



A BLOG FROM AVANT GARDEN DÉCOR

FLOWER GARDENING / VEGETABLE GARDENING / OUTDOOR LIVING / GARDEN FRESH RECIPES

APPETIZERS, GARDEN FRESH RECIPES, MAIN COURSES / JANUARY 12, 2016

FIRE PIT GRILLING RECIPES



Are you looking to cook over your fire pit, but want something other than s'mores and hot dogs? These simple fire pit recipes incorporate classic ingredients with some new twists, providing a fun and easy way to change up your normal campfire menu.

Kebabs

Grilled kebabs are a great way to bring delicious meals outdoors. They require a small list of ingredients and can be prepared in just a few simple steps. The best thing about kebabs is that you can assemble them just about any way you like. This versatile dish allows you to easily swap in your favorite meats, vegetables, and even fruits to get the finished product you desire!

Ingredients:

- Your choice of meat (chicken, beef, lamb, and salmon are all popular options)
- Onion
- Red or green bell peppers
- Zucchini
- Whole mushrooms
- Cherry tomatoes
- Pineapple
- Your choice of marinades or seasonings



Note: The amount, ratio, and selection of ingredients are completely up to you!

Directions:

- If using wooden skewers, soak them in water before cooking to prevent them from burning.
- Start by cutting up your ingredients. Meat should be cut into 1-inch cubes. Onions, peppers, and pineapples can be cut into chunks about the same size as your mushrooms. Zucchini should be evenly sliced. The other ingredients can be left whole.
- If marinating your meat, you should cut and prepare the meat up to a day before you plan to cook. Season the cubes with olives oil and spices or another preferred mixture, then refrigerate. Vegetables should be prepared immediately prior to cooking.
- Slip the pieces of meat and vegetables onto skewers, taking care to spear each item through their core. You can do this in an order you want. Though you may want to put sturdier ingredients, such as peppers and zucchini, at each end to prevent food from sliding off the skewer.
- Place the skewers on a grate a few inches above the hot coals or flame of your [CobraCo® Fire Pit](#). Cook for about 15 to 20 minutes, rotating occasionally, until meat is thoroughly cooked and vegetables have softened.
- Remove from heat. Serve immediately.

Foil Packet Potatoes

Foil packets are a great way to cook your favorite foods in the great outdoors. They are simple to prepare and allow for a quick and easy cleanup after cooking. You can even prepare foil packets ahead of time and freeze or refrigerate them until ready to use. Best of all, they taste delicious!

Ingredients:

- 1 pound golden potatoes – cubed into 1-inch pieces
- 1 white onion – diced
- 1 – 2 tablespoons olive oil
- Salt and pepper



Directions:

- Measure out a few large squares of heavy-duty aluminum foil. You will need to create two or three packets to cook everything.
- Divide your chopped potatoes and onions into even portions, and place on top of each piece of foil.
- Coat each portion evenly with olive oil. Sprinkle with salt and pepper. You may add other seasonings if you wish. Toss to ensure that each portion is thoroughly coated.
- Top each mixture with another layer of foil, and then roll the edges tightly to secure each packet.
- Place on a fire pit grate over your flame or hot coals. Cook for approximately 30 minutes. Be sure to turn the packets a few times to ensure even cooking.
- Remove from heat. Serve immediately.

Corn on the Cob

Corn is a popular addition to many meals during the summer months. It is featured heavily at barbecues and other outdoor events, so why not bring the cooking outside as well? Grilling corn over a fire pit is a great way to put a new twist on a long-time favorite dish.

Ingredients:

- 1 ear of corn
- Butter
- Coarse salt
- Ground pepper
- Optional: chili pepper, paprika, or other seasonings



Directions:

- Start by peeling back the husk of your corn, being careful to leave it attached at the base.
- Remove the silk, and then fold the husk back into place over your corn.
- Place the corn into a large bowl and cover with cold water. Allow it to soak for approximately 10 minutes.
- After draining the bowl, place the corn directly onto your grilling grate over the prepared hot coals or flame.
- Allow it to cook on your fire pit for 15 to 20 minutes, until corn is tender and steamed to the center and husks are slightly charred. Be sure to turn the corn occasionally using tongs.
- Remove the corn from the heat. Carefully peel back the charred husk, and then coat the kernels with butter. Sprinkle with an even coating of salt, pepper, and other desired seasonings. Serve immediately.

Want to Know More?

Do you have questions about fire pit cooking? We'd love to answer them! Let us know in the comments below or visit us on [Facebook](#) to tell us about your own fire pit recipes.

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