

# Campfire Cooking

Silver Award Project by Emma Kornberg



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# Breakfast Jelly Roll

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## Ingredients:

- Can of refrigerator biscuits
- Strawberry jelly (A squeeze bottle is easiest)
- Melted butter
- Cinnamon/sugar mix
- Stick used to toast biscuit
- Brush (to brush on butter, optional)
- Dish (to roll biscuit in, optional)
- Stick (for roasting)

## Steps:

1. Fold one biscuit around a stick.
2. Brush the biscuit with melted butter.
3. Toast the biscuit over the camp fire until it becomes puffy and golden brown.
4. Let the biscuit cool slightly.
5. Roll the biscuit in the cinnamon/sugar mix.
6. Remove the biscuit from the stick and squeeze the jelly inside.

*Serves 1 biscuit per person*

# Egg Muffins

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## Ingredients:

- English muffins
- Eggs
- Ham slices
- Cheese slices
- Butter
- Stick (for toasting)

## Steps:

1. Split the muffins and toast them over a fire.
2. Butter the toasted muffins and set them aside.
3. Fry the eggs.
4. Place a slice of cheese, a slice of ham, and the fried egg on the muffin.

*Serves 1 muffin per person*

# Corn Bread

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## Ingredients:

- 1/2 cups yellow cornmeal
- 2 cups all purpose flour
- 2/3 cups sugar
- 2 tbsp. baking powder
- 1 tsp. salt
- 2 cups milk
- 2 medium sized eggs, beaten
- 4 tbsp. butter, melted
- Bowl
- Spoon (for mixing)
- Heavy duty aluminum foil
- Non-stick spray
- 12 inch Dutch Oven
- Knife

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray. Then, preheat the oven to 425° F.
2. Combine all of the dry ingredients.
3. Stir the wet ingredients into the combined dry ingredients.
4. Pour into a greased or lined 12-inch Dutch oven.

5. Bake the bread for 20 minutes; a knife should come out clean when the bread is cut.

*Serves 12 people*

# French Toast

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## Ingredients:

- 1 lb. loaf of French or Italian bread (Pre-sliced to 1 inch thickness works the best; avoid sesame seeds)
- 8 large eggs
- 2 cups whole or 2% milk
- 1 1/2 half & half
- 2 tsp. vanilla
- 1/4 tsp. ground cinnamon
- 3/4 cups butter
- 1 1/3 cups brown sugar
- 3 tbsp. of corn syrup
- 1 large bowl
- 1 small saucepan
- 1 gallon sized self seal Ziploc® bag (optional)
- Dutch Oven
- Large bowl and spoon (for mixing)
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Arrange bread slices in the bottom of the Dutch oven.
3. Mix the eggs, milk, cream, vanilla, and cinnamon together in the large bowl.

4. Pour mixture over bread slices in the Dutch oven, making sure every slice is covered. (An alternative is to soak the bread slices in the mixture in a plastic bag instead of in the Dutch oven and arrange it in the oven in the morning.)
5. Let it sit in the refrigerator over night.
6. In the morning, preheat the oven to 350° F. (If needed, arrange the bread into the lined Dutch oven.)
7. Combine the butter, brown sugar, and corn syrup into the saucepan and heat the mixture until it bubbles.
8. Pour the mixture over the overnight soaked bread in the Dutch oven.
9. Bake the bread for 40 minutes. (At home bake uncovered)

*Serves 6 people*

# Jacob's Tastee Egg and Bacon Breakfast

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## Ingredients:

- 1 tsp. butter
- 1 slice Canadian bacon (or a slice of pre-cooked sausage)
- 1 egg
- 1 slice cheese (any type)
- 1 Pillsbury Grands! Homestyle refrigerated biscuit dough round®
- Empty, clean tin can with the label removed (8 oz).
- Aluminum foil (heavy duty)
- Non-stick Spray (recommended)

## Steps:

1. Spray the inside of the can with non-stick spray then place the butter in the bottom of the can, followed by the bacon or the sausage.
2. Crack the egg over the meat and cover it with cheese. Finally, place the uncooked biscuit on top.
3. Wrap the entire can in foil, leaving space for the biscuit to rise. Cook the can over hot coals for 20 minutes or until the biscuit has browned. Serve the can as is.

*Serves 1 can per person*

Conners, Christine, and Tim Conners. *The Scout's Outdoor Cookbook*. Guilford, CT: Falcon, 2008. Print.

# Flaming Gorge Hot Dog

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## Ingredients:

- Hot dog and bun
- Newspaper sheets
- Aluminum foil (Heavy duty)
- 1/2 gallon standard cardboard milk carton, plastic spout removed
- Matches
- Ketchup, mustard, etc.

## Steps:

1. Place the hot dog into the bun and wrap it into aluminum foil. Then wrap it in one sheet of newspaper.
2. Open the top of the milk carton, making sure all plastic parts of the carton are removed. Place the wrapped hot dog into the carton.
3. Place the carton upright in a fireplace and light it on fire. The carton will slowly burn off, leaving a fully cooked hot dog.

*Serves 1 hot dog per person*

Conners, Christine, and Tim Conners. *The Scout's Outdoor Cookbook*. Guilford, CT: Falcon, 2008. Print.

# Sloppy Joes

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## Ingredients:

- 2 pounds ground turkey or beef
- ½ cup chopped onion
- 2 celery ribs with leaves, chopped
- ¼ cup chopped green pepper
- 1-2/3 cups canned crushed tomatoes
- ¼ cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon white vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon steak sauce
- ½ teaspoon garlic salt
- ¼ teaspoon ground mustard
- ¼ teaspoon paprika
- 8 to 10 hamburger buns, split
- 1 Dutch Oven
- Spoon (for stirring)
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Heat the Dutch oven to medium heat.

3. Cook the beef, onion, celery and green pepper until the meat is no longer pink and the vegetables are tender. Drain off the excess liquid.
4. Stir in the tomatoes, ketchup, brown sugar, white vinegar, Worcestershire sauce, steak sauce, garlic salt, ground mustard, and paprika.
5. Simmer, uncovered, for 35-40 minutes or until it is heated through. Stir the oven occasionally.
6. Spoon about  $\frac{1}{2}$  cup meat mixture onto each bun.

*Serves 10 people*

"Easy Dutch Oven Sloppy Joes - 50 Campfires." *50 Campfires*.  
N.p., n.d. Web.

# Stuffed Bell Pepper Soup

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## Ingredients:

- 1 Dutch Oven
- 1 lb. ground beef
- 1 cup uncooked instant rice
- 2 cups beef broth
- 1 green pepper, diced
- 1 red pepper, diced
- $\frac{3}{4}$  onion, minced
- 1 tbsp minced garlic
- 12 oz can tomato sauce
- 28 oz can diced tomatoes with green chilies, undrained
- Salt & Pepper to taste
- Heavy aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. In the Dutch oven, brown the ground beef, onion, garlic, and peppers together.
3. Add salt and pepper to taste to the mixture.
4. Heat the beef broth with the hamburger mixture.
5. Add the tomato sauce and the diced tomatoes to the oven. Stir well and make sure that it is heated through.

6. Once hot, add the uncooked rice and simmer it until the rice is done. Watch the rice cook for a while as it can be hard to tell when the rice is completely cooked.

# Ravioli

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## Ingredients:

- 1 25 oz bag frozen sausage ravioli, thawed
- 1 large 45 oz jar spaghetti sauce
- ¼ cup fresh Parmesan cheese (grated)
- 1 cup shredded Mozzarella cheese
- ½ cup water
- 12 inch Dutch oven
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Spray the Dutch oven with cooking spray or line it with aluminum foil and then spray it with cooking spray.
3. Put a thin layer of spaghetti sauce on the bottom of the Dutch oven.
4. Place a single layer of the ravioli over the bottom of the oven.
5. Cover the ravioli with half of the remaining spaghetti sauce. Sprinkle on the parmesan cheese.
6. Place another layer of the ravioli on top of the sauce. Pour on the rest of the spaghetti sauce.
7. Top the sauce with the mozzarella cheese and add a little more Parmesan cheese.

8. Pour the water around the edge of the pan to add some additional moisture.
9. Cook in the dutch oven at 350 degrees for 45 minutes. The sauce should be bubbling and the cheese will just start to brown.

"Dutch Oven Ravioli - 50 Campfires." *50 Campfires*. N.p., n.d. Web.

# Dutch Oven Southwestern Chicken

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## Ingredients:

- 2½ cups chicken, cooked and chopped
- 2 cups shredded Cheddar cheese, divided
- 1 10¾ oz. can cream of mushroom soup
- 1 10¾ oz. can cream of celery soup
- 1 10 oz. can diced tomatoes and green chilies, undrained
- 1 4 oz. can diced green chilies
- ¾ cup sliced green onions
- 10 flour tortillas (8 inch), cut into small pieces
- 1 tbsp. sliced green onions for garnish
- Dutch oven
- Spoon (for scooping and stirring)
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Combine the chicken, 1 cup of the cheese, both soups, undrained tomatoes, green chilies and the ¾ cup green onions in large bowl.
3. Mix the tortilla wedges into chicken mixture. Spoon the mixture into prepared Dutch oven.
4. Bake at 350 degrees for 30 minutes or until bubbling and hot.

5. Top the chicken with the remaining 1 cup of cheese and then bake it for 5 minutes or until cheese has melted.
6. Let the dish sit for 10-15 minutes before serving. Garnish with 1 tablespoon green onions.

*Serves 6 people*

"Dutch Oven Southwestern Chicken - 50 Campfires." *50 Campfires*. N.p., n.d. Web.

## 2 x 4 Soup

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### Ingredients:

- 2 lb. ground beef
- 2 (10 oz.) cans non-drained diced tomatoes and green chillies (original style)
- 2 (15 oz.) cans pinto beans, drained
- 2 (10 1/2 oz.) cans condensed vegetable soup
- Dutch oven (lined with aluminum foil)
- Crackers (optional)
- Dutch oven
- Spoon (for stirring)
- Heavy duty aluminum foil and non-stick spray

### Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Brown the ground beef in the Dutch oven and drain the grease.
3. Combine and stir together the tomatoes, pinto beans, and vegetable soup with the browned meat.
4. Once the soup is heated thoroughly it is ready to serve.

*Serves 8-10 people*

Conners, Christine, and Tim Conners. The Scout's Outdoor

Cookbook. Guilford, CT: Falcon, 2008. Print.

# Stuffed Sausage and Potato Boats

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## Ingredients:

- 1 lb. package Kielbasa Smoked Sausage
- 4 cups prepared refrigerated or instant mashed potatoes
- 2 Tbsp green onions, minced
- 2 tsp prepared mustard
- 1 cup Cheddar cheese, shredded
- Freshly ground pepper to taste
- Bacon, crumbled (optional)
- Chives (optional)
- Chopped Onion (Optional)
- 1 Dutch Oven
- Heavy Duty Aluminum Foil and non-stick spray
- Cooking spray/oil
- Medium Bowl
- Knife (for cutting)

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Cut the sausage into 4 equal pieces
3. Slice the pieces lengthwise, almost through to bottom and spread the pieces open.
4. Place the sausage in prepared dutch oven with the cut side facing upwards.

5. In the medium bowl, combine the potatoes, scallions, mustard and black pepper.
6. Spoon the potato mixture evenly over sausages.
7. Bake the food at 350 degrees for 20 minutes or until it is heated through.
8. Sprinkle the food with grated cheese and continue baking until cheese has melted.
9. Garnish with any of the additional baked potato toppings if desired.

"Dutch Oven Stuffed Sausage and Potato Boats - 50 Campfires."  
*50 Campfires*. N.p., n.d. Web.

# Doctor J's Chicken and Dumplings

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## Ingredients:

- 2 tbsp. vegetable oil
- 2 large onions, peeled and diced
- 2 cloves minced garlic
- 4 lb. boneless skinless chicken breast, cubed
- 4 carrot, peeled and diced
- 4 (15 oz.) cans mixed vegetables, drained
- 2 tsp. salt
- 1 tsp. ground black pepper
- 2 bay leaves
- 6 (10 1/2 oz.) cans chicken gravy
- 2 (16.3 oz.) containers Pillsbury Grands! Homestyle refrigerated biscuit dough round ®
- Briquettes
- 14 in. Dutch oven
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Place 30 briquettes underneath the Dutch oven.
3. Heat the oil, adding the onions and garlic. Cook it until the onions and garlic are soft.

4. Add the chicken to the oven and stir it occasionally until it turns white. Then add the remaining ingredients, aside from the biscuits.
5. Cover the oven and transfer 10 coals from the bottom of the oven the lid; occasionally stir the stew.
6. After 1 hour, lay each biscuit on top of the stew. Cook for 15 more minutes, or until the biscuits rise, with the lid on. If needed, replace coals to maintain heat. Remove the bay leaves before serving.

*Serves 14-16 people*

Conners, Christine, and Tim Conners. *The Scout's Outdoor Cookbook*. Guilford, CT: Falcon, 2008. Print.

# Meatballs and Noodles\*

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## Ingredients:

- 1 lb. turkey
- 1 egg
- 1/2 cup breadcrumbs
- 1/2 cup minced parsley
- 1 onion, minced
- 1 tbsp. grated lemon rind
- Salt and pepper to taste
- 1/4 cup canola oil
- 2 tbsp. butter
- 1 can (29 oz.) whole tomatoes
- 8 oz. medium egg noodles
- Large pot
- 3 cups water
- Normal large pot
- Spoon (for stirring)
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Mix together meat, egg, crumbs, parsley, onion, lemon rind, salt, and pepper. Shape into 1 inch balls.
3. Heat oil and butter in a large pot. Brown the meatballs in it for 10 minutes.

4. Add the tomatoes to the pot along with the water. When it boils, add the noodles and cook uncovered for 15 minutes, or until the noodles are soft and the liquid has mostly absorbed.

*Serves 6 people*

\*The recipe is a casserole entree to prepare before the trip kindly submitted by Judie Dweck.

## Chicken Pasta With Herbs

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### Ingredients:

- 1-2 tsp. salt free seasoning blend
- 1 tsp. poultry seasoning
- 1 lb. boneless skinless chicken breasts, cut into chunks
- 2 Tbs. vegetable oil
- 4 Tbs. butter, divided
- $\frac{2}{3}$  cup water
- 2 Tbs. teriyaki sauce
- 2 Tbs. onion soup mix
- 1 envelope savory herb and garlic soup mix, divided
- 8 ounces of your favorite pasta
- 2 Tbs. Parmesan cheese, fresh
- 1 Tbs. Worcestershire sauce
- Dutch oven
- Non-stick spray and heavy duty aluminum foil

### Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Combine the seasoning blend and poultry seasoning together and then sprinkle it over the chicken.
3. Sauté the chicken in oil and 2 Tbs. of the butter over a full spread of coals until the juices run clear

4. Add the water, teriyaki sauce, onion soup mix, 2 Tbs. of the herbs and the garlic soup mix. Bring the oven to a boil.
5. Cover the oven and move about  $\frac{1}{4}$  of the coals from the bottom of the oven to the top and simmer the dish for 15 minutes.
6. In a separate pot, cook the pasta. Then drain the pasta and add it to the chicken mixture.
7. Add the Parmesan cheese, Worcestershire sauce, remaining butter, remaining herb, and garlic soup mix. Toss the food to coat it and then serve.

*Serves 4 people*

“Chicken Pasta With Herbs - 50 Campfires.” *50 Campfires*. N.p., n.d. Web.

## 2 x 2 Cobbler

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### Ingredients:

- 2 cups Bisquick®
- 2 cups milk
- 2 cups sugar
- 2 (21 oz.) cans pie filling (any type)
- 1 cup butter
- Large bowl
- 12 inches Dutch oven (Lined with aluminum foil)
- Non-stick spray and heavy duty aluminum
- Coal and briquettes

### Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. In a bowl, mix the Bisquick®, milk, sugar, and eggs.
3. Pour the batter into the lined and greased Dutch oven. Pour the pie filling in the center and place pieces of the butter around the edge of the batter.
4. Place 18 coals on the lid and 9 briquettes underneath the oven. Bake the cobbler for 35 minutes.

*Serves 12-14 people*

Conners, Christine, and Tim Conners. *The Scout's Outdoor Cookbook*. Guilford, CT: Falcon, 2008. Print.

# Monkey Bread

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## Ingredients:

- 16 large buttermilk biscuits (2 tubes grand or 4 tubes regular)
- 1 cup brown sugar
- 3 tbsp. cinnamon
- 1/4 cup melted butter
- 1 gallon sized Ziploc® bag
- 10 or 12 inches Dutch oven, lined with aluminum foil
- Heavy duty aluminum foil and non-stick spray

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Cut the biscuits into small pieces and place them into the bag. Mix the cinnamon and the sugar together and place the mixture into the bag also.
3. Shake the bag, coating the biscuit pieces with the cinnamon/sugar mixture as evenly as possible.
4. Place the pieces into the lined Dutch oven and pour the melted butter over the pieces.
5. Bake the bread for 45 minutes at 375° F, or until the pieces become golden brown.

*Serves 8 people*

## Peach Cobbler\*

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### Ingredients:

- 2 large or 2 small cans of sliced peaches in heavy syrup
- 1 box yellow cake mix
- 3 tbsp. cinnamon
- 1/2 stick of melted butter
- 12 in. Dutch oven
- Heavy duty aluminum foil and non-stick spray
- Non-stick spray

### Steps:

1. Line the Dutch oven with heavy aluminum foil and spray it with non-stick spray.
2. Pour the peaches and the syrup into the Dutch oven.
3. Sprinkle the cake mix and then the cinnamon over the top; do not stir. Dot the top with butter.
4. Bake the Cobbler for 45 minutes at 350° F, or until the fruit becomes tender, the liquid bubbles, and the topping is crisp.

*Serves 8 people*

*\*Also known as dump cake*

*To make Blueberry cobbler substitute 2 cans of blueberry pie filling and a can of pear juice for the peaches.*

# Singing Apples

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## Ingredients:

- 1 apple per person
- Bowl of cinnamon/sugar
- Stick (to roast apples, pointed end recommended)
- Plate or napkin (to eat the dessert)

## Steps:

- Carefully place apple on sturdy stick. Hold it over the fire until the apple sings. (The skin begins to crack and whistle)
- Remove the apple from the fire. The inside of the apple will be hot and soft.
- Roll the apple in cinnamon and sugar.
- Place the apple on a plate to eat. Be careful, the apple is hot.

# Shaggy Dog

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## Ingredients:

- 1 package chocolate morsels
- 1 small box of Rice Krispies®
- 1 package large marshmallows

## Steps:

1. Melt the chocolate morsels in a buttered pan.
2. Place the marshmallow on a stick or on a fork and dip it into the melted chocolate.
3. Roll the marshmallows into the Rice Krispies.
4. Let it harden on either wax paper or on a plate.

*Serves 1 treat per person*

## S'mores

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### Ingredients:

- 1 bar of chocolate squares
- Package of marshmallows
- Graham crackers
- Stick for roasting

### Steps:

1. Place the marshmallow on a stick and roast it to your preference.
2. Create a sandwich with two graham crackers and a square of chocolate. Place the warm, toasted marshmallow in between the sandwich.

*Serves 1 s'more per person*

## Ticks on a Toilet Seat

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### Ingredients:

- 3 apples (any type)
- 1 (12 oz.) jar peanut butter
- 3 (1 1/2 oz.) boxes raisins

### Steps:

1. Remove the core from the apple and cut crosswise slices 1/4 inch thick. Repeat for each apple.
2. Spread peanut butter on the slices and place raisins on the peanut butter.

*Serves 3 people*

## Ants on a Log

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### Ingredients:

- 6 celery stalks, trimmed and cut in half
- 1 (8 oz.) package cream cheese (or peanut butter)
- 3 (1 1/2 oz.) boxes raisins

### Steps:

1. Spread cream cheese, or peanut butter, into the grooves of each celery stalk.
2. Place raisins on the celery stalks.

*Serves 3 people*

# Cheesy Potatoes

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## Ingredients:

- 1 Dutch Oven
- Heavy duty aluminum foil and non-stick spray
- 8 Potatoes
- 1 pkg Bacon, cooked and crumbled
- 2 cups Shredded Cheese
- 1 cup Onions
- Salt and pepper, to taste

## Steps:

1. Line the Dutch oven with heavy duty aluminum foil and spray it with non-stick spray.
2. Slice the potatoes thinly and slice the onion in to rings.
3. Chop up the bacon and add it to the warm dutch oven.
4. Cook the bacon and then spoon it out. Leave the grease in the bottom of the pan.
5. Start to layer the potatoes, then sliced onions, and finally bacon and cheese. Repeat layers.
6. Cover the dutch oven and cook for 45 minutes at 375 degrees, or until the potatoes are soft.

*Serves 4 people*

"Dutch Oven Cheesy Potatoes - 50 Campfires." *50 Campfires*.  
N.p., n.d. Web.

# Hobo Pie

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## Ingredients:

- 2 slices of bread
- Melted butter
- Brush/knife to spread butter
- Pie filling

## Steps:

1. Spread a thin layer of butter onto one side of two slices of bread.
2. Place the slices, butter side up, on a grill.
3. Remove the slices of bread when they are toasted. Scoop some of the pie filling onto one slice of the bread and place the other slice on top.

*Serves 1 pie per person*

Hobo Pie can be made as a dessert, as well as a snack.

# Granola

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## Ingredients:

- 1/4 Cup Honey
- 4 Tbs Butter
- 1/2 Tsp Vanilla
- 1 Cup Old Fashion Oats
- 1 Cup Quick Cooking Oats
- 1 Cup Rice Cereal
- 1/2 Cup Mini Chocolate Chips
- 1/2 Cup Brown Sugar Packed

## Steps:

1. Mix the oats, cereal, wheat germ, and the flax seed into a bowl.
2. Butter a 9×9 inch pan. Melt the butter, brown sugar, and honey in a saucepan on medium heat.
3. Cook for a few minutes, then stir in the vanilla.
4. Pour liquid over dry ingredients mix it all together.
5. Add the chocolate chips. Gently press granola into pan, sprinkle with chocolate chips.
6. Allow to cool before cutting, but not too late. The longer they sit the harder it will be to cut. Store at room temperature in an airtight container.

C., Ryan. "Camping No Bake Granola Bars Recipe." *Beyond the Tent*. N.p., n.d. Web.