Aluminum Foil Camping Recipes for Kids

These aluminum foil camping recipes for kids are sure to be a big hit. Kids love to cook while camping and a box of aluminum foil is almost all the cooking gear they need. The beauty of foil cooking is that kids literally just have to spray with non-stick spray (or you can use non-stick aluminum foil), assemble, and fold it closed. I like to use heavy-duty aluminum foil or double wrap it - this will ensure the pouch won’t rip. Be sure to mark your packet so it doesn't get mixed up with anyone else’s using a Black Sharpie. Make as many packets as you want and bring them with you to cook over the fire at lunch time!

It's as simple as cutting a piece of Tin Foil

Dumping ingredients on top and...

Wrapping it up, marking it with a black sharpie and
Packing it in your cooler (please use an ice pack to keep fresh)
Until lunch time by the camp fire!
Camp Baked Potato

- 1 potato
- 1 teaspoon butter

1/2 medium onion, sliced. Slice potato and add un-cooked onion slices between the potato slices. Lay butter on top so that it may melt over the potato. Wrap in aluminum foil and lay in a good bed of coals or around the edge of the campfire, but not too far away. Rotate every so often. Cook for about 15-20 minutes or longer, if needed.

Foil Roasted Veggies

If you think kids won’t eat vegetables, you might be surprised how they change their minds when the fun of some foil and a campfire are involved. Pick their favorites (they must like a couple, right?) and add a couple others. Give them the diced veggies and the foil, and let them have fun. Place closed foil wrap onto campfire and cook for 15-30 minutes, depending how hot your fire is.

Foil Fries

If you’re grilling burgers then you need to make foil fries. Take a large sheet of foil coated with non-stick cooking spray. Cut potatoes in the shape of fries. Put fries onto the foil, add some butter or oil, salt and pepper if you want, and then fold the foil to prevent fries from falling out. Place the fry packet on hot coals, and cook for 30 minutes, depending on how hot your fire is. Cut into smaller pieces and it will cook faster.

Pizza Crisp

- large sized tortilla
- 1/3 cup of mozzarella cheese
- pizza sauce, Pepperoni / all toppings desired

Take a tortilla and lightly spread pizza sauce over the top of the tortilla using the bottom side of your tablespoon. Sprinkle cheese over the entire tortilla. Lastly, sprinkle your choice of toppings over the top of the cheese and place a second tortilla on top. Wrap it in foil and cook in coals.
**Pocket Pizza**

- 1 pkg pita bread
- 1 cup grated cheese
- 1 can spaghetti/pizza sauce
- 1 pkg sliced pepperoni or other pre-cooked meat
- Optional: sliced black olives, pineapple chunks, diced peppers.

Cut each pita in half and spoon sauce into pocket spreading it evenly. Add cheese, pepperoni, and other toppings. Wrap in foil and place in coals. Cook for a couple minutes, flip, and cook another two minutes.

**Foil Burgers**

- ground beef (enough for one patty per person)
- sliced onion (optional)
- salt and pepper, to taste

Make a hamburger patty and lay in the center of a piece of aluminum foil. Season with salt and pepper. Fold tin foil up around it all and lay on top of grill. These can cook over the coals or on the grill. Vary the cook time according to size of hamburger patty.

**Hobo Stew**

This is an easy, economical and healthy recipe.

- ground beef or stew meat cut into small pieces
- vegetables of your choosing - corn, green beans, carrots, onions, bell peppers
- garlic
- butter
- salt and pepper, to taste

Tear off a piece of aluminum foil large enough to fold into a pocket to put your ingredients into. Spray the foil with cooking spray. Add meat first, then vegetables. Top with seasonings and then butter. Close foil on all sides, leaving some room for steam to build. Put packet into the coals. Cooking time depends on how hot your fire is. I recommend checking in about 10 minutes depending on how hot your fire is.
DESSERTS

Banana Boat

The banana boat is unique and delicious. To make this special treat, cut a well into one side of the banana and save the banana slice. Fill the well with chunks of chocolate and replace banana slice to cover chocolate. Wrap in foil leaving room on both ends to twist into handles. Cook boat over the fire for 10 minutes, or until the chocolate is melted and the banana is warm. (you can also add mini marshmallows and a sprinkle of brown sugar)

Banana Canoe

Use a spoon to eat.

- 1 fresh banana with a firm peel
- 2 tsp granola
- 1 tablespoon M&M's
- 2 tsp mini marshmallows

Place your banana on thick aluminum foil. Don't peel the banana, just cut a slice out along length of the banana. Stuff ingredients into the opening of your "canoe." Wrap the banana with the aluminum foil. Carefully place the banana over the hot coals with tongs, and leave it there for about 10 minutes.

Foil Apple Cobbler

Take sheet of foil and spray. Place several diced apples inside, and add granola. Toss in some caramel or chocolate chips. Close and roast for 20-30 minutes.