



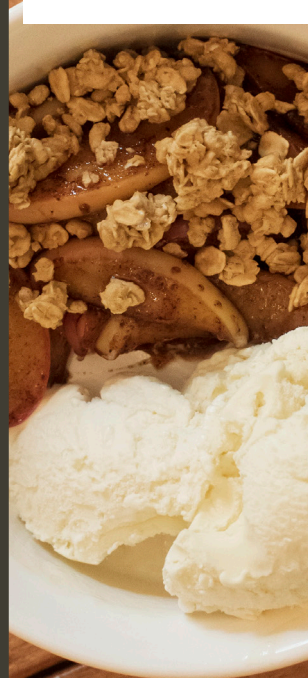
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datenightinboxes.com/camp

CAMPFIRE APPLE CRISP

Recipe by www.freshoffthegrid.com

PREP: 5 MIN

TOTAL: 15 MIN



INGREDIENTS

- 2-3 apples, sliced ¼" thin
- 1 tbsp oil or butter
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cloves
- 2 tbsp bourbon
- 1/4 cup brown sugar
- 1 cup granola

DIRECTIONS

1. In an 8" or 10" cast iron skillet or a frying pan over medium heat, sauté the sliced apples in a bit of oil or butter until they begin to soften; about 5 minutes.
2. Add the spices, bourbon and sugar. Stir to combine. Continue cooking until the sauce thickens and the apples are tender; 5-10 minutes.
3. Remove from heat and sprinkle the granola evenly across the top. Enjoy straight from the skillet or serve in individual bowls with a generous scoop of ice cream!

Camp Date Night In Recipes



SAUSAGE & VEGGIE GRILL PACKS

Recipe by: mygluten-freekitchen.com

PREP: 15 MIN

TOTAL: 15 MIN



INGREDIENTS

- 1 pkg sweet Italian sausage links
- 1 small head broccoli
- 8 oz. baby bella mushrooms or other small mushrooms
- 1 bell pepper
- 2 cloves garlic
- Salt
- Pepper
- 2-3 oz shredded Parmesan cheese
- Fresh parsley

DIRECTIONS

1. Cut broccoli into bite-sized pieces.
2. Slice bell pepper into thin strips.
3. Set out two rectangles of heavy duty non-stick aluminum foil (or use regular aluminum foil folded over to be double thickness and spray lightly with cooking spray).
4. In the center of each aluminum foil rectangle, place 1-2 sausage links, 6-7 mushrooms, 8-10 pieces of broccoli, and however many bell pepper strips you desire.
5. Mince one clove of garlic and spread over the contents of one packet. Repeat for each packet. Season with salt and pepper as desired.
6. Pinch the ends of the foil together and fold over to seal contents completely.
7. Cook on a preheated grill or preheated cookie sheet in the oven at 350° for 15-20 minutes or until the meat thermometer shows 165° when testing the center of a sausage link.
8. Remove from grill or oven. Slice sausage links and return to packets. Top with Parmesan cheese and fresh parsley if desired. Serve immediately and enjoy!

DRINKS

In keeping with the camp theme, we recommend grabbing your favorite local beer or cider to go along with the recipes below. For a nonalcoholic drink, grab a flavored seltzer or sparkling lemonade.

