



## RV COOKBOOK

### **Simple recipes for cooking on-the-go from Explorer RV**

Having trouble trying to decide what to have for dinner? Trying to make a grocery list for your next trip? This helpful RV recipe guide will make cooking in your RV a breeze.

Included are some of our favorite RV recipes. Many have been chosen for their simplicity and can be cooked in one pot, in a slow-cooker or out by the campfire.

We hope you enjoy them as much as we do!



**Table of Contents**

Appetizer.....2  
Breakfast.....3  
Lunch or Dinner.....4  
Dessert.....14

## **Meal type – Appetizer**

### **Game Day Meatballs**

This super easy dish requires only 3 ingredients! These bite-sized sweet and sour treats are great for game day and will stay warm in your slow cooker well into overtime. Best of all you can use your Grandma's meatball recipe (or cheat and use frozen meatballs like us!).

Ingredients:

- 1 bag of frozen mini-meatballs
- 2 bottles of Heinz chili sauce
- 1 jar of grape jelly
- 30 toothpicks

Heat chili sauce and grape jelly in slow cooker on high until jelly is melted and uniform. Add meatballs and let cook until meatballs are thawed and warmed through. Reduce heat to warm and serve on a platter with a single toothpick stuck in each meatball.

**Recipe type** – Slow cooker

**Difficulty** – Easy

### **Sam's Smokin' Smokies**

A great appetizer or campfire snack, this dish combines Hillshire Farms Lit'l Smokies sausage links with a thick, rich sauce that you can make as spicy as you dare!

Ingredients:

- 1 package of Hillshire Farms Lit'l Smokies
- 1 package of boil-in-bag rice
- 4 slices of bacon
- 1 cup of frozen onions and peppers
- 1 cup of canned pineapple juice
- 1 cup of ketchup
- 1 ½ tbs of hot sauce (add more if you like it spicy!)

Cook rice according to package directions and set aside. Drain water from pan. Add bacon and sauté until crisp. Remove bacon from pan and let drain on a rack. Add frozen onions and peppers to pan and cook in the bacon fat until lightly browned. Add pineapple juice, ketchup and hot sauce. Stir to incorporate. Add sausage and let simmer. Crumble bacon and stir in to the sausage mixture. When the sausage has warmed through, serve over a bed of rice and enjoy!

**Recipe type** – One pot

**Difficulty** – Easy

## **Meal type – Breakfast**

### **Breakfast Boat**

How can you not love this recipe, you can make this for any meal.

Ingredients:

- 4 personal sided baguettes
- 5 eggs
- 1/3 cup of heavy cream
- 4 oz of finely chopped cooked bacon, or sausage
- 3 oz of grated cheddar cheese
- Salt, pepper
- Anything else you might like, green onions, mushrooms.
- 

Preheat oven to 350 degrees. Cut a U shape into the baguette. Make sure you make enough room for the eggs to cook, but leave enough bread to enjoy. Wisk eggs and cream together, add in the rest of your ingredients. Evenly pour egg mixture into baguettes. Put the baguettes on a baking sheet and cook for 20 mins. The tops of your baguettes should be golden brown and your eggs will be puffy.

**Recipe type** – One pot

**Difficulty** – Easy

## **Meal type** – Lunch or Dinner

### **Aunt Carol's Chicken and Quick Dumplings**

A classic comfort food perfect for that Dutch oven you keep meaning to use. This hearty classic is mild and creamy with soft dumplings providing a nourishing and comforting respite from a day of adventure.

#### Ingredients:

- 2 large chicken breasts, skinless and boneless, cut into chunks
- 1 large potato cut into small chunks
- 1 carrot, sliced
- 1 celery stick, sliced
- 1 onion, finely diced
- ½ cup peas (canned or frozen)
- 1 ½ tsp salt
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tsp thyme
- 1 tsp black pepper
- 2 cups of chicken broth
- 2 ½ tbsp flour
- 3 tbsp butter or margarine
- 2 tbsp canola oil
- 1 roll of Pillsbury Grands refrigerated biscuits (5 biscuits)

Heat oil in a Dutch oven or large pot. Add a splash of broth and chicken chunks. Cook until done, stirring frequently. Remove chicken from pot and set aside. Add butter and sauté onions for 5 min. Slowly add flour and stir onion, butter and flour mixture to make roux. Stir in one cup of chicken broth and whisk until a smooth gravy appears. Add chicken, carrot, celery and potato, spices and remaining chicken broth. Bring to a boil, then lower heat and reduce to simmer. Remove biscuits from roll and cut each into quarters. Add biscuit quarters to the top of the heated mixture, cover and let simmer for 10 minutes.

**Recipe type** – Campfire or one pot

**Difficulty** – Easy

## **Camp Mackand Sheez!**

Nothing quite says "comfort" like ooey-gooey macaroni and cheese. This ever-so-slightly gourmet version will make you swear off the boxed stuff forever. This recipe calls for rigatoni rather than macaroni. The ridges in the rigatoni hold more cheese than the smooth-sided macaroni for more cheesy taste in every bite.

Ingredients:

- 1 box rigatoni
- ½ cup of whole milk
- ½ cup cubed ham (smaller cubes are better)
- 1 cup of shredded cheddar cheese
- 8 oz. Velveeta (cut into cubes for easier melting)
- ½ cup of parmesan cheese
- 1 tbsp salt (for the pasta water)
- Salt and pepper to taste

On the stove or over the fire, add salt and pasta to boiling water. Cook until al dente. Drain water and return pasta to pot. Add remaining ingredients and stir briefly to combine. If cooking over a campfire, remove pot from fire. If cooking using a stove, reduce heat to low. After the heat source has been adjusted, gently fold ingredients until all cheese has been melted. Let sit 5 min before serving. Add salt and pepper to taste.

**Recipe type** – Campfire or one pot

**Difficulty** – Easy

## **Chicken Kabobs**

Easy meal for the backyard or for the campsite.

Ingredients:

- Chicken marinade
- Chicken
- Peppers- red, green, yellow
- Onions
- Zucchini
- Potatoes
- skewers

Cube potatoes and put them in boiling water. Cook the potatoes until they are about half way cooked. Then put the potatoes and the chicken in a container to marinate for 6 hours or as long as you can. If you are using wood skewers, soak them in water for at least 30 mins. When chicken is marinated, cut into cubes and put on skewer.

Cut all the veggies to equal size and skewer them. For the least amount of burn on your food, cook the meat and veggies on different skewers. Cook chicken for 8-10 mins or until done. Cook the veggies for about 4 mins or until done. Turn your skewers only once.

You can use any kind of marinade you want, and any kind of vegetables you like.

**Recipe type** – One pot

**Difficulty** – Easy

### **Chicken Panini with arugula and chipotle mayo**

This healthy sandwich is just fancy enough to serve to guests but easy enough to make during the week.

Ingredients:

- 1Tbsp light mayo
- 1 Tsp chipotle sauce
- Ciabatta bread
- Grilled chicken tenders
- Slices of provolone cheese
- Baby arugula
- Cooking spray

Sauce: Mix the mayo and chipotle together, if you would like it spicier you could add hot sauce.

Sandwich: Slice the ciabatta bread open; spread the chipotle mayo on the bread, layer chicken, provolone, and arugula on sandwich. Spray your Panini press with cooking spray (if you don't have a Panini press you can use a George Foreman or press between two skillet) and grill the sandwich on both sides until golden brown and cheese is melted.

**Recipe type** – One pot

**Difficulty** – Easy

### **Chuck's Wagon Chili**

This simple to prepare chili is created using ingredients that you might find in a camp store or sundry shop plus a few frozen items you've picked up along the way. *Note: omit pork for a delicious vegetarian version.*

Ingredients:

- 1 can of kidney beans
- 1 can of black beans
- 1 can of Rotel hot diced tomatoes (can substitute regular diced canned tomatoes)
- 1 cup of frozen diced onions and peppers
- 1 tbsp cumin
- 1 tbsp chili powder
- 2 tsp salt
- 2 tbsp canola oil
- 1 lb ground pork
- 1 cup shredded cheddar cheese (optional)
- ½ cup of fat free sour cream (optional)

Sauté onions and peppers until lightly browned. Add pork and spices. Break up the pork with a wooden or plastic spoon and incorporate into the onions and peppers. Brown the pork and add the beans and tomatoes. Cover and let simmer for 20 min, stirring occasionally. Finish with a sprinkling of cheddar cheese and a dollop of sour cream.

**Recipe type** – One pot

**Difficulty** – Easy

## **Creamy Chicken Curry**

We love the exotic smell and taste of this easy-to-prepare chicken curry dish. This unique and Internationally-inspired dish will blow you away with its simplicity.

Ingredients:

- 3 lbs of boneless skinless chicken thighs
- 1 package of boil-in-bag rice
- 1 small onion, chopped finely
- 1 jar of store bought medium salsa
- 1 ½ cup of sour cream
- 3 tbsp curry powder
- Nann bread (if available, substitute pita bread if not)

Add chicken, salsa, onion and curry powder to slow cooker. Cover and cook on low for 8 to 9 hours or on high for 4 to 5 hours. When chicken is fully cooked, turn off heat. Prepare rice according to box instructions and set aside. Remove chicken with tongs. Add sour cream to sauce in slow cooker and stir until incorporated and warm. Place chicken on a bed of rice and pour sauce over chicken. Serve with nann or pita bread.

**Recipe type** – Slow cooker

**Difficulty** – Easy

## **Meatloaf**

Ingredients:

- 1 ½ lb ground beef
- 1 egg
- 1 onion
- 1 cup milk
- 1 cup dried bread crumbs
- 2 Tbsp brown sugar
- 2 Tbsp mustard
- 1/3 cup ketchup

Preheat oven to 350 degrees. In a large bowl, combined the beef, egg, onion, milk and bread crumbs. Season with salt and pepper to taste. Lightly grease a 5x9 loaf pan or form meat into a loaf and place in the middle of a 9x13. In a separate bowl, mix brown sugar, mustard, and ketchup and pour over loaf. Bake for one hour. For a fun way to serve meatloaf, put a scoop of meat into a greased cupcake pan. Put a spoonful of sauce on each mini loaf and bake 350 degrees for 20 mins.

**Recipe type** – One pot

**Difficulty** – Easy

### **Melt in your Mouth Pot Roast**

This no fuss, no muss dish is perfect for setting up in the morning and returning after a fun-filled day to an amazing smelling meal. The meat is so tender that you'll swear it melts in your mouth! Plus, it uses a less expensive cut of meat so it won't break the bank. Leftovers are great on a bulkie roll. Don't forget to save some *jus*!

Ingredients:

- 1 boneless beef roast, chuck or blade
- 1 lb potatoes
- ¼ cup beef broth
- ½ cup red wine balsamic salad dressing
- 2 cups of canned pearl onions
- 1 cup of baby portabella mushrooms, sliced
- ½ cup of baby carrots

Add all ingredients to slow cooker. Cook on low for 8 to 9 hours or on high for 6 to 7. Remove from cooker. Slice roast and serve with the veggies on the side. Skim fat from the remaining cooking liquid and pour over the meat. Enjoy!

**Recipe type** – Slow cooker

**Difficulty** – Easy

### **Pita Pizza**

A quick easy recipe for lunch or dinner.

Ingredients:

- Pita bread
- Pasta sauce
- Shredded mozzarella cheese
- Anything else you like on your pizza, such as
  - Olives
  - Banana peppers
  - Tomatoes

Take one pita, put sauce and toppings on the pita, top with cheese. These pizzas can be cooked in the oven or over the fire.

For the oven: bake 425 degrees F for 8 minutes

Fire: place pizzas on foil on a rack and hold over the fire until golden brown and cheese is melted.

**Recipe type** – One pan

**Difficulty** – Easy

## **Quesadilla Casserole**

A good hearty meal to keep you going.

Ingredients:

- 3Tbsp vegetable oil
- ¾ cup chopped onion
- 1 can (29 oz) of black beans, drained, ½ liquid reserved
- 1 ½ cups frozen corn kernels, thawed
- ½ cup chopped flat-leaf parsley
- 1 package of flour tortillas
- 1 8oz package of Monterey jack cheese, shredded
- 1 cup green enchilada sauce
- 1lb ground beef

Preheat the oven to 400 degrees. In a skillet, heat the oil over medium heat. Add the onion and beef and cook until meat is brown. Add 1 1/2 cups black beans and mash into a chunky paste. Stir in the reserved liquid. Grease a heavy, ovenproof skillet. In a bowl, combine the corn, parsley and remaining black beans. Place a tortilla in the skillet and spread with 1/3 cup mashed black bean mixture. Top with 2/3 cup corn-bean mixture and 1/2 cup cheese. Press to compress the layers. Repeat with the remaining tortillas, mashed black beans, corn-bean mixture and cheese. Bake until the cheese is melted and the casserole is heated through, about 30 minutes. Transfer to the broiler and cook for 1 minute. Serve with the enchilada sauce.

**Recipe type** – One pot

**Difficulty** – Easy

## **Soulful Red Beans & Rice**

Enjoy this classic southern specialty anywhere your RV takes you! This hearty classic is ready in 30 minutes or less.

Ingredients:

- 1 Hillshire Farms® Smoked Sausage
- 1 package of boil-in-bag rice
- 2 cans of red kidney beans (drained)
- 1 cup frozen onions and peppers
- ½ cup chopped celery
- 1 tbsp minced garlic (from a jar)
- 1 ½ cups chicken broth
- 1 tsp Italian seasoning
- 2 tsp hot sauce

Cook rice according to box instructions and set aside. Cut sausage link into slices. Combine sausage, onions and peppers, celery and garlic and cook over medium heat until vegetables are tender, stirring frequently. Add chicken broth, beans, Italian seasoning and hot sauce. Reduce over medium heat for 10 to 15 minutes, stirring occasionally. Serve over rice.

**Recipe type** – One pot

**Difficulty** – Easy

## **Stuffed Peppers**

A meal everyone can enjoy.

Ingredients:

- ¾ cup shredded cheese
- 1 lb. ground beef
- 4 bell peppers
- 2 Tbsp chopped onion
- 1 cup rice
- 1 tsp salt
- 1 clove of chopped garlic
- 1 can of tomato sauce

Preheat oven to 350 degrees. Cut top off of bell peppers, remove seeds and insides of the pepper and rinse out. Cook rice according to directions. Brown meat. Mix meat, onion, rice, salt, garlic, and tomato sauce. Divide mixture into 4 equal sections and put it in the bell peppers. Top each stuffed pepper with cheese. Put the bell peppers on a cookie sheet and cook for 20 mins.

**Recipe type** – One pot

**Difficulty** – Easy

## **Sunday Chicken**

This recipe is so easy and you can make it before church and it will be ready when you get home.

Ingredients:

- Boneless skinless chicken
- 1 pack of bacon
- 1 can of cream of chicken soup
- 1 cup of sour cream

Preheat oven to 225 degrees. Cut chicken into tenders. Wrap bacon around each piece of chicken and place in a 9x13 baking dish. Mix cream of chicken and sour cream together and then dump on top of chicken. Cover the pan with foil and bake for 4 hours. Take foil off and bake for 15 more mins at 350 degrees.

**Recipe type** – One pot

**Difficulty** – Easy

### **Sweet Caroline-ah! BBQ Pork Sammies**

Who doesn't love the smell and the taste of BBQ pulled pork? We sure know we do! This easy slow cooker recipe brings the sweet heat to your dinner table.

Ingredients:

- 3 lb. boneless pork shoulder
- ½ cup of brown sugar
- 1 bottle of Carolina-style BBQ sauce (this will be lighter in color than traditional molasses and ketchup-based sauces)
- ½ tsp paprika
- 5 tsp hot sauce
- 1 package of bulkie rolls

Place all ingredients in the slow cooker and cook on low for 8 – 9 hours or on high for 5 hours. Do not remove the lid during cooking, as this adds considerable cooking time. After cooking time has elapsed, transfers roast to a cutting board and shred with two forks. Return meat to slow cooker and stir. Generously pile shredded meat onto bulkie rolls and enjoy. Leftovers can be refrigerated and re-heated in the microwave.

**Recipe type** – Slow cooker

**Difficulty** – Easy

### **Tchoupitoulas Turkey Jambalaya**

This fresh take on a New Orleans classic combines smoked turkey with spicy Andouille sausage for a one pot dish that will warm you on those chilly campsite nights.

Ingredients:

- 1 7.5oz package of Oscar Mayer® Carving Board Smoked Turkey (shredded by hand)
- 4 oz of Andouille sausage, sliced and chopped into
- 1 cup of frozen diced onions and peppers
- 1 tsp salt
- 1 tsp paprika
- 1 tsp dried oregano
- 1 tsp of minced garlic (from a jar)
- ½ tsp dried red pepper flakes
- ½ tsp black pepper
- 1 cup of uncooked rice (regular, not instant)
- 2 cups of chicken broth
- 1 can of Hunts diced spicy red pepper diced tomatoes (can substitute regular diced canned tomatoes)
- 1 tbs of olive oil

Sauté onions, peppers and garlic until lightly browned. Add salt, paprika, oregano, red pepper flakes and black pepper. Stir to incorporate ingredients. Add rice, chicken broth and tomatoes (do not strain). Bring to a boil, cover and let reduce for about 15 min or until rice is tender and most of the liquid has been absorbed. Add turkey and Andouille, and stir. When the turkey and Andouille have warmed through, serve and enjoy.

**Recipe type** – One pot

**Difficulty** – Easy

## **Tortellini and garden veggie bake**

This comforting meal is sure to please everyone.

Ingredients:

- 2 ½ cups of tortellini
- 1 thinly sliced carrot
- 1 ½ cups of peas
- 1Tbsp of butter
- 1 lb of chicken cut into bit size pieces
- 1 cup fresh mushrooms
- 1/3 cup chicken broth
- 2 Tbsp chopped fresh oregano
- 2 Tsp flour
- ¾ Tsp garlic salt
- ½ Tsp pepper
- 1 cup milk
- 1 8oz package of cream cheese, cubed and softened
- 1 Tbsp lemon juice
- 1 cup cherry tomatoes, quartered
- 1 green pepper, chopped
- 2 Tbsp grated parmesan cheese

Preheat oven to 350 degrees. Cook tortellini according to box directions. Add carrots into tortellini water the last 5 mins of cooking, drain. In another pan, melt butter, add chicken and mushrooms and cook until chicken is done. Combined chicken broth, oregano, garlic salt, flour and pepper in a shaker until smooth. Put liquid mixture into a skillet with milk until thickened, add cream cheese and cook until smooth. Remove from heat and add lemon juice. Combined pasta mixture, chicken mixture, tomatoes and green peppers. Put meal in an ungreased baking dish. Cover with foil and bake for 35 mins. After you take your casserole out of the oven sprinkle with parmesan cheese. Makes 12 servings.

**Recipe type** – Two pot

**Difficulty** – Medium

## **Tuna Melt**

A quick meal to get you ready for anything.

Ingredients:

- 1 can of tuna
- Mayonnaise or miracle whip
- Buns
- American cheese (or any kind you like)
- Foil
- Optional: add onion or tomato to your sandwich

In a small bowl mix tuna and mayo to your liking. Put tuna on buns, place cheese on top of tuna. Wrap each sandwich in tin foil. Place each sandwich on the oven rack. Bake 350 degrees F for 10minutes

**Recipe type** – One bowl

**Difficulty** – Easy

## **Walking Taco**

Fun meal to make with your kids or on the go. Just put a fork in it and walk!

Ingredients:

- Individual bag of Doritos or Fritos
- Cheese
- Ground beef
- Taco seasoning
- Lettuce
- Diced tomato
- Salsa
- Sour cream

In a skillet brown the beef with taco seasoning. Once the meat cool add it to one bad of chips, mix in any or all ingredients you like. Hold the bag closed and shake to mix everything up. Dig in!

This is a great meal to make with kids, give them their own bag of chips and let them fill it up with what they like. Best part: no plates to clean!

**Recipe type** – One pot

**Difficulty** – Easy

## **White Chicken Enchiladas**

Ingredients:

- 1 chicken or 1 bag of frozen chicken
- 12 tortillas
- 16oz Monterey jack cheese
- $\frac{3}{4}$  cup chopped onion
- $\frac{1}{4}$  cup butter
- $\frac{1}{4}$  cup flour
- 2 cups chicken broth
- 1 cup sour cream
- 1 can green chilies

Cook chicken. Put 2 tablespoons of cheese, 1  $\frac{1}{2}$  tablespoons chicken and 1 tablespoon onion in each tortilla. Roll it up and put it in a casserole dish seam side down. Melt butter in a sauce pan, mix in flour, and slowly add chicken stock. Stir constantly until mixture thickens. Stir in sour cream and peppers and cook until heated. Poor mix over tortillas. Bake 350 degrees for 30 mins. Sprinkle cheese on top of dish and cook for 5 more mins or until cheese melts.

**Recipe type** – One pot

**Difficulty** – Easy

## **Meal type – Dessert**

### **Banana Boat**

Ingredients:

- 1 peeled banana
- Mini marshmallows
- Mini chocolate chips
- Cinnamon toast crunch cereal, slightly crushed

Preheat grill to medium high. Slice banana down the middle, long ways. Put banana on aluminum foil. Put 2 Tbsp of marshmallows and 2 Tbsp chocolate chips in banana slice. Wrap up banana in foil and cook for about 5 mins. Open and sprinkle with 2 Tbsp cereal. To cook bananas on a campfire, leave peel on and only cook for 3 mins.

**Recipe type** – Grill

**Difficulty** – Easy

### **Ice Cream Sandwich Cake**

Easy cake recipe for a hot summer day.

Ingredients:

- Ice cream sandwiches
- 1 container of whipped topping
- 1 container of fudge topping
- Any decorations you want, example candies or sprinkles

Start by layering your pan with foil, (this makes it easier to cut the cake for serving) make sure your foil goes up the sides of the pan. Layer the bottom of your pan with ice cream sandwiches, cut the sandwiches if you need to make them fit the bottom of the pan. Next, layer on the whipped topping and the fudge topping. Layer the sandwiches, whipped topping, and fudge again. Freeze your cake until served.

You should be able to pull the cake and the foil out of the pan and serve, let the cake thaw for about 15 minutes before serving.

**Recipe type** – One pot

**Difficulty** – Easy

### **Nutella® No Bake Cookies**

These cookies are easy to make in your RV, without turning on the stove or baking on a fire.

Ingredients:

- 1 c. sugar
- 1 tbsp. cocoa powder
- 2 tbsp. butter
- 2 c. quick oats
- ¼ c. milk
- ½ c. nutella®
- 1 tsp. vanilla
- 1 big cup of mini marshmallows

In a saucepan, bring brown sugar, cocoa powder, butter, and milk to a boil. Boil for 2 mins. Then remove from heat. Stir in nutella, vanilla, oats, and marshmallows. Continue to stir until marshmallows have melted. Drop mixture by the spoonful onto wax paper and allow to cool. After cookie is cool, you can serve right away or store in an air tight container.

**Recipe type** – One pot

**Difficulty** – Easy

### **Peanut Butter Cranberry Go Bars**

This snack is good for a hike or an after school snack.

Ingredients:

- ½ cup dry roasted salted peanuts
- ½ cup roasted sunflower seeds
- 2 cups raisins or other dried fruit
- 2 cups instant oats
- 2 cups toasted rice cereal
- ½ cup peanut butter (creamy or crunchy)
- ½ cup packed brown sugar
- ½ cup light corn syrup or honey
- 1 Tsp vanilla

Cover 9x13 pan in cooking spray. Combined peanuts, seeds, raisins, oats, and rice cereal in a large bowl. Combined peanut butter, brown sugar, and corn syrup or honey in a microwavable bowl. Microwave on high until bubbling, this takes about 1-2 mins. Add vanilla and stir. Combined peanut butter mix over the dry ingredients and stir until coated. Press mix in the pan and let sit for about an hour or until it hardens.

**Recipe type** – No bake

**Difficulty** – Easy