpose flour
- pinch of salt
- 4 cups of milk or 1 cup of cream and 3 cups of milk
- 1 pound sharp cheddar cheese, shredded
- 1 cup dry bread crumbs or Panko crumbs or ½ Panko and ½ grated parmesan

1. Cook macaroni according to package directions until almost tender.
2. Meanwhile preheat oven to 350°. In a large stock pot, melt 6 tbsp butter. Stir in flour and salt until smooth. Gradually stir in milk. Bring to a boil; cook and stir until thickened, 2 minutes. Reduce heat. Add cheese, stirring until melted. Drain macaroni; stir into sauce.
3. Transfer into one greased 13" x 9" baking dishes. Melt remaining butter; toss with bread crumbs. Sprinkle over top.
4. Bake, uncovered, until golden brown, 35-40 minutes.



What does a mixed-up hen lay?
Scrambled eggs