



Sid's Backyard Campout Recipes!



Use these recipes to make your very own backyard campout snacks, just like Sid and Gerald!

Sid's Sizzling Nachos

Ingredients:

Tortilla chips
Cheese
Sour cream
Salsa
Beans
Guacamole
Aluminum foil

Directions:

1. Spray a large piece of aluminum foil with cooking spray.
2. Fill the foil with tortilla chips.
3. Add cheese, beans, and all additional items desired on the nachos.
4. Seal the aluminum foil up and place in fire near the coals.
5. After approximately 10 minutes check to see if cheese has melted.
6. Remove from fire; be careful as the aluminum foil will be hot.
7. Top with sour cream or guacamole and ENJOY!

Pigs in a Sleeping Bag

Ingredients:

Hot dogs
1 - 11-ounce can of breadstick dough
Mustard or ketchup

Directions:

1. Open the can of breadstick dough and slice each strip of dough in half.
2. Wrap one strip of dough tightly around the hot dogs leaving a small area exposed for the face.
3. Put each hot dog on a long fork or a clean stick. Cook over the fire until the breadsticks and the hot dogs are toasted.
4. Remove from the fire and let them cool for 5 minutes.
5. Use the ketchup or mustard to make the faces on the hot dogs.

Spider Dogs

Ingredients and tools:

Hot dogs
A knife
Ketchup
Mustard

Directions:

1. Take a hot dog and a knife and make slices from one end to the middle. Make about six slices
2. Take a clean stick or long fork and insert into the middle of the opening made from the slicing.
3. Cook over the campfire until the hot dog is slightly brown. The different sections made should curl up to resemble a spider.
4. Remove from fire and dip into condiments if desired.

Gabriela's Banana Blasts

Ingredients and tools:

Bananas
Mini Marshmallows
Chocolate Chips
Peanut Butter
Other fillings (nuts, granolas, coconuts, fruit)
Aluminum foil

Directions:

1. Take a banana and peel down only one side of the banana.
2. With a knife make a slit into the banana that is exposed.
3. Fill with peanut butter, chocolate chips, mini marshmallows, and any other filling items. Be sure to push the fillings in as far as possible.
4. Wrap the banana in aluminum foil and place on the fire or near the coals.
5. After five minutes peek into the foil, if banana has turned golden brown take out of the fire. Be careful when removing from fire since the aluminum gets very hot.
6. Let cool for five minutes.

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The PBS – Peanut Butter S'more

Ingredients:

Graham Crackers
Marshmallows
Peanut butter cups

Directions:

1. Using a long fork or a clean stick, toast a marshmallow over the fire until golden brown.
2. Cut the graham crackers into squares and place one peanut butter cup between two squares.
3. When marshmallow is finished toasting, sandwich in between the graham cracker and peanut butter cups.
4. Press together for a couple seconds to ensure the peanut butter cups melts.

May's Marshmallow S'more Pops

Ingredients and tools:

Marshmallows
Chocolate Chips
Graham Crackers
Lollipop Sticks

Directions:

1. Insert the lollipop stick into the middle of the marshmallow.
2. Crush the graham crackers and place crumbs into a bowl.
3. Place chocolate chips on a piece of aluminum foil and heat over fire.
4. Hold the stick and dip the marshmallow into the melted chocolate
5. Roll the marshmallow into the graham cracker crumbs.
6. Place on a piece of wax paper to cool and harden.

Major Funding provided by



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