

The Thoughtful Occasion

CAMP PANTRY CHECKLIST

Staples

- Vegetable oil
- Olive oil
- Salt – consider table, kosher, and/or a sea salt grinder
- Pepper – consider ground black pepper and/or a peppercorn grinder
- Water
- Beverages – make sure you have a mix of kid- and adult-oriented choices
- Graham crackers
- Marshmallows
- Chocolate squares
- Popcorn
- Dried fruit and/or fruit leather
- Trail mix
- Granola bars

Recipe Specific

- 8 strawberries
- 1 lime
- ¼ cup cilantro leaves
- 2 small tomatoes
- ½ small head iceberg lettuce
- ½ small sweet onion
- 1 jalapeño pepper
- Basil leaves
- Antipasto – try olives, marinated tomatoes, artichokes, and/or red peppers
- 1.5 lbs fresh pizza dough
- 8 slices sturdy wheat bread
- 9 1-inch thick slices French bread
- 1 teaspoon pure vanilla extract
- Maple syrup
- 2 15 oz cans black beans
- 2.25 oz can sliced black olives
- 1 cup salsa
- Red pepper flakes
- ½ cup tomato sauce

The Thoughtful Occasion

CAMP PANTRY CHECKLIST

Recipe Specific Continued

- 4 tablespoons strawberry jam
- 8 tablespoons creamy natural peanut butter
- 4 tablespoons chopped peanuts
- 12 oz bag tortilla chips
- 8 oz Monterey Jack cheese
- 8 oz cheddar cheese
- ½ cup sour cream
- 12 oz fresh mozzarella
- 4 oz Parmesan cheese
- 4 eggs
- ¼ cup heavy cream
- 1 tablespoon margarine

Prepare Before You Leave

- 2 lbs fresh peaches
- ½ cup brown sugar
- 2 tablespoons sugar
- 2 tablespoons flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- Pinch salt
- 2 cups quick-cook oats
- 1 teaspoon pure vanilla extract
- 1 tablespoon margarine
- 1 cup milk
- 1 egg