

# Camping With Tupperware



## Breakfast

At home: Put bacon strips on a cookie sheet.  
Bake in oven at 325 degrees until done.  
Place bacon on toast to drain.  
Then place toast and bacon into a Modular Mate or Cold Cut Keeper  
Depending on family size, and freeze.

You could make French Toast or pancakes to substitute for toast and freeze.  
Crack eggs and put into a Quick Shake container to travel and then pour.  
Make Homefries and freeze, then just reheat over the campfire to warm.

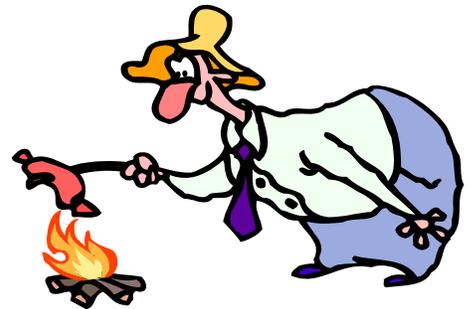
At camp: Place Toast or French Toast in Chef Series frying pan. It heats in minutes.  
You can pour one egg at a time out of the Quick Shake (*remove blender*) add homefries. Easy meal.  
You could put the blender back in and shake for scrambled eggs.

## Lunch

At home: Put Hot Dogs in fridge stackable container and freeze.  
Make Hamburgers and freeze in Prep Essentials Snack-Stor/freeze.  
Make them thin and add onions or half a slice of cheese folded. Put another thin one on top and pinch the edges. Freeze.  
Put condiment in snack cups.  
Store rolls into a Thatsa bowl.  
Chips into Modular Mates

At camp: Cook Hamburgers and Hot Dogs on grill.  
Cheese melts as burgers cook. Easy grilling.  
You could do the same with sausage patties. Make thin and put

peppers and onions inside. Use the chopper to make into small pieces. Make “surprise burgers” with veggies, cheeses inside.



## Dinner

At home: Put leftover veggies, potatoes, and meat into Fresh & Cool containers. Each night add more so that you won't have leftovers in the fridge.



At camp: Easy campfire stew with all the leftover veggies.

At home: Marinate chicken in Season Serve container. Then bake on cookie sheet at 350 degrees until done. Cool and freeze. Put salads into Fresh and Cool containers.

At camp: Reheat chicken on grill. Add salad. Fast meal.

## Campfire snack

Find a thick green stick during the day. Clean off the end of the bark with a sharp knife.

At campfire Mix up Bisquick and milk. Put butter on your hands and take a ball of dough. Shape into hot dog form. Wrap it around your stick. Be sure to get the end good. Quickly get it over the fire. Turn it constantly to keep from falling off. As it browns you can remove with a napkin.

Fill with butter and jam. Best campfire breadsticks.

## TIP OF THE DAY

Brush the bottom of all cookware with liquid dish soap before cooking to make clean up a breeze and keep looking nice!

