



SKILLET & FIRE DINNERS

Fast dinners over a fire or a single pan. On the plate in minutes.

Recipes that work when your phone doesn't.

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Bacon-Wrapped Hot Dogs (Campfire or Grill)

Prep 10 min · Cook 15 min · Serves 8

Bacon-wrapped hot dogs over the campfire or grill — spiral-wrapped in bacon and cooked until crisp. The easiest upgrade to camp's favorite dinner.

INGREDIENTS

- 8 hot dogs
- 8 slices bacon
- 8 hot dog buns
- Toothpicks
- Optional: 2 tbsp brown sugar or BBQ sauce, to glaze

METHOD

- 1 Wrap each hot dog in a slice of bacon in a spiral, leaving a little space between turns so the bacon crisps. Secure both ends with toothpicks.
- 2 If you like, roll the wrapped dogs in a little brown sugar or brush with BBQ sauce for a sweet, sticky finish.
- 3 Cook on the grill or a grate over the coals (medium heat, not open flame) about 12–15 minutes, turning often, until the bacon is crisp all the way around.
- 4 Pull the toothpicks, tuck into buns, and load them up. Mustard, the works.

Full recipe & tips: dragonflysupply.com/recipes/bacon-wrapped-hot-dogs

Campfire Grilled Cheese

Prep 5 min · Cook 10 min · Serves 1 per person

A melty grilled cheese over the campfire — skillet, griddle, or pie iron. The one secret: cook it low and slow over coals so the cheese melts before the bread burns.

INGREDIENTS

- 2 slices of bread per sandwich
- Butter (softened is easier)
- Cheese — American or cheddar melts best
- Optional: a slice of ham, tomato, or whatever's in the cooler

METHOD

- 1 Butter the outside faces of both slices of bread.
- 2 Assemble with the cheese inside, butter facing out.

- 3 Cook on a skillet or griddle set over coals — not flames, which scorch the bread before the cheese melts. Low and slow is the whole secret.
- 4 Flip when the bottom is golden, press gently, and cook the other side until the cheese is fully melted.
- 5 Pie iron version: butter the bread, assemble inside the iron, close it, and set it in the coals about 3-4 minutes a side.

Full recipe & tips: dragonflysupply.com/recipes/campfire-grilled-cheese

Campfire Quesadillas

Prep 5 min · Cook 8 min · Serves 1 per person

Tortillas, cheese, and a skillet over the coals. The easy camp meal everyone builds their own — with the one rule that any meat needs to be pre-cooked.

INGREDIENTS

- Flour tortillas
- Shredded cheese
- Optional fillings: pre-cooked chicken, beans, peppers, onions
- Salsa or sour cream to serve

METHOD

- 1 Sprinkle cheese (and any fillings) over half a tortilla and fold it over into a half-moon.
- 2 Cook on a skillet or griddle over coals — not flames — until the bottom is crisp and golden, then flip and crisp the other side while the cheese melts.
- 3 If you're adding meat, use pre-cooked chicken or anything already cooked — a quesadilla cooks fast and won't cook raw meat through. (Foil-on-coals or a pie iron both work too.)
- 4 Slide it off, cut into wedges, and serve with salsa. Let everyone fill their own.

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

Easy Camping Tacos: Build-Your-Own Skillet Taco Night

Prep 10 min · Cook 15 min · Serves 6

Easy camping tacos: a skillet of seasoned meat and a spread of toppings so everyone at camp builds their own — the most crowd-proof dinner going.

INGREDIENTS

- 1.5 lbs ground beef or turkey

- 1 packet taco seasoning (or 2 tbsp chili powder + 1 tsp each cumin, garlic powder, salt)
- Tortillas or hard shells
- 2 cups shredded cheese
- Shredded lettuce, diced tomato, salsa, sour cream

METHOD

- 1 Brown the meat in a skillet over the coals, breaking it up as it cooks. Drain the fat.
- 2 Stir in the taco seasoning and a splash of water, and simmer a couple of minutes until it thickens.
- 3 Set out the tortillas or shells and all the toppings, and let everyone build their own.

Full recipe & tips: dragonflysupply.com/recipes/camping-tacos

Walking Tacos: The No-Dishes Camp Dinner (Taco in a Bag)

Prep 5 min · Cook 15 min · Serves 6

Walking tacos are taco meat and toppings spooned into a bag of corn chips and eaten with a fork — the fastest no-dishes camp and party dinner. Here's how.

INGREDIENTS

- Individual snack-size bags of Fritos or Doritos — one per person
- 1.5 lbs ground beef or turkey
- 1 packet taco seasoning (or 2 tbsp chili powder + 1 tsp each cumin, garlic powder, salt)
- 2 cups shredded cheese
- Shredded lettuce, diced tomato, salsa, sour cream
- Optional bar toppings: black olives, jalapeños, hot sauce, diced onion
- Optional, for skillet taco night: tortillas or hard shells

METHOD

- 1 Brown the meat in a skillet over the coals, breaking it up as it cooks, then drain the fat. (Pre-cook it at home and this step disappears at camp.)
- 2 Stir in the taco seasoning and a splash of water, and simmer a couple of minutes until it thickens.
- 3 Hand each person a snack-size chip bag. Scrunch it once to crush the chips a little, then tear it open down one long side so it opens like a boat.
- 4 Spoon the hot meat right into the bag, pile on cheese and toppings, stab in a fork, and eat straight from the bag.

Full recipe & tips: dragonflysupply.com/recipes/walking-tacos

Camp Kielbasa, Onions and Pierogies

A simple one-pan campfire dinner — kielbasa, onions, and pierogies, all store-bought, all sacred. The meal we cook before we even set up camp.

INGREDIENTS

- 1–2 onions, sliced
- 1 bag frozen pierogies (potato & cheese, or whatever your crew likes) — no need to thaw
- 1 ring kielbasa, sliced
- A little oil or butter — whatever you've got
- Water

METHOD

- 1** Fire first, camp later. Get the fire going and set up your cooking station before you touch the tent. Cast iron over the grate, or the steel pan right in the coals.
- 2** Onions. A little oil or butter in the pan, then the sliced onions. Fry until they soften and start to color.
- 3** Pierogies on top. Lay them straight on the onions, frozen and all.
- 4** Water. Pour it in until it comes about halfway up the side of the pan.
- 5** Kielbasa in last. Cut it up and throw it in on top.
- 6** Let it sit. Don't fuss with it. You'll know it's done when you can smell it.
- 7** Scrape the bottom. Get the browned bits off the bottom of the pan — that's the best part — and serve it up.
- 8** Then set up camp.

Full recipe & tips: dragonflysupply.com/recipes/camp-kielbasa-onions-and-pierogies

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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