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South Carolina State Parks

at 14:02:39 on 1/06/2010 UTC · 🌐

It's sooooo cold outside here in South Carolina this week! Post some of your all-time favorite cold weather camping foods and recipes to help us warm up! We'll select a winner from all of the posts for a park prize pack by the end of the day. BRRRR!



Patricia Anne Thomas Brats cooked over an open fire topped with spicy brown mustard and kraut!

at 14:06:01 on 1/06/2010 UTC



Kari Lovell Silver turtle - Chicken, cheese and veggies, wrap it up in foil and put in right in the coals!!

at 14:07:06 on 1/06/2010 UTC



Teresa T. C. Moody That silver turtle sounds good!

at 14:08:26 on 1/06/2010 UTC



Virginia Donahue Baked potatoes wrapped in heavy duty foil and cooked in the coals.

at 14:10:06 on 1/06/2010 UTC



Robert Sweetman Boil your beef jerkey, then throw in some instant mash potatoes! Hot durable meal to go!

at 14:11:23 on 1/06/2010 UTC



Bradley Smith Chili beans with beef and bacon sprinkled with shredded cheese best using ground deer meat you can use turkey bacon and ground turkey for health concience anyway it warms you up

at 14:13:16 on 1/06/2010 UTC



Travis Cowan Campfire pizza, make a bisquick crust, place in cast iron skillet, top with whatever's in the cooler, put right in the fire. Yum yum!

at 14:13:38 on 1/06/2010 UTC



Lynne Payne Beacham chicken and rice...in a big pot put 2 bags of instant rice.one can of chunked chicken.2 cans of cream of chicken soup.2canof water...cover tightly place in hot coals let cook over night.. about one hour before lunch...stir and place over fire for about 10 minutes to reheat...so good...make everytime we go to Table Rock to camp

at 14:17:25 on 1/06/2010 UTC



Dawn Chase Chili Mac n Cheese. Use leftover Chili from day before. Place into Dutch oven with 2 cups water and 1 box elbow macaroni. Cover and cook over open flame for 1 hour. Remove cover and sprinkle 1 cup shredded sharp cheddar cheese on top. Cover and cook for 10 minutes. Garnish with fresh sliced jalapenos and/or onions. For the kiddies...give them a side of Fritos Scoopers.

at 14:19:58 on 1/06/2010 UTC



Dawn Chase Biscuits and Fried Apples. Cut and core 6 apples. Place into dutch oven with 1 cup brown sugar (can use white also) with 2 Tbsp butter and 1 tsp cinnamon. Fry until soft and yummie. Drop canned biscuits (or homemade) on top of the apples. Cover and cook for 20 minutes. Great for desert or breakfast. Option...add walnuts and/or raisins with the apples.

at 14:23:07 on 1/06/2010 UTC



Dawn Chase Orange cupcakes. Slice in half 8 oranges and remove the insides. Save the orange halves. Place the insides in a baggie for snacks for kids later. 1 box cake mix (chocolate is wonderful)...any flavor will do. Mix up and pour into orange halves. Place in dutch oven and bake for 1 hour...and wahhhla you have orange cupcakes. Frosting optional but not needed. If you would like a glaze use 1 orange insides and squeeze juice into a bowl and set aside. In skillet add 2 Tbsp butter and 1/2 cup sugar and brown. Add orange juice and pour glaze over top of cupcakes.

at 14:29:48 on 1/06/2010 UTC



Dawn Chase I use I can't believe it's not butter for all my recipes and it's great!!

at 14:33:35 on 1/06/2010 UTC



Pamela Pless Greene Biscuits on a stick!!! Take a can biscuit and wrap around a buttered dowl rod. Cook slowly over the fire, when nice and brown remove and fill "hole" with your favorite jelly!!! YUMMY!!

at 14:34:41 on 1/06/2010 UTC



Domanie Sabandith-Elmer Crab Cioppino, two large crabs, pound of large shrimp, pound of scallops, 1/2 pound of littleneck clams, large can of chopped tomatos, small can of tomato sauce, 1 bell pepper chopped, 2 cloves garlic minced, chopped parsley,1 onion chopped, 1 cup of red wine, saute bell pepper, garlic parsley and onion in 2 tablespoons of olive oil until soft, then add both cans of tomatoes,1 cup of red wine, 1/2 tsp oregano, 1/2 tsp garlic salt, 1/2 tsp salt and black pepper and 2 bay leaves,simmer for 30 minutes on mediium, then add clams first, scallops, crab and cook for 15 min then add shrimp and cook for 5 mnutes , serve with bread for dipping!

at 14:37:35 on 1/06/2010 UTC



South Carolina State Parks These are some awesome ideas! Not only am I warming up, but I'm getting VERY hungry!

at 15:08:04 on 1/06/2010 UTC



Randy Thompson can't go wrong with sausage cooked in an iron skillet over the fire then use the grease to fry some eggs and chopped potato's sprinkled with some flour ..mmmmm mmmmmm maybe even heat up a little white gravy to pour over the taters !!!! thats good eatin'

at 15:15:06 on 1/06/2010 UTC



Oscar Weinmeister Peppermint Patty: hot chocolate & peppermint schnapps!

at 15:27:53 on 1/06/2010 UTC



Tom Reupke Back Home we always did Foil Pack; some butter, than thin sliced potatoes then onions, a hamburger patty, carrots, more onions and potatoes and some more butter. Put it over hot coals...finish it off with peach cobbler from the Dutch oven. Brings back some good old memories from Alaska....

at 15:36:45 on 1/06/2010 UTC



Nancy Allen A large pot of simmering Taco Soup (commonly known as Greatness in a Cup); warms the body and hands.

at 15:44:57 on 1/06/2010 UTC



Beverly Simmons Shelley Somemores. Hot chocolate. Chilli. Roasted oysters. Fried oysters. French onion soup. Blackbean soup. Pot roast. ANYTHIING with gravy and a hunk of good bread.

at 16:16:24 on 1/06/2010 UTC



Anthony Stone In honor of the real weather we WANT to have to go with all this cold stuff - Snowcream.

About a gallon or so of clean snow, 2 cups milk, 1 cup sugar, and 1 tablespoon vanilla extract. Mix and enjoy, preferrably by the fire.

at 17:39:18 on 1/06/2010 UTC



Jackie Brooks We love to do boiled peanuts! Perfect to eat warm on those cold days.

at 18:09:19 on 1/06/2010 UTC



Tricia Hicks Kyzer Our family loves to make chili in a bag.Kid-friendly, easy to clean up and Delicious! In a saucepan, you heat (on Coleman Grill or over a fire) a can or two of bean free chili, a can of black beans, a can of diced green chiles and a can of corn. Purchase the single serving bags of Fritos, open a slit in the front of the bag. Serve a ladle of chili or two on top of the fritos. Top with cheddar cheese and sour cream and eat right from the bag! Serve with a baked potato hot from the coals and you have a meal!

at 18:34:39 on 1/06/2010 UTC



Deborah Adams Ya'll be making me hungry! SC Parks, I can see a possible cookbook here.
at 19:44:42 on 1/06/2010 UTC



Georgia Ford Veggie soup and hot,buttered, baked-in-the-coals cornbread!
at 21:20:39 on 1/06/2010 UTC



Deron Wardlaw Breakfast burrito prepared in iron skillet. Cook 2 sausages and chop into pieces, break on egg into skillet and scramble w/ sausage. Place a tortilla into the skillet (open) and maneuver sausage and eggs onto one half of the tortilla. top with cheese and fold over. Flip for a minute on both sides and enjoy!
at 1:41:09 on 1/07/2010 UTC



Kris Frankforter chili cheese and hot doggies on bread. also a candy salad.
Someones gotta do it.
at 7:58:53 on 1/07/2010 UTC



Terri Marshall Lowe FROGMORE STEW - you just can't go wrong & it's easy. Fill a large pot with water and bring to a boil: INGREDIENTS: Adjust amounts depending on how many are eatin':
Squeeze one lemon
Old Bay Seasoning [use a lot - or more]
Small Red gourmet potatoes [2-3 per person]
Corn on cob [1 per person] break ears in half
Andouille or Kielbasa sausage [1/4 lb per person]
One good DARK beer [like a porter or lager]
Raw Shrimp shells on [1/2 lb per person]
Bring water to rolling boil; add salt, lemon, and Old Bay Seasoning. Add potatoes - boil for 10 minutes; add corn - boil for 10 minutes; add sausage - boil for 10 minutes; add dark beer; wait for water to boil up and finally add the shrimp 5 MINUTES BEFORE YOU ARE READY TO SERVE - DO NOT OVERCOOK SHRIMP - Boil Shrimp NO MORE THAN 5 MINUTES.
Drain in a large colander and dig in.
Have cocktail sauce & good bread on the side.
at 3:16:35 on 1/08/2010 UTC