



A BLOG FROM AVANT GARDEN DÉCOR

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

DESSERTS & BREADS, MAIN COURSES / MAY 2, 2016

3 FOIL PACKET BREAKFAST RECIPES FOR FIRE PIT COOKING



When you're in the great outdoors, or even in your own backyard, there's nothing like fire pit cooking. Everything just seems to taste better when cooked over a campfire. It's easy to stick to the tried and true method of cooking on sticks, but you shouldn't limit your options!

Believe it or not, you can prepare some of your favorite multi-ingredient breakfast dishes directly over or in the fire. All you need is a few pieces of aluminum foil! With these three simple recipes, you can cook up the classics with a few new twists all over the natural warmth of your [fire pit](#).

What You'll Need:

- Heavy-duty aluminum foil
- Skillet (cast iron is great for outdoor cooking!)

Campfire Orange Cinnamon Rolls

Eating a cinnamon roll is like getting to have dessert for breakfast. And who doesn't love an excuse to eat something sweet in the morning? With this recipe, courtesy of [Pinterest](#), you can enjoy warm and delicious, orange-infused cinnamon rolls straight out of the fire any time you want.

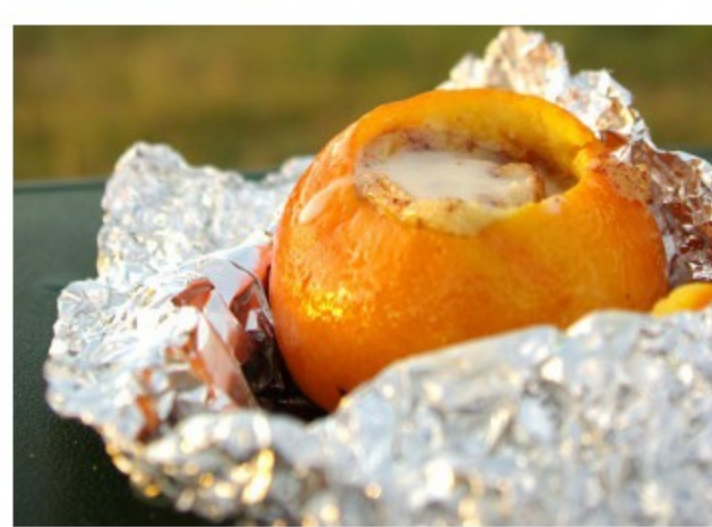
A little warning – scooping out the oranges may be a bit messy because of all the juice. But you're outside after all, so dig in!

Ingredients:

- 1 tube of pull-apart cinnamon rolls
- Oranges (you will need one orange per cinnamon roll)

Cooking Instructions:

1. Cut a 2" circle out of the top of an orange, then use a spoon to hollow it out. After scooping out the orange, only the peel should remain. You can munch on the scooped oranges as you finish cooking.
2. Fill each hollow peel with one cinnamon roll. Put the 2" circular cap back on top, and then wrap each orange in foil.
3. Place the wrapped oranges directly into the coal or embers, but not in the flames as they may burn. Cook for approximately 12 minutes. Note: it may be slightly shorter or longer depending on your fire, so keep an eye on them.
4. When cooked, remove the wrapped oranges from the fire. When you remove the foil, the orange peels will be somewhat charred, but the cinnamon rolls inside will be cooked and moist.
5. While still hot, drizzle each cinnamon roll with a little of the frosting included in the can.
6. Serve immediately and enjoy the moist, orange-infused flavor!



via [Pinterest](#)

Campfire Breakfast Burritos

Breakfast burritos are the food of the gods. Whether they're simple or complex, spicy or mild, burritos are a great way to start the day. Now you can enjoy them even when you're on a camping trip without a Tex-Mex restaurant in sight. The best part about burritos is that you can easily change out meats, spices, and other ingredients to get the precise finished product you desire.

Ingredients:

- Large flour tortillas
- Frozen hash browns, cooked
- Green onions, sliced (approximately 1 tablespoon per burrito)
- Breakfast sausage, browned and crumbled; or ham cooked and diced (approximately 1/4 cup per burrito)
- Eggs, beaten (approximately 2 per burrito)
- Cheddar cheese, shredded
- 1 can of refried beans (optional)
- Salsa or hot sauce (optional)



Prepping Instructions:

1. Heat olive oil in a skillet, and then add hash browns. Cook, stirring frequently until the hash browns are browned. Season the cooked hash browns generously with salt and pepper.
2. Add green onions to your hash brown mixture and stir to combine. Then add in the cooked meat of your choice.
3. Place all of the cooked ingredients in a container or plastic bag. Refrigerate until you transfer to your cooler or until ready to cook.

Cooking Instructions:

1. Warm a skillet over the prepared hot coals or flame. Add the hash brown, meat, and onion mixture to the hot pan. Cook until the mixture is heated through, stirring frequently.
2. Add beaten eggs to the heated mixture and cook until eggs are scrambled.
3. Meanwhile, set out large squares of foil, placing a tortilla on top of each. Spread a thin layer of refried beans in the center of each tortilla if you choose.
4. Top your prepped tortillas with the heated mixture of hash browns, meat, and eggs. Sprinkle with shredded cheese.
5. Roll each burrito, and then wrap tightly with the foil square. Place the wrapped burritos over the flames.
6. Cook for approximately 10 minutes, flipping once halfway through, until cheese is melted and burrito is heated through completely. Keep an eye on them during cooking so they don't burn; however, some charring on the tortilla is normal.
7. Serve immediately with hot sauce or salsa.

Lumberjack Breakfast

As you might guess by the name, this recipe, courtesy of [Echoes of Laughter](#), is very hearty. If you're camping, you need lots of energy for all of your outdoor activities. With all the breakfast essentials such as eggs, sausage, and hash browns in one convenient dish, you're sure to start your day off right. Plus, with no dishes and minimal cleanup, you can get back to doing the fun stuff in no time!

Ingredients:

- Butter or cooking spray
- Sausage or Canadian bacon
- Frozen hash browns
- Eggs
- Tomatoes, diced
- Green onions, sliced
- Your choice of shredded cheese
- Salt and pepper



via [Echoes of Laughter](#)

Cooking Instructions:

1. Create a double layer of foil and spray lightly with cooking spray.
2. Place your choice of meat on the prepped foil. Regardless of what meat you choose, it should always go at the bottom of the packet, as meat needs to receive direct heat from the fire to cook thoroughly. Note: If you don't like meat, you can leave it out and skip right to butter and hash browns. Mushrooms could also make a great meat substitute.
3. On top of the sausages or Canadian bacon, add a layer of frozen hash browns. Approximately a handful should be enough.
4. Add an egg or two on top of the hash browns depending on your preference. Then pile on diced tomato and green onions. Salt and pepper the mixture to taste. You could also try adding other spices that you like to create a unique flavor.
5. Roll the ends of the packet tightly to seal and place directly on your grilling grate over the prepared hot coals or flame. Cook the packet for 15 to 20 minutes or until meat is thoroughly cooked.
6. Open up your packet and sprinkle shredded cheese on top of the cooked mixture. Rewrap the packet and place back over the flame for a few minutes until the cheese is melted.
7. Serve immediately and enjoy!

Cooking on Your Fire Pit



Do you have your own great recipes or methods for fire pit cooking? We want to hear about it! Tell us in the comments below and share pictures of your delicious fire-cooked foods on your next visit to [our Facebook page](#).

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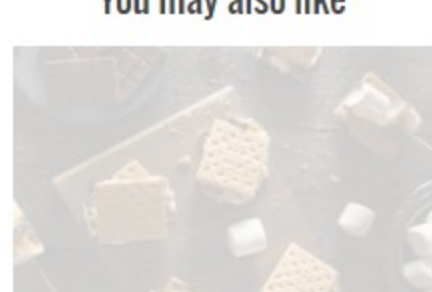
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