

Account: South Carolina State Parks

Content type: Facebook Page - Timeline posts

Record ID: 20110921South-Carolina-State-ParksTimeline-posts52748_10150325361873166



South Carolina State Parks

at 12:49:11 on 9/21/2011 UTC · 🌐

I was just thinking about a good, ol' campfire breakfast. YUM! What do you cook on cool mornings during your camping trips? Describe it and make our mouths water!



Eddie Dew Scrambled eggs blended with minced onions and cheese(scramble soft); Spicy Portugese Sausages(or Beef Brats); Pan Baked Spoon Biscuits, and Cool Orange Juice. Works for me every time. Lol.

at 12:56:35 on 9/21/2011 UTC



Karen Marcella Smith I make hot chocolate, we cook sausage, bacon, grits and cooked apples all over an open fire...lots of fun

at 13:00:06 on 9/21/2011 UTC



Jim Baker I first cook the sausage in a cast iron pan, then follow with cheesy scrambled eggs and pancakes, all the while the coffee is percolating fresh in the morning. And if nobody wakes up by then, I blast 'em with John Denver "Thank God I'm A Country Boy!" Yeah!

at 13:14:34 on 9/21/2011 UTC



Dwayne Hamm maple brown sugar oatmeal, bacon, answer coffee.

at 13:15:31 on 9/21/2011 UTC



Norma Cooler Can't wait for our week at Hunting Island beginning next Friday with a perfect site right on the beach! Grits, sausage and eggs.....it tastes SO much better there than at home!

at 13:25:03 on 9/21/2011 UTC



Nancy Eargle Hargrove I remember waking up to Daddy frying bacon in the cast iron pan over the coals he banked the night before. Scrambled eggs and pan toast to make a breakfast sandwich!

at 13:29:22 on 9/21/2011 UTC



Ginger Goforth Scrambled eggs & cheese, sausage, fresh strawberries and peaches, and pan fried cinnamon bread.

at 13:47:45 on 9/21/2011 UTC



South Carolina State Parks Oh Ginger! We need a recipe on the pan fried cinnamon bread to share! Would you mind? If so, send to gdatenport@scprt.com and we will post it for our parks folks to view! Thanks!

at 13:49:18 on 9/21/2011 UTC



Tammy Schmitt Rourke Take your left over baked potatoes from the night before and cut them up then add sausage(already cooked),bacon(crumbled up) peppers, diced onions,shredded ceeseand cover with scramble eggs then cover and cook on campfire.....All in one Breakfast!!!

at 14:02:38 on 9/21/2011 UTC



Scott Hartley Take a banana..... peel back one peel in the inside curve of it.....slit banana part down the middle....put in a sneakers or something.... lay the peel back on it. wrap in foil place at the edge of the fire....you have a awesome desert later

at 14:07:49 on 9/21/2011 UTC



Jim Baker @Scott "sneakers"? ewww. I think you meant Snickers.

at 14:28:46 on 9/21/2011 UTC



Chester King Bacon, scrambles eggs, toast and fresh brewed coffee. Yum yum :-)

at 14:40:58 on 9/21/2011 UTC

Lori Dreher Ferguson RV omlets & a nice cup of coffee



at 15:32:07 on 9/21/2011 UTC



Shirley M. Purcell There must be bacon. Nothing smells better than bacon cooking. Old-fashioned percolated coffee and the rest doesn't matter!

at 18:05:03 on 9/21/2011 UTC



Judy Pack Jordan bacon,eggs,fried toast,sliced tomatoes and perk coffee !!!!!

at 21:06:33 on 9/21/2011 UTC



Chris Laundra Did Hunting Island a couple weeks ago, have Deher Island and Devils Fork scheduled for October and November. Fall and Winter camping in South Carolina is the best !

at 0:27:05 on 9/28/2011 UTC



Larry Fulmer Jr We just got back from Edisto State Park. We had sausage, egg, cheese biscuits with coffee. Spent the early hours watching the sun rise over the ocean. very nice and relaxing.

at 10:41:12 on 9/30/2011 UTC



Rhonda Illar BLUEBERRY PANCAKES BACON AND HOT COFFEE

at 1:33:27 on 10/01/2011 UTC



Jim L Percival I just get back from Sumter National forest, Woods Ferry on the Broad river. Its a lot like heaven this time of year.

at 19:58:42 on 11/02/2011 UTC



Jim L Percival A great campfire breakfast for me is, dutch oven biscuits, bacon and eggs. Streaming hot pot of cowboy coffee. After breakfast I like to wrap up a pork tender loin and some sweet taters in tin foil to put in the coals for dinner too.

at 20:06:21 on 11/02/2011 UTC