

IDAHO EDITION · 2025



THE CAMPFIRE COOKOUT

Field Notes & Recipes · Volume 1

"Go unhurried, go authentic."



EAGLE STAR DETAIL

A Family Resource · Boise, Idaho · eaglestardetail.com



Simple Food, Great Memories

Some of the best moments on an RV trip happen when the engine stops and the fire begins. This collection is designed for the outdoor enthusiast who values authentic experiences and minimal cleanup.

Inside, you will find 16 versatile recipes that prioritize flavor. Whether you are using a cast-iron skillet at Redfish Lake or a simple foil packet at Bruneau Dunes, these meals are meant to be shared under the Idaho stars.

Remember: Preparation protects the magic. Pack your tools, fuel your spirit, and let the cooking begin.

WHAT YOU'LL NEED

- ◆ Cast-iron skillet
- ◆ Long tongs
- ◆ Heavy-duty foil
- ◆ Fire starter kit
- ◆ Dutch oven



Mountain Sunrise Skillet

THE GOODS

- 4 Large Eggs
- 6 Sausage Links
- 2 Thick Slices Sourdough
- 2 tbsp Salted Butter
- 1 cup Fresh Berries
- Fresh Coffee Grounds

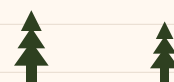
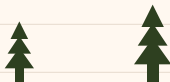
THE METHOD

Set your cast-iron skillet directly on a flat stone or grate over morning coals. Butter the surface generously. Brown the sausage links first, turning frequently until caramelized. Push to the edge of the pan. Crack eggs into the center. Toast sourdough on the grate nearby. Serve with berries and a mug of hot camp coffee.



FIELD NOTE:

The sourdough tastes best when it catches a bit of the wood smoke.



Signature Foil Chicken

THE GOODS

- 2 Chicken Breasts (cubed)
- 3 Red Potatoes (sliced)
- 1 Bell Pepper (stripped)
- 1 Yellow Onion (diced)
- 1 tbsp Smoked Paprika
- 2 tbsp Olive Oil
- Salt & Pepper

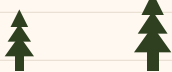
THE METHOD

Center ingredients on a large square of heavy-duty foil. Drizzle with oil and season heavily. Fold and crimp edges tightly to create a sealed packet. Place on hot coals (not active flame) for 25 minutes. Flip once halfway through. Let sit 2 minutes before opening to allow steam to settle.



FIELD NOTE:

Add a sprig of fresh rosemary inside for a mountain aroma.



Riverside Trout Packets

THE GOODS

- 2 Fresh Trout Fillets
- 1 Lemon (sliced)
- 4 Fresh Dill Sprigs
- 2 tbsp Unsalted Butter
- 1 bunch Asparagus Spears

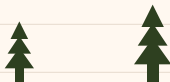
THE METHOD

Place trout and asparagus on foil. Season with salt and pepper. Top fish with lemon slices, dill, and butter. Seal tightly. Cook on the grill grate over medium heat for 10-12 minutes. The fish is done when it is opaque and flakes easily with a fork.



FIELD NOTE:

Perfect for a catch-and-cook day on the Payette River.



Gourmet Trail S'mores

THE GOODS

- Graham Crackers
- Dark Chocolate Squares
- Jumbo Marshmallows
- Sliced Strawberries
- Creamy Peanut Butter

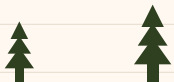
THE METHOD

Roast marshmallows over glowing coals until golden brown. Prep cracker with a smear of peanut butter and a dark chocolate square. Add a strawberry slice. Slide the hot marshmallow onto the stack and press with the top cracker for 10 seconds to melt everything together.



FIELD NOTE:

Dark chocolate cuts the sweetness perfectly.



Campfire Chili Mac

THE GOODS

- 1 box Elbow Macaroni
- 2 cans Chili with Beans
- 1 cup Shredded Cheddar
- 1/4 cup Diced Jalapeños
- Sour Cream

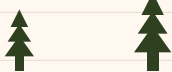
THE METHOD

Boil macaroni in a pot over the fire until al dente. Drain and stir in the chili. Heat until bubbling. Top with cheese and jalapeños, then cover for 2 minutes to melt. Serve with a dollop of sour cream directly from the pot.



FIELD NOTE:

A heavy-duty pot is essential for even heating.



Sunset Berry Skillet

THE GOODS

- 2 cups Mixed Berries
- 2 Peaches (sliced)
- 1/4 cup Brown Sugar
- 1 cup Oat Granola
- Whipped Cream

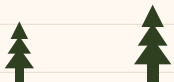
THE METHOD

Combine fruit in a cast-iron skillet. Sprinkle with brown sugar and top with granola. Cover with foil and place on the grill for 10-15 minutes until fruit is bubbling. Serve warm with whipped cream while watching the sunset.



FIELD NOTE:

Works great with wild huckleberries if you can find them!



Fire-Roasted Corn

THE GOODS

- 4 Ears of Corn (in husk)
- 4 tbsp Butter
- 1 tsp Chili Powder
- 1/2 tsp Sea Salt
- 2 Limes (wedged)

THE METHOD

Soak corn in water for 15 mins. Place on hot coals for 20 mins, turning often. Peel back husks, brush with butter, and season with chili and salt. Squeeze lime over the top just before eating.



FIELD NOTE:

Leaving the husks on keeps the kernels juicy and sweet.



Dutch Oven Biscuits

THE GOODS

- 1 tube Biscuit Dough
- 1/4 cup Honey
- 4 tbsp Salted Butter
- Mixed Berry Jam

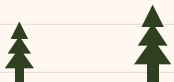
THE METHOD

Grease a Dutch oven. Arrange biscuits inside. Place lid on. Set 8-10 coals on top and 5 underneath. Bake for 12-15 mins until golden. Serve warm with honey and butter.



FIELD NOTE:

Rotate the oven every 5 minutes for even browning.



Loaded Ash Potatoes

THE GOODS

- 4 Russet Potatoes
- 1/2 cup Bacon Bits
- 1/2 cup Sour Cream
- Fresh Chives
- 1 cup Shredded Cheese

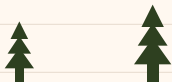
THE METHOD

Prick potatoes and wrap in heavy foil. Bury in hot ashes for 45-60 mins. Slice open and load with cheese, bacon, sour cream, and chives.



FIELD NOTE:

Burying them deep ensures a soft, fluffy interior.



Sausage & Pepper Hoagies

THE CAMPFIRE COOKOUT

CROWD PLEASER ■■

THE GOODS

- 4 Italian Sausages
- 4 Hoagie Rolls
- 2 Bell Peppers (sliced)
- 1 Onion (sliced)
- 4 slices Provolone

THE METHOD

Grill sausages and veggies on a griddle. Slice and toast rolls. Fill with sausage and veggies, top with cheese, and wrap in foil for 2 mins to melt.



FIELD NOTE:

Wrap tightly to keep the bread soft and steamed.



Campfire Nacho Pan

THE GOODS

- 1 bag Tortilla Chips
- 1 can Black Beans
- 1 cup Nacho Cheese Sauce
- Pickled Jalapeños
- Fresh Cilantro

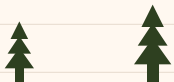
THE METHOD

Layer chips and beans in a foil pan. Drizzle with cheese. Cover and grill for 8 mins until hot. Top with jalapeños and cilantro.



FIELD NOTE:

Perfect shared appetizer for the whole group.



Breakfast Burrito Foilies

THE GOODS

- 4 Flour Tortillas
- 6 Scrambled Eggs
- 1 cup Hash Browns
- 1/2 cup Salsa
- 1 cup Cheddar

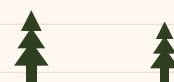
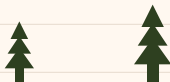
THE METHOD

Fill tortillas with eggs, hash browns, and cheese. Roll and wrap in foil. Place on grill for 10 mins to heat and crisp. Serve with salsa.



FIELD NOTE:

Make these the night before for an easy morning start.



Cinnamon Sugar Donuts

THE GOODS

- 1 tube Biscuits
- 2 cups Vegetable Oil
- 1/2 cup Cinnamon
- 1/2 cup White Sugar

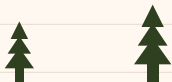
THE METHOD

Poke holes in biscuit centers. Heat oil in a deep skillet. Fry dough until golden. Toss in a bag of cinnamon sugar while hot.



FIELD NOTE:

Watch the oil temperature—it shouldn't be smoking.



Shrimp Scampi Packets

THE GOODS

- 1 lb Large Shrimp
- 3 Garlic Cloves (minced)
- 1/4 cup White Wine
- 4 tbsp Butter
- Fresh Parsley

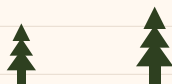
THE METHOD

Combine shrimp, garlic, butter, and wine in foil. Seal well. Grill for 5-7 mins until shrimp are pink. Garnish with parsley.



FIELD NOTE:

Serve with a side of crusty bread for dipping.



Hobo Beef Stew

THE GOODS

- 1 lb Ground Beef
- 2 Carrots (sliced)
- 2 Potatoes (cubed)
- 1 Onion (diced)
- Worcestershire Sauce

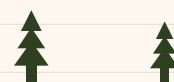
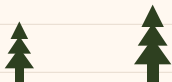
THE METHOD

Place beef patty and veggies on foil. Add Worcestershire. Seal and cook in hot coals for 25 mins. Stir once opened.



FIELD NOTE:

The ultimate classic—takes me back to scouting days.



Happy Trails

*This guide was designed to make your time outdoors
as unhurried and authentic as possible.
We hope these flavors stay with you long after the fire goes out.*

"The best meals are eaten outside."

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