

Camping

Menu Planner



ONLY **IN** ARKANSAS

Camp Kitchen

Equipment Checklist

- | | |
|--|--|
| <input type="checkbox"/> Stove | <input type="checkbox"/> Mixing Bowls |
| <input type="checkbox"/> Grill | <input type="checkbox"/> Measuring Spoon/Cup |
| <input type="checkbox"/> Fuel (Charcoal/Propane) | <input type="checkbox"/> Roasting Forks |
| <input type="checkbox"/> Lighter/Matches | <input type="checkbox"/> Griddle |
| <input type="checkbox"/> Pots | <input type="checkbox"/> Dutch Oven |
| <input type="checkbox"/> Pans | <input type="checkbox"/> Coffee Maker |
| <input type="checkbox"/> Pot Holders | <input type="checkbox"/> Foil |
| <input type="checkbox"/> Stirring Spoon | <input type="checkbox"/> Napkins |
| <input type="checkbox"/> Tongs | <input type="checkbox"/> Table Cloth |
| <input type="checkbox"/> Spatula | <input type="checkbox"/> Cooler |
| <input type="checkbox"/> Plates and Bowls | <input type="checkbox"/> Camp Sink |
| <input type="checkbox"/> Silverware | <input type="checkbox"/> Sponge |
| <input type="checkbox"/> Mugs/Cups | <input type="checkbox"/> Dish Soap |
| <input type="checkbox"/> Chopping Knife | <input type="checkbox"/> Resealable Bags |
| <input type="checkbox"/> Cutting Board | <input type="checkbox"/> Trash Bags |
| <input type="checkbox"/> Corkscrew/Bottle Opener | <input type="checkbox"/> Lantern |
| <input type="checkbox"/> Can Opener | <input type="checkbox"/> |

Camp Kitchen

Food Essentials Checklist

- | | |
|--|--|
| <input type="checkbox"/> Salt & Pepper | <input type="checkbox"/> Trail Mix |
| <input type="checkbox"/> Spices & Seasonings | <input type="checkbox"/> Beef Jerky |
| <input type="checkbox"/> Cooking Oil | <input type="checkbox"/> Granola Bars |
| <input type="checkbox"/> Coffee/Tea/Cocoa | <input type="checkbox"/> Water Bottles |
| <input type="checkbox"/> Water | <input type="checkbox"/> |
| <input type="checkbox"/> Sugar | <input type="checkbox"/> |
| <input type="checkbox"/> Packaged Oatmeal | <input type="checkbox"/> |
| <input type="checkbox"/> Pancake Mix | <input type="checkbox"/> |
| <input type="checkbox"/> Syrup | <input type="checkbox"/> |
| <input type="checkbox"/> Peanut Butter | <input type="checkbox"/> |
| <input type="checkbox"/> Jelly | <input type="checkbox"/> |
| <input type="checkbox"/> Marshmallows | <input type="checkbox"/> |
| <input type="checkbox"/> Chocolate Bars | <input type="checkbox"/> |
| <input type="checkbox"/> Graham Crackers | <input type="checkbox"/> |
| <input type="checkbox"/> Energy Bars | <input type="checkbox"/> |
| <input type="checkbox"/> Popcorn | <input type="checkbox"/> |
| <input type="checkbox"/> Bread | <input type="checkbox"/> |

Arkansas Campfire Dip

INGREDIENTS

- 1 pound ground breakfast pork sausage
- 8 ounces Velveeta cheese
- 8 ounces cream cheese
- 1 can diced tomatoes and green chiles

DIRECTIONS

1. Over medium-high heat, brown sausage in a large skillet.
2. Cut the cheese into cubes and combine in the skillet with the sausage.
3. Pour in a can of diced tomatoes and chilies. Stir continuously as cheese is melted thoroughly into the sausage.
4. Serve with corn chips.

Thank you to Alex Beasley for this amazing Campfire Dip Recipe. There are over 800 recipes in the “What’s Cookin’ at First Security Vol. 2,” all submitted by employees and customers. Proceeds from the sales go to the [Arkansas Hunger Relief Alliance](#) to help feed people across the state. You can purchase the cookbooks for \$20 at any [First Security Bank](#) location.



Baked Beans

INGREDIENTS

- 2 – 28-ounce cans pork & beans
- 1 can Ro-Tel
- $\frac{3}{4}$ cups brown sugar
- 1-pound cooked ground beef
- 1 teaspoon dry mustard
- $\frac{1}{2}$ cup ketchup

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix all ingredients together and pour into a 9 x 13-inch casserole dish.
3. Bake for 30 minutes.
4. Serve hot and enjoy.

Thank you to Sabra Porter for this amazing Baked Beans Recipe. There are over 800 recipes in the “What’s Cookin’ at First Security Vol. 2,” all submitted by employees and customers. Proceeds from the sales go to the [Arkansas Hunger Relief Alliance](#) to help feed people across the state. You can purchase the cookbooks for \$20 at any [First Security Bank location](#).



Honey Ham Tortilla Rolls with Honey Dip

INGREDIENTS

- 4 ounces honey ham spread
- 3 ounces cream cheese, softened
- 1 teaspoon honey
- ¼ cup crushed pineapple, drained
- 1 tablespoon green onions, chopped
- 4 (8-inch) flour tortillas
- 6 tablespoons mayonnaise
- ¼ cup mustard
- 2 tablespoons honey

DIRECTIONS

1. Beat ham spread and cream cheese together in a mixing bowl until smooth.
2. Stir in honey, pineapple, and green onions.
3. Spread ¼ cup mixture on each flour tortilla. Roll into a log. Wrap each roll in plastic wrap and chill for 2-8 hours.
4. After chilling, slice each tortilla into ½ inch slices.
5. For honey dip, mix mayonnaise, mustard, and honey in a small bowl.
6. Dip is ready to serve with sliced rolls.

Thank you to Kim Roberts for this amazing Ham Tortilla Recipe. There are over 800 recipes in the “What’s Cookin’ at First Security Vol. 2,” all submitted by employees and customers. Proceeds from the sales go to the [Arkansas Hunger Relief Alliance](#) to help feed people across the state. You can purchase the cookbooks for \$20 at any [First Security Bank location](#).





INGREDIENTS

DIRECTIONS

PREP AHEAD

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