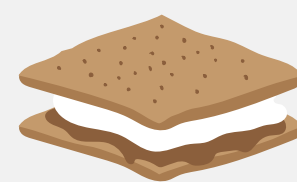




CAMPING FOOD CHECKLIST

Whether you are going on a quick camping trip for the weekend or an extended stay in the great outdoors, you want to ensure you have all your equipment and meal ingredients. Use this handy checklist to make shopping at your local wholesale supply store a breeze.



CAMPING KITCHEN EQUIPMENT ESSENTIALS:

Camping cooking requires a different set of tools than your standard home kitchen. Before hitting the road on your outdoor excursion, ensure you have all the necessary cooking gear.

- Dutch oven, cast iron skillet, or camping pots
- Butane stove and fuel (in case of a burn ban)
- Aluminum foil + plastic wrap
- Oven mitts and hot pads
- Compostable plates, bowls, utensils, and cups
- Can opener
- Skewers
- Mixing bowls
- Cooking utensils: spatulas, tongs, mixing spoons, and knives
- Paper towels + trash bags
- Hand and dish soap
- Scrubbers and sponges
- Cutting board
- Wash bin + drying rack
- Tupperware

MEAT AND DAIRY MUST PACKS:

Plan to bring a wealth of proteins and dairy items to give your crew plenty of variety.

- Beef and vegetarian patties
- Deli meat and cheese
- Ground beef
- Bacon
- Hot dogs and sausage links or patties
- Eggs
- Butter
- Milk (fresh or shelf-stable)

FLAVORFUL SPICES AND CONDIMENTS:

Don't forget to pack your favorite seasonings and condiments to make your camp food stand out.

- Cooking oil (olive, vegetable, and coconut oil)
- Salt
- Pepper
- Taco seasoning
- Garlic powder
- Onion powder
- Chili powder
- Hot sauce
- Ketchup
- Mustard
- Salsa
- Maple syrup
- Salad dressing

PRODUCE FOR MEALS AND SNACKS:

Bring plenty of fresh produce that can be used for breakfast, lunch, and dinner, as well as a quick and easy wholesale snack between meals.

- Fruit like apples, pears, bananas, oranges, peaches, grapes, and watermelon
- Easy-to-snack on veggies such as carrots, cucumbers, celery, cherry tomatoes, and snap peas
- Bagged salad mix
- Potatoes, either fresh or frozen such as o'brien, hash browns, and russet
- Onions and garlic
- Corn on the cob or other seasonal vegetables that are great to grill

DRY GOODS:

Campfire cooking should be easy, so make sure you have plenty of dry goods and pantry items to make meals and snacks effortless.

- Pancake mix
- Tortillas, sandwich bread, and burger and hot dog buns
- Crackers
- Instant oatmeal packs
- Cereal and granola
- Canned beans and vegetables
- Trail mix
- Beef jerky
- Fruit cups
- S'mores fixings (marshmallows, chocolate, graham crackers)
- Peanut butter & jelly

