



SIDES & BREADS

The go-with-everything sides and easy camp breads.

Recipes that work when your phone doesn't.

dragonflysupply.com

Campfire Corn on the Cob (Husk-On, in the Coals)

Prep 10 min · Cook 20 min · Serves serves 4

Campfire corn on the cob the easy way: soak it husk-on, wrap in foil, and bury it in the coals. The husk steams it sweet while the foil keeps it clean.

INGREDIENTS

- 4 ears of corn, husks left on
- A bucket or sink of water, for soaking
- Heavy-duty foil
- Butter, salt, and pepper, to serve

METHOD

- 1 Leave the husk on and soak the whole ear in water — the soaked husk turns into a little steamer around the corn.
- 2 Wrap each soaked ear in foil.
- 3 Bury the ears in the coals (not the open flame — flames just char the foil before the middle cooks). Cook about 15–20 minutes, turning once.
- 4 If your corn's already shucked, it still works: butter each ear, wrap tight in foil, add a splash of water, and cook the same way in the coals.
- 5 Unwrap carefully, peel back the husk, and serve with butter, salt, and pepper.

Full recipe & tips: dragonflysupply.com/recipes/campfire-corn-on-the-cob

Campfire Baked Potatoes (Regular or Sweet)

Prep 5 min · Cook 50 min · Serves 4

Campfire baked potatoes the easy way: scrub, poke, oil, wrap in foil, and bury in the coals about an hour. Works for russets or sweet potatoes alike.

INGREDIENTS

- 4 potatoes (russet) or sweet potatoes
- Oil or butter
- Salt
- Heavy-duty foil
- Toppings: butter, sour cream, cheese, chives, bacon — or for sweet potatoes, butter, brown sugar, and cinnamon

METHOD

- 1 Scrub the potatoes and dry them. Poke each one several times with a fork so steam can escape.
- 2 Rub all over with oil or butter and a good sprinkle of salt, then wrap each potato tightly in heavy-duty foil.
- 3 Nestle them into the hot coals (not the open flames). Use tongs.
- 4 Cook about 45 to 60 minutes, turning every 15 minutes or so, until a fork slides in easily. Bigger potatoes take longer.
- 5 Unwrap carefully, split the top, fluff the inside, and load on the toppings.

Full recipe & tips: dragonflysupply.com/recipes/campfire-baked-potatoes

Easy Dutch Oven Cornbread (Camp-Style)

Prep 10 min · Cook 25 min · Serves 8

Easy camp cornbread in one bowl: golden, crisp-crusted, baked in a Dutch oven or cast-iron skillet — even right on top of your chili for a one-pot dinner.

INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 tbsp baking powder
- 1 tsp salt
- 2 tbsp sugar (optional — see the sweet-vs-savory note)
- 2 large eggs
- 1 cup milk or buttermilk
- 1/4 cup melted butter or oil, plus more to grease the pan

METHOD

- 1 Grease a cast-iron skillet or Dutch oven well and get it hot — set over the coals or preheated with coals on the lid.
- 2 In a bowl, stir together the cornmeal, flour, baking powder, salt, and sugar.
- 3 Whisk the eggs, milk, and melted butter together, then stir into the dry ingredients until just combined. Lumps are fine — don't overmix.
- 4 Pour the batter into the hot, greased pan. For a Dutch oven, cover and bank coals on the lid and underneath; for a skillet, set over moderate coals and cover loosely. Bake 20-25 minutes, until golden and a knife comes out clean.

Full recipe & tips: dragonflysupply.com/recipes/dutch-oven-cornbread

Bannock: Easy Campfire Bread (Pan, Dutch Oven, or on a Stick)

Prep 10 min · Cook 15 min · Serves 8

Bannock is the easiest campfire bread there is: four ingredients, no yeast. Fry it in a pan, bake it in a Dutch oven, or toast it on a stick.

INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 2 tbsp butter, oil, or lard
- About 3/4 cup water or milk

METHOD

- 1** In a bowl, stir together the flour, baking powder, and salt, then rub in the fat until it looks like coarse crumbs.
- 2** Add the water a little at a time, stirring, until it comes together into a soft dough. Don't overwork it — just bring it together.
- 3** Pan: pat the dough into a flat round and fry in a greased cast-iron skillet over moderate coals, about 5-7 minutes a side, until golden and cooked through. Dutch oven: bake the round with coals on the lid and underneath, about 20 minutes.
- 4** On a stick: pull off pieces, roll them into ropes, wrap each around the end of a clean green stick, and toast over the coals, turning, until golden and cooked through, about 10 minutes. Slide it off and fill the hole with butter or jam.

Full recipe & tips: dragonflysupply.com/recipes/bannock-recipe

More camp recipes, honestly told.

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From one camping family to another. Written by Brian Diamond — former Cubmaster and Assistant Scoutmaster, decades of real family camping with an Eagle Scout son.

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