



Rainbow Trout Hash and Eggs

Hands-on: 25 minutes

Total: 30 minutes

Serves: 4

Use leftover grilled trout freshly caught or packaged smoked trout that you “caught” at the supermarket.

1. Heat a camping stove to medium-high (about 375° to 400°F), or fit a grilling grate over the direct heat of glowing embers. Bring a medium saucepan of salted water to a boil on camping stove or grilling grate. Add the sweet potatoes, and cook 2 minutes. Add red potatoes, and cook until potatoes are almost tender, 4 to 5 minutes. Drain well; spread potatoes in a single layer on a baking sheet, and let dry.
2. Preheat a 10-inch cast-iron skillet on the camping stove or grilling grate 5 minutes. Add bacon pieces, and cook, stirring often, until crispy, about 6 minutes. Remove bacon, and drain on a large plate lined with paper towels, reserving the drippings in the skillet. Add the bell pepper, onions, salt, black pepper, and red pepper to hot drippings in skillet, and cook, stirring often, until vegetables are just starting to soften, about 4 minutes. Using a slotted spoon, remove vegetable mixture to drain on paper towels with bacon.
3. Spread the potatoes in a single layer in a skillet, and cook, undisturbed, until golden brown on bottom, about 4 minutes. Turn potatoes, and cook 3 minutes. Return vegetable mixture and bacon to skillet; add trout pieces, and cook, stirring gently so trout pieces stay intact, until warmed through, 1 to 2 minutes. Sprinkle lemon juice over trout mixture in skillet, and keep warm. Wipe skillet clean.
4. Melt the butter in skillet. Crack the eggs, one at a time, into the skillet, and cook until desired degree of doneness. Divide trout mixture evenly among four serving plates; top each with an egg, and serve immediately. Serve with hot sauce on the side, if desired.



- 1 small sweet potato (about 8 ounces), peeled and diced
- 2 red potatoes (about 8 ounces), unpeeled and diced
- 4 thick-cut bacon slices, cut into 1/2-inch pieces
- 1 medium-sized yellow bell pepper (about 8 ounces), diced
- 1 cup diced red onion (about 1 small onion)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon red pepper flakes
- 8 ounces cooked or smoked trout fillets, cut into 1/2 inch pieces
- 1 1/2 tablespoons fresh lemon juice
- 2 tablespoons salted butter
- 4 large eggs
- Hot sauce (optional)



S'mores French Toast Sandwiches

Hands-on: 15 minutes

Total: 15 minutes

Serves: 4

You'll be the hit of the tailgate with everyone's favorite campsite dessert served at breakfast. If cooking for a crowd, keep the finished sandwiches wrapped in foil.

1. Heat a camping stove to medium-high (275° to 400°F), or fit a grilling grate over the direct heat of glowing embers. Cut the bread loaf diagonally into 8 (½ to ¾-inch) slices. Spread one side of each bread slice with 1 tablespoon hazelnut-chocolate spread. Top each of four slices with 2 marshmallows and 1 graham cracker. Cover with the remaining bread slices, hazelnut-chocolate spread side down.
2. Whisk together the eggs, half-and-half, and cinnamon in a shallow dish.
3. Heat 1 tablespoon of the vegetable oil in a large nonstick skillet on the camping stove or grilling grate. Dip each sandwich in the egg mixture, coating both sides. Add 2 sandwiches to hot oil in skillet, and cook until the bread is golden brown and cooked through, 2 to 3 minutes per side. (Adjust the heat to prevent excessive browning, if necessary.) Repeat with the remaining 1 tablespoon oil and two sandwiches. Serve with maple syrup, if desired.

- 1 French bread loaf
- ½ cup hazelnut-chocolate spread (such as Nutella)
- 8 regular-sized marshmallows
- 4 graham crackers (1 sheet)
- 6 large eggs
- ½ cup half-and-half
- ½ teaspoon ground cinnamon
- 2 tablespoons vegetable oil, divided
- 1 cup pure maple syrup (optional)



Butterscotch-Pecan Blondies

Hands-on: 15 minutes

Total: 1 hour, 15 minutes

Serves: 8

These blonde brownies have a rich brown sugar base that's enhanced with butterscotch chips and toasted pecans. You can easily vary this recipe by substituting chocolate or cinnamon chips or using any type of nut you'd like.

1. Heat a camping stove to medium (about 350° to 375°F), or fit a grilling grate over the direct heat of glowing embers. Cut 6 (18-inch) squares of aluminum foil; crumple each square into a 1½- to 2-inch ball. Arrange the foil balls on the bottom of a 7½-quart cast-iron Dutch oven; cover with the lid. Preheat on the camping stove or grilling grate directly over the heat source 10 minutes.
2. Meanwhile, line the bottom and sides of a 9-inch round cake pan with foil. Coat the foil on bottom of pan with 1 tablespoon of the melted butter.
3. Stir together the baking mix, oats, sugars, and salt in a large bowl. Add the milk and remaining 8 tablespoons melted butter to the baking mix mixture; stir until combined. Stir in the chips and pecans. Spoon the batter into the prepared cake pan, smoothing the top. Using tongs, lower the pan on to the foil balls in the preheated Dutch oven. Cover with the lid, and bake until a wooden pick or fork inserted in the center comes out clean, about 55 minutes to 1 hour and 5 minutes. Let cool. Cut into 8 wedges.

- 9 tablespoons salted butter, melted, divided
- 2½ cups all-purpose baking mix (such as Bisquick)
- 1 cup uncooked regular rolled oats
- ¾ cup packed light brown sugar
- ½ cup granulated sugar
- ½ teaspoon table salt
- ½ cup whole milk
- 1 cup butterscotch chips
- 1 cup chopped toasted pecans