

ReadyMade

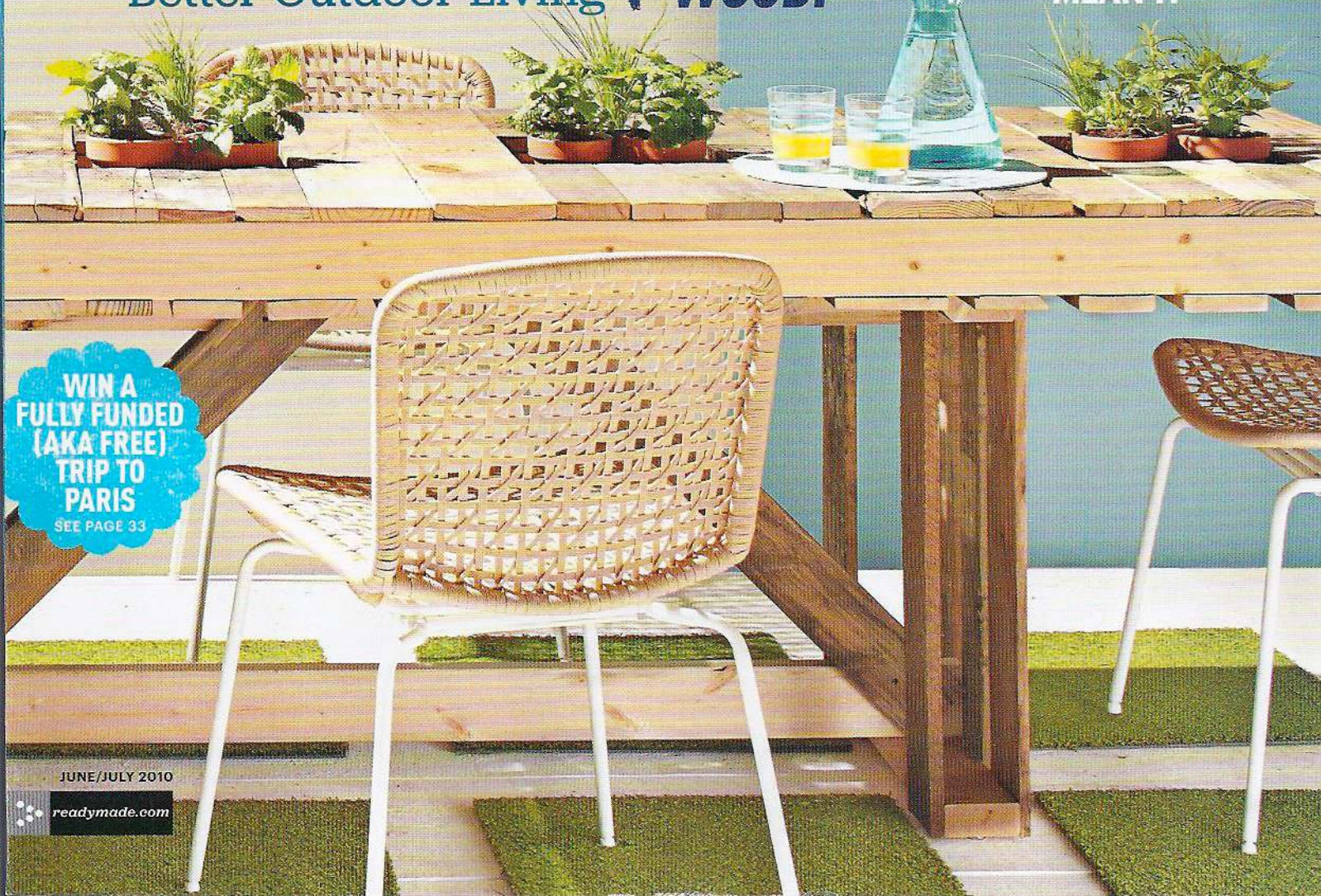
INSTRUCTIONS FOR EVERYDAY LIFE

**MAKE
SUMMER
SIZZLE**

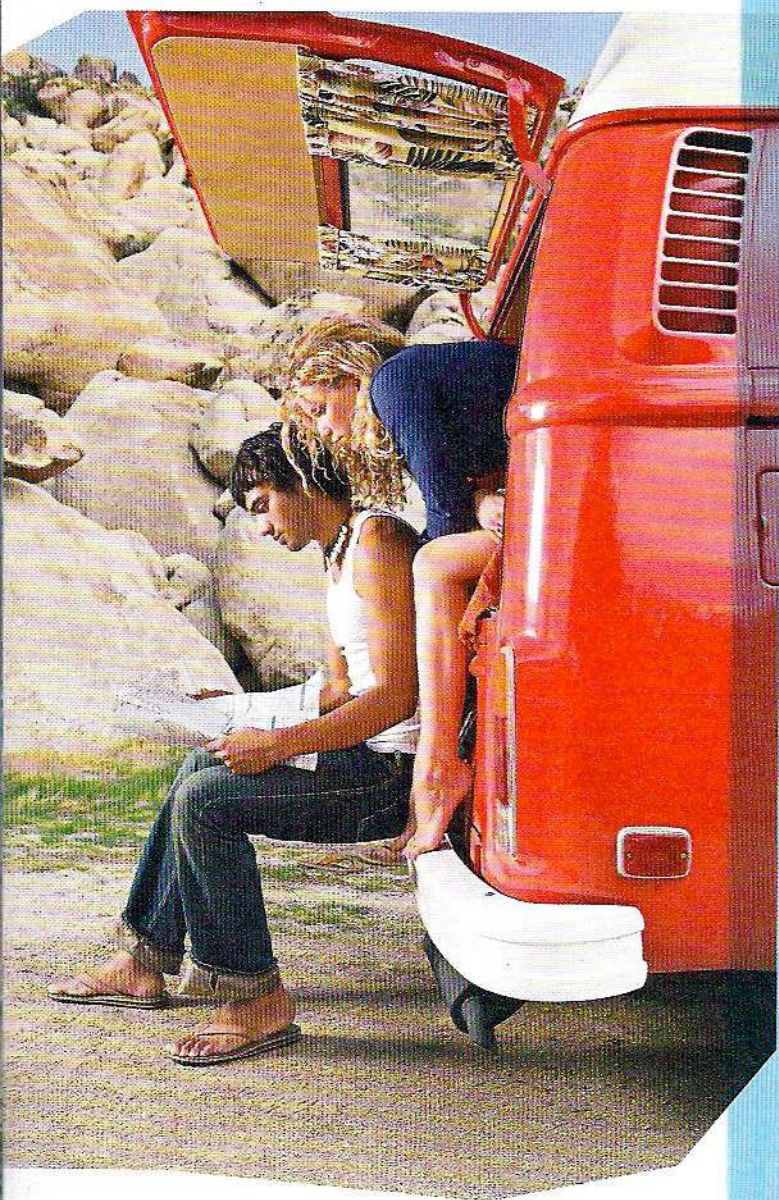
55 Hot Projects for
Better Outdoor Living

**BUILD
THIS
TABLE
FROM
RECYCLED
WOOD!**

+
**GET
BACK TO
THE BEACH**
**VISIT
A STATE FAIR
(OR TWO)**
**CREATE
A VASE FROM
BRICKS**
**DECORATE
LIKE YOU
MEAN IT**



**WIN A
FULLY FUNDED
(AKA FREE)
TRIP TO
PARIS
SEE PAGE 33**



learn to cook in nature

Whether you like to head for the backcountry, stay close to your car, or live it up “glamping,” some of our favorite chefs are here to help you redefine a day’s worth of campfire foods.

CAR CAMPING

→ These meals from Casey Barber and Danielle Oteri of Good. Food. Stories. (goodfoodstories.com) will nourish anyone who enjoys the great outdoors but also craves the convenience of a cooler. Each prepped dish will last as long as your cooler has ice.

BREAKFAST

PEACH GRANOLA CRUMBLE

SERVES: 6

3 lbs frozen peaches; 3 c granola (we like anything maple flavored with nuts); ¾ c packed light brown sugar; ½ c flour; ½ stick butter, cut into ½-inch cubes

Before you go, pour the fruit into two stacked 9×12×1½-inch heavy-duty disposable aluminum pans and top with granola. Whirl the sugar and the flour together in a food processor; add the butter and pulse until it looks like damp sand. Spread evenly over the fruit and granola and cover with a double layer of foil. Store in ice-filled cooler. At camp, place the pan in the campfire over indirect heat on two bricks or stones and cook for 20 minutes.

LUNCH

SUPER-FILLING SANDWICH MELTS

MAKES: 4-6 SANDWICHES

1 loaf of hearty bread, sliced; 8 oz smoked cheese like mozzarella; 2 avocados; 2 Granny Smith apples

Before you go, slice the bread and transfer to a zip-top bag. At camp, use a pocketknife to slice the cheese, avocados, and apples. In a double layer of foil, assemble each sandwich, then nestle into

hot coals. Flip after 3 minutes. After 3 more minutes, remove from heat. Let cool to the touch, and wrap in another layer of foil to insulate. Prep after breakfast for a midday meal on the go.

DINNER

MAC AND CHEESE WITH FRANKS

SERVES: 6

5 hot dogs, cut into ½-inch rounds; 1 lb ziti; 1 stick of salted butter, cut into T; 16 oz cheddar, cubed; 2 c plain breadcrumbs

At home, stack two 9×12×1½-inch heavy-duty disposable aluminum pans. Cook hot dogs along with pasta according to package directions. Drain and pour into the aluminum pan. Melt 2 tbsp of butter in a saucepan and add the cheddar, stirring until melted. (If sensitive to dairy, use Cabot cheese as it doesn’t contain any lactose.) Pour over the pasta and stir. Toast the breadcrumbs in a large skillet over medium heat for two minutes, add the remaining butter, and cook for two minutes. Spread atop the mac and cheese. Allow the pan to cool and cover with a double layer of foil. Store in ice-filled cooler. At camp, place the pan in the campfire over indirect heat on two bricks or stones for about 25 minutes or until bubbly.

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PEACH GRANOLA CRUMBLE



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