

**Account:** South Carolina State Parks

**Content type:** Facebook Page - Timeline posts

**Record ID:** 20110819South-Carolina-State-ParksTimeline-posts52748\_10150289520253166



**South Carolina State Parks**

at 15:02:42 on 8/19/2011 UTC · 🌐

It's near lunchtime, and we're getting hungry! What's your favorite dish to cook when you're on a cabin or camping vacation? Tell us all about it!



**Anthony Mop Barra** Chicken and burgers on the grill!

at 15:07:50 on 8/19/2011 UTC



**Robin McGee** Potatoes and onions over the campfire.

at 15:11:36 on 8/19/2011 UTC



**Chris Lucas Ferrell** Eggs in a Basket. Cut out the center of the bread with a cup and fry the egg in the bread and the circle you cut out on the side.

at 15:12:44 on 8/19/2011 UTC



**Evan Stiner** I have to say my fondest memories of camping as a child was waking to the smell of bacon cooking on the Coleman stove.

at 15:17:10 on 8/19/2011 UTC



**Chester King** Hamburgers on a charcoal Webber grill. :-)

at 15:17:28 on 8/19/2011 UTC



**Joni Montesi Stankaitis** When I lived in New York State, it was chicken spiedies....chicken chunks marinated in "spiedie" sauce and then grilled on skewers and put on a piece of Italian sliced bread! Yummmmyyy

at 15:25:29 on 8/19/2011 UTC



**Heather Vincelette** Pre-pack some chicken, kielbasa, onions, green peppers and canned tomatoes in an aluminum foil packet. Add salt and lots of pepper. When ready, throw over the camp fire to cook. :)

at 15:34:12 on 8/19/2011 UTC



**Michael Little** Bacon wrapped scallops for an appetizer.

at 16:03:06 on 8/19/2011 UTC



**Kevin Rhodes** Anything as long as it's hot from a dutch oven and the weather is cold

at 16:45:29 on 8/19/2011 UTC



**Ernie Ballard** pizza or peach cobbler in my dutch oven

at 16:51:59 on 8/19/2011 UTC



**Jeremie Owens** Low Country Boil! Now if I'm backpacking with Northbound 2012 I love some summer sausage w/ cheese and peanut butter/nutella sandwiches.

at 18:42:09 on 8/19/2011 UTC



**Sarah Wakefield McIntyre** Bubble and Squeak! in a dutch oven, layer chopped cabbage, sliced potatoes, and kielbasa or polish sausages cut in wheels. Put in a half a cup water, cover and simmer till all is done. So good, and good for you too.

at 22:08:19 on 8/19/2011 UTC



**Tammy Nevills** PIZZA!!!

at 22:40:03 on 8/19/2011 UTC



**Jeff Horn** Smuglies.

at 0:08:27 on 8/20/2011 UTC



**Sue Ann Tarkenton** When it cools off nothing beats a big pot of chili, cornbread and a campfire. . . can't wait.

at 1:04:03 on 8/20/2011 UTC