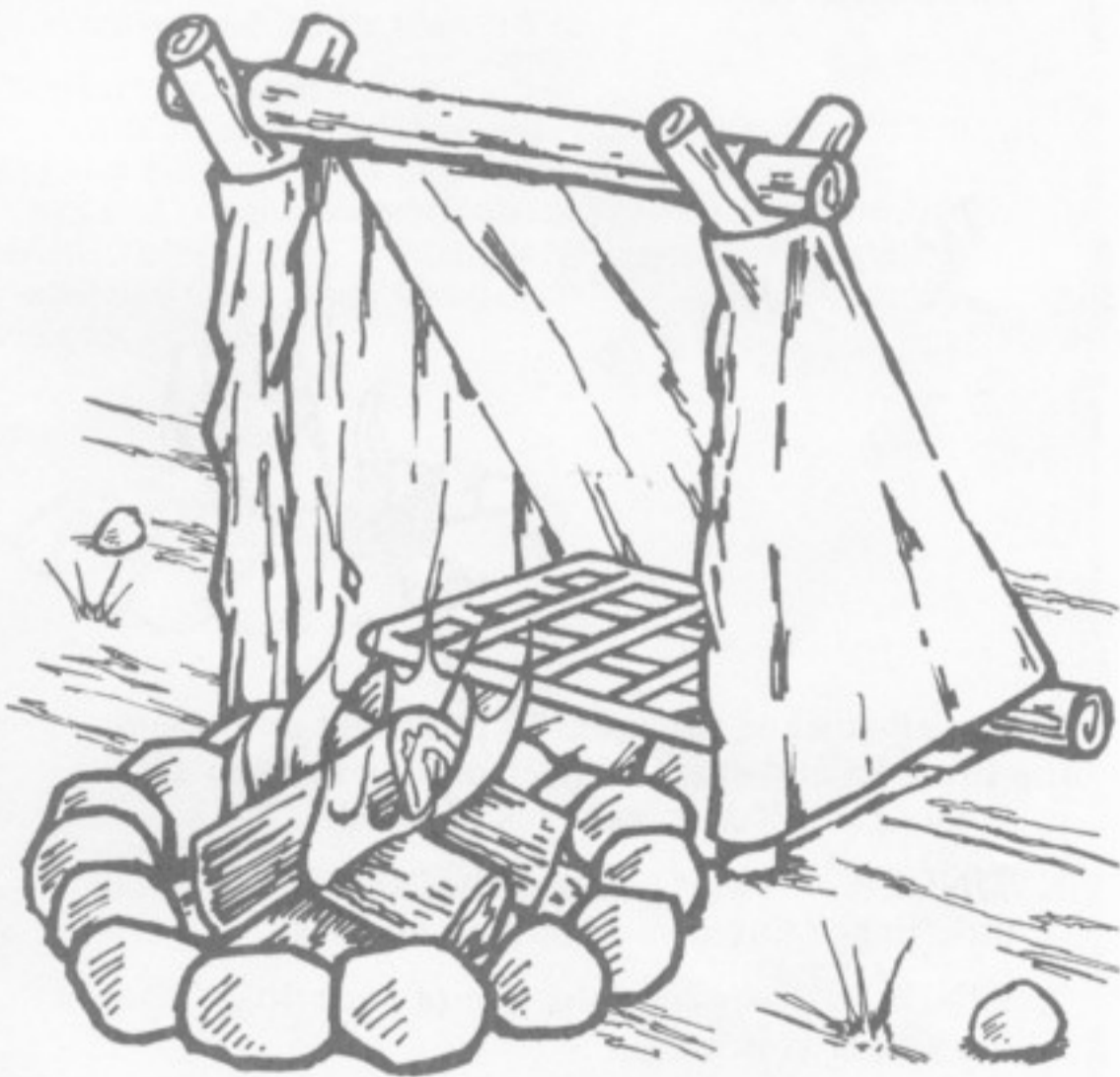


Campsite Cooking with Reynolds Wrap[®]



Explore and enjoy the great outdoors! To enhance your campsite cooking and eating pleasures, don't forget to pack Heavy Duty Reynolds Wrap[®] aluminum foil. Not just a food wrap, Reynolds Wrap is indispensable to campers. Like magic, flexible foil sheets can be transformed into campsite essentials for successful cooking and eating.

Note: A single sheet of Extra Heavy Reynolds Wrap can be used in place of 2 sheets of Heavy Duty Reynolds Wrap when making utensils.

CAMPFIRE SAFETY

1. *Build campfire in safe places* — shelter from wind and keep away from brush, trees or overhanging limbs.
 - In campgrounds, always build fires at designated places.
 - Outside campgrounds clear ground to mineral soil and use rocks to enclose fire area.
2. *Never leave your fire unattended.*
3. *Always keep a bucket of dirt or water and a shovel nearby in case of emergency.*
4. *Extinguish campfire* before you leave the site and make sure fuel is cool.

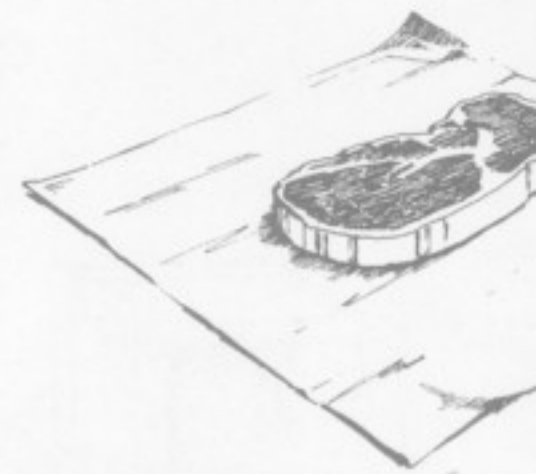
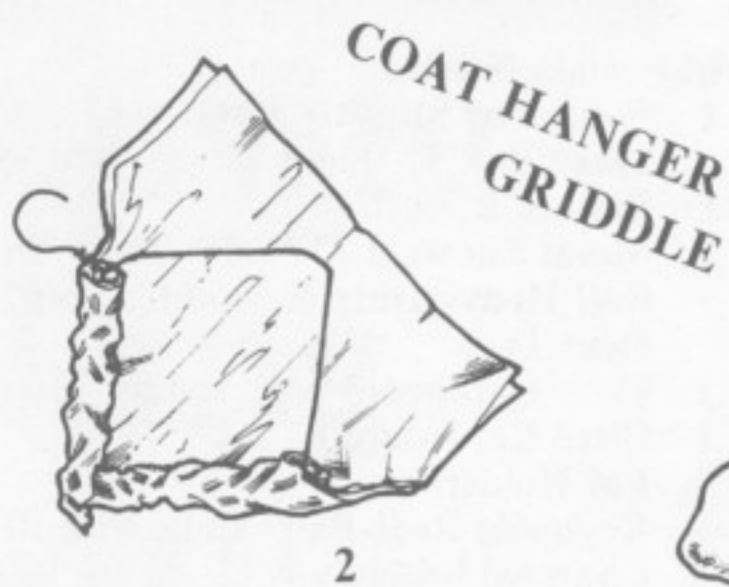
TO BUILD A FIRE



Place well-stocked woodpile 10 to 15 feet away from the fire area and suspend horizontally to keep away from moisture. Use three types of wood:

1. **TINDER** — Twigs and branches smaller than your little finger (dried grass or pine needles).
2. **KINDLING** — Wood the size of your little finger to the size of your wrist.
3. **FUEL** — Pieces of wood the size of your wrist and larger.

Start by placing tinder in center of the fire area, then arranging kindling and fuel over and around it. Leave spaces for air circulation. Arrange wood so the flames and heat from the tinder will ignite the kindling which will heat the fuel until it burns. After fire is going well, add more fuel from time to time. Wood fires burn down to form coals which give off steady even heat.



1. Pull bottom of coat hanger into a square of wire. Bend the hook downward to make a handle.
2. Center hanger on 2 sheets of Heavy Duty Reynolds Wrap® 1-1/2 times the size of square. Roll each side toward wire rims, crimping until secure.
3. Turn griddle over; depress the center slightly to form a well to hold food.
4. To use, prop griddle on rocks over hot embers.

CAUTION:

Always use pot holders when handling hot griddle.

Heat and Serve Sausage Links

Place sausage links on griddle; cook over hot embers 6 to 10 minutes, turning several times until browned.

English Muffin Pizzas

Split and toast English muffins. Spread each muffin half with tomato sauce and sprinkle with oregano and shredded cheese. Place on griddle and cook over hot embers 15 minutes or until cheese is melted.

SAUCE POT AND MIXING/SERVING BOWL



1. Mold three layers of Heavy Duty Reynolds Wrap around a one gallon drinking cooler or end of a log to form the desired size.
2. Remove; crimp down edges to form a tight rim.
3. To use, place on metal rack supported by rocks over hot embers.

CAUTION:

Use pot holders to remove saucepot from rack.

Canned Stew

Place metal rack on rocks 3 inches from hot embers. Place 1 can (40 oz.) stew in saucepot; place on rack. Heat 15 to 20 minutes, stirring occasionally.

BUNDLE WRAP

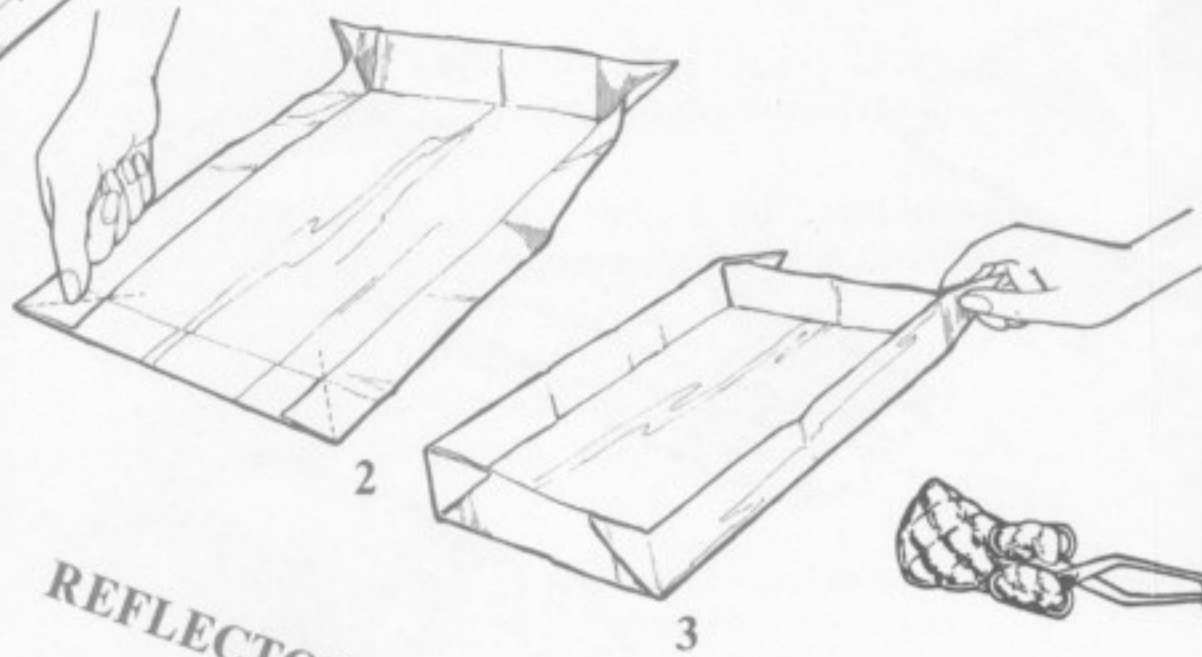


1. Place food in center of a sheet of Heavy Duty Reynolds Wrap® large enough to permit adequate wrapping.
2. Bring 4 corners of foil up together in a pyramid shape.
3. Fold the open edges together in a series of locked folds, allowing for heat circulation and expansion.
4. Place bundle flat on embers to prevent leakage or on grill rack over embers. Use long-handled tongs to rotate bundles.

Popcorn

Place 3 tablespoons popping corn and 1 tablespoon oil in center of a double thickness of Heavy Duty Reynolds Wrap. Bundle Wrap and place on metal rack 3 inches over hot embers. Heat 10 to 15 minutes using long handled tongs, shake occasionally, or until popping stops. Top with salt or grated Parmesan cheese.

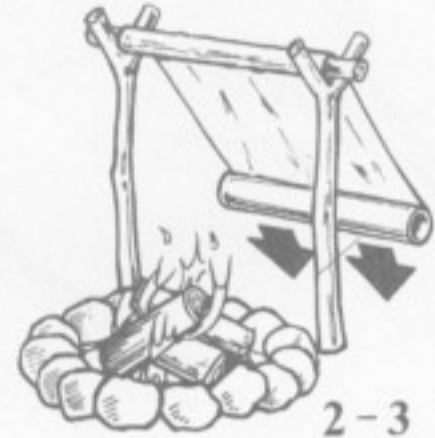
CARDBOARD OVEN BOX



REFLECTOR OVEN



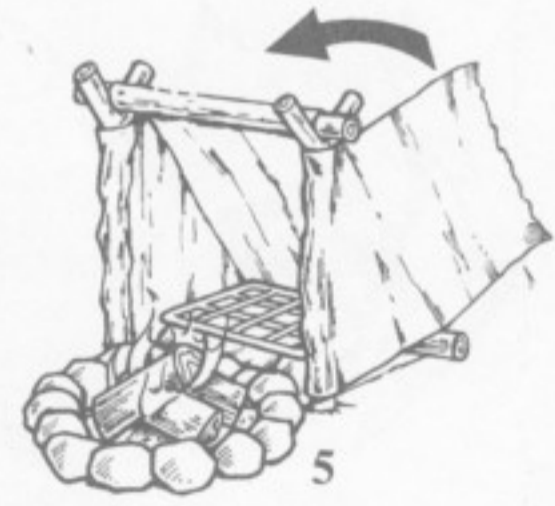
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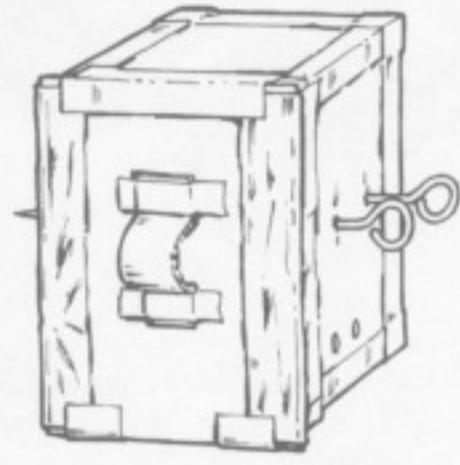
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Brownies

Mix one package (6-1/2 oz.) brownie mix according to package directions. Bake in a lightly greased 9x5-inch pan 15 to 20 minutes. Rotate once. Test with toothpick for doneness.

Slice And Bake Cookies

Slice 6 cookies 1/4-inch thick and place on 12x7-inch ungreased baking sheet. Place on metal rack over rocks in reflector oven. Cook for 10 to 12 minutes or until tested done; rotate baking sheet halfway through cooking time.

Refrigerated Biscuits

Place biscuits on a lightly greased baking sheet. Bake on metal rack for 20 minutes. Rotate using pot holders or tongs. Biscuits should be evenly browned.

Refrigerated Biscuits

Place biscuits on lightly greased baking sheet. Place on metal rack in middle of oven. Cook in preheated oven box 8 to 10 minutes or until lightly browned.

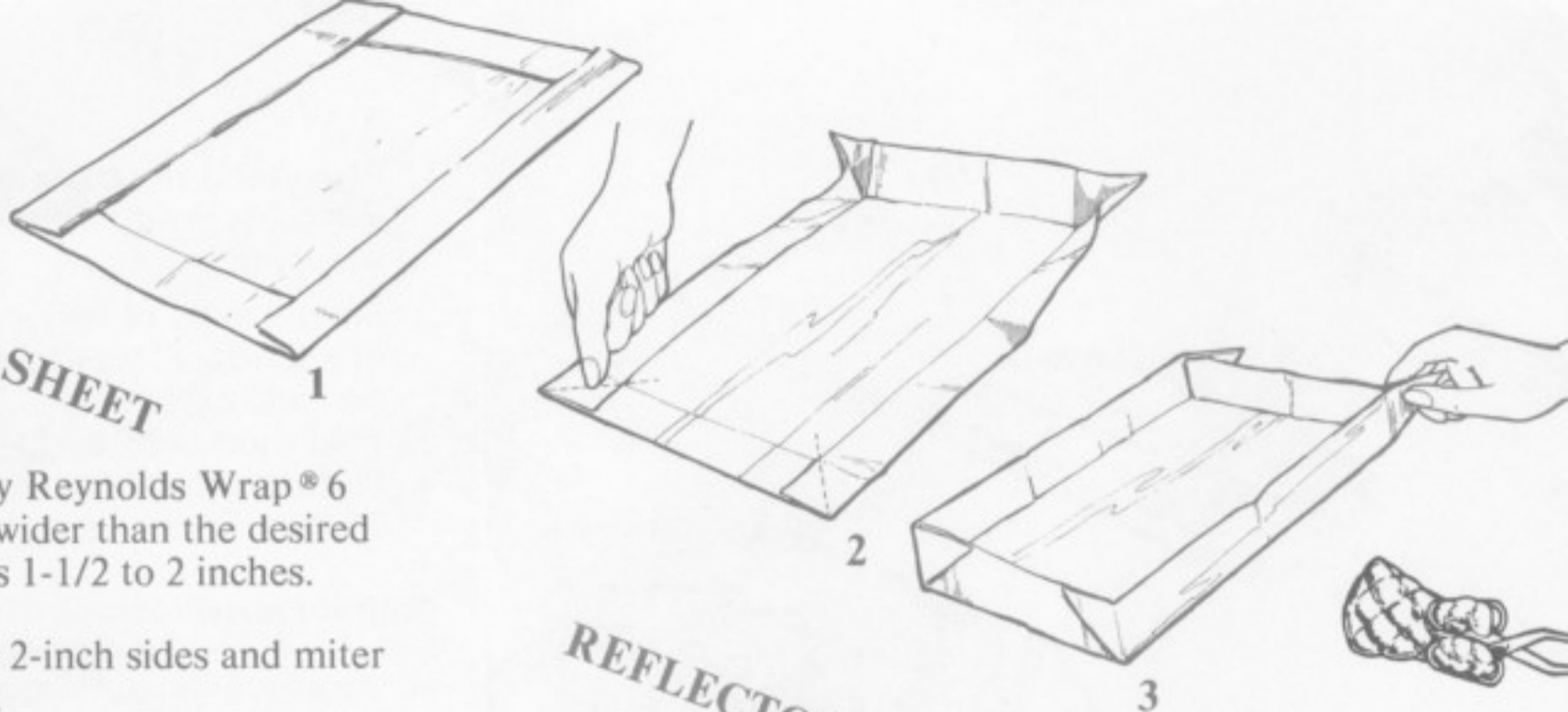
Blueberry Streusel Coffee Cake

Pour 2 tablespoons oil into 8-inch round cake pan; tilt pan to cover bottom. Mix 1 pkg. (13 oz.) blueberry muffin mix, 1 egg and 1/2 cup water. Spoon into pan; sprinkle with drained blueberries, 1/3 cup brown sugar and 1 teaspoon cinnamon. Cook in preheated oven box 35 minutes or until cake tests done.

Cornbread

Mix one package (8-1/2 oz.) corn muffin mix according to package directions for cornbread. Place a lightly greased 8x8-inch square baking pan on metal rack and fill with batter. Place rack on rocks inside reflector oven. Cook for 20 to 30 minutes or until golden brown, rotating once using pot holders.

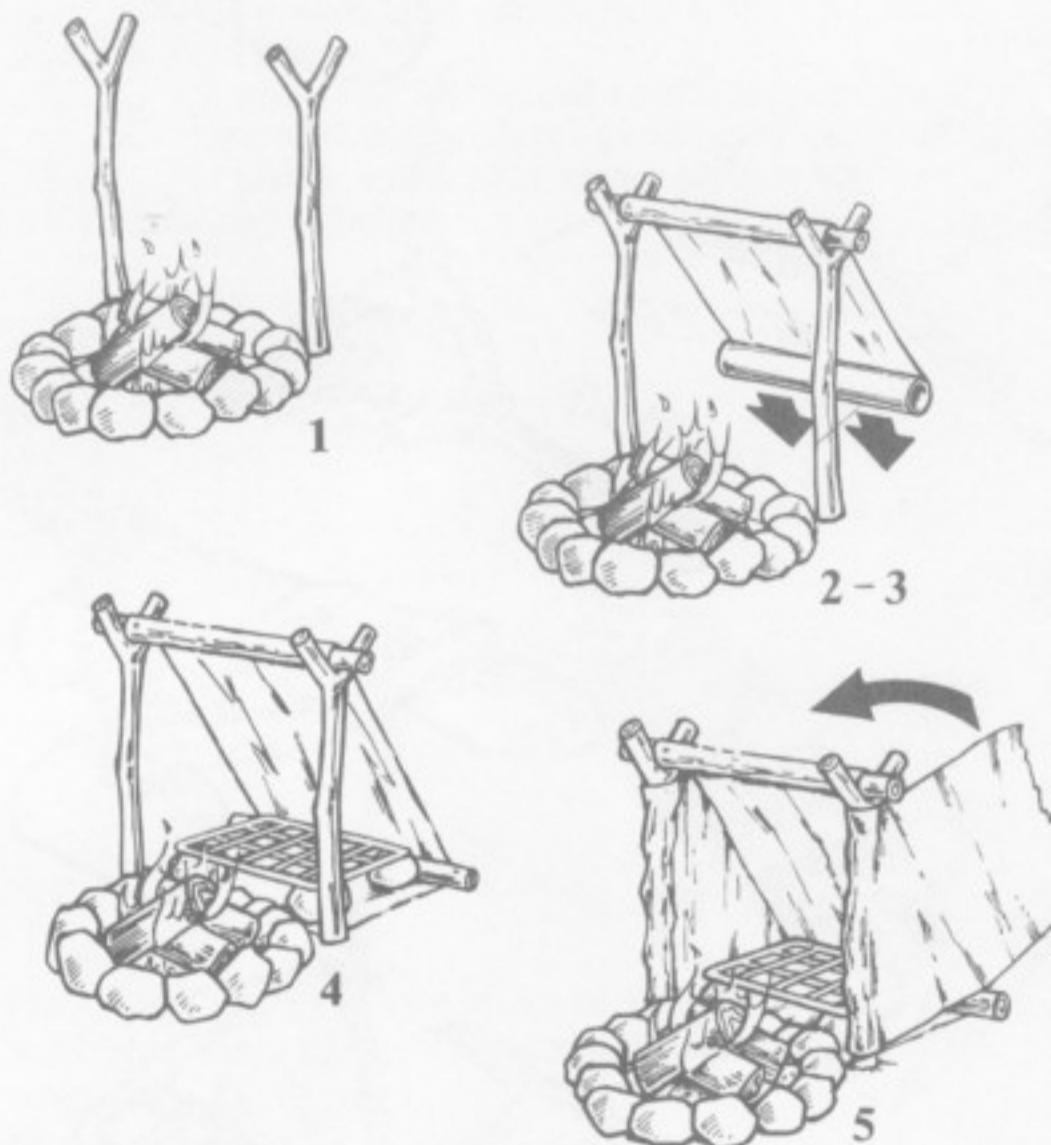
BAKING PAN, BAKING SHEET OR DRIP PAN



1. Use 2 sheets of Heavy Duty Reynolds Wrap® 6 inches longer and 6 inches wider than the desired size of pan. Fold in all edges 1-1/2 to 2 inches.
2. Score corners.
3. Fold again forming 1-1/2 to 2-inch sides and miter corners against sides of pan.

Baking Pan: Use 3 sheets of Heavy Duty Reynolds Wrap to form a pan for batter foods such as cakes, brownies and cornbread. For added stability, place pan on metal grill rack before filling with batter.

REFLECTOR OVEN



A reflector oven is used for roasting or baking. Heat from the open fire is reflected onto the food from the back panel and ground layer of foil.

Materials Needed:

- 2 22" Straight Sticks
 - 2 Y Sticks Measuring 20" Below Y
 - 1 Roll Heavy Duty Reynolds Wrap 18" Wide
 - 1 Baking Rack
 - 5 Flat Rocks
 - 2 Pot Holders
1. Insert two Y-shaped sticks, about 18 inches apart, firmly into the ground at edge of fire ring, and close enough so that the heat of the fire is reflected into the oven.
 2. Remove Reynolds Wrap from box. Wrap end around a straight 22-inch stick and place across Y-shaped openings.
 3. Unroll foil sheet down toward the ground at a 45° angle. Lay another 22-inch stick at ground level to hold the foil secure. Bring remaining foil forward, allowing enough space on the foil behind the Y-shaped sticks to hold a baking rack. Tear off sheet.
 4. Place baking rack on 4 rocks in oven.
 5. For side panel, wrap 18" edge of foil to Y stick. Extend to center back of oven. Tear off sheet. Repeat with other Y stick.
 6. Fold sheets together starting at upper corner and folding toward back of oven.
 7. To use open oven by unfolding one side panel at back of oven, secure again quickly to prevent heat loss.

Brownies

Mix one package (6-1/2 oz.) brownie mix according to package directions. Bake in a lightly greased 9x5-inch pan 15 to 20 minutes. Rotate once. Test with toothpick for doneness.

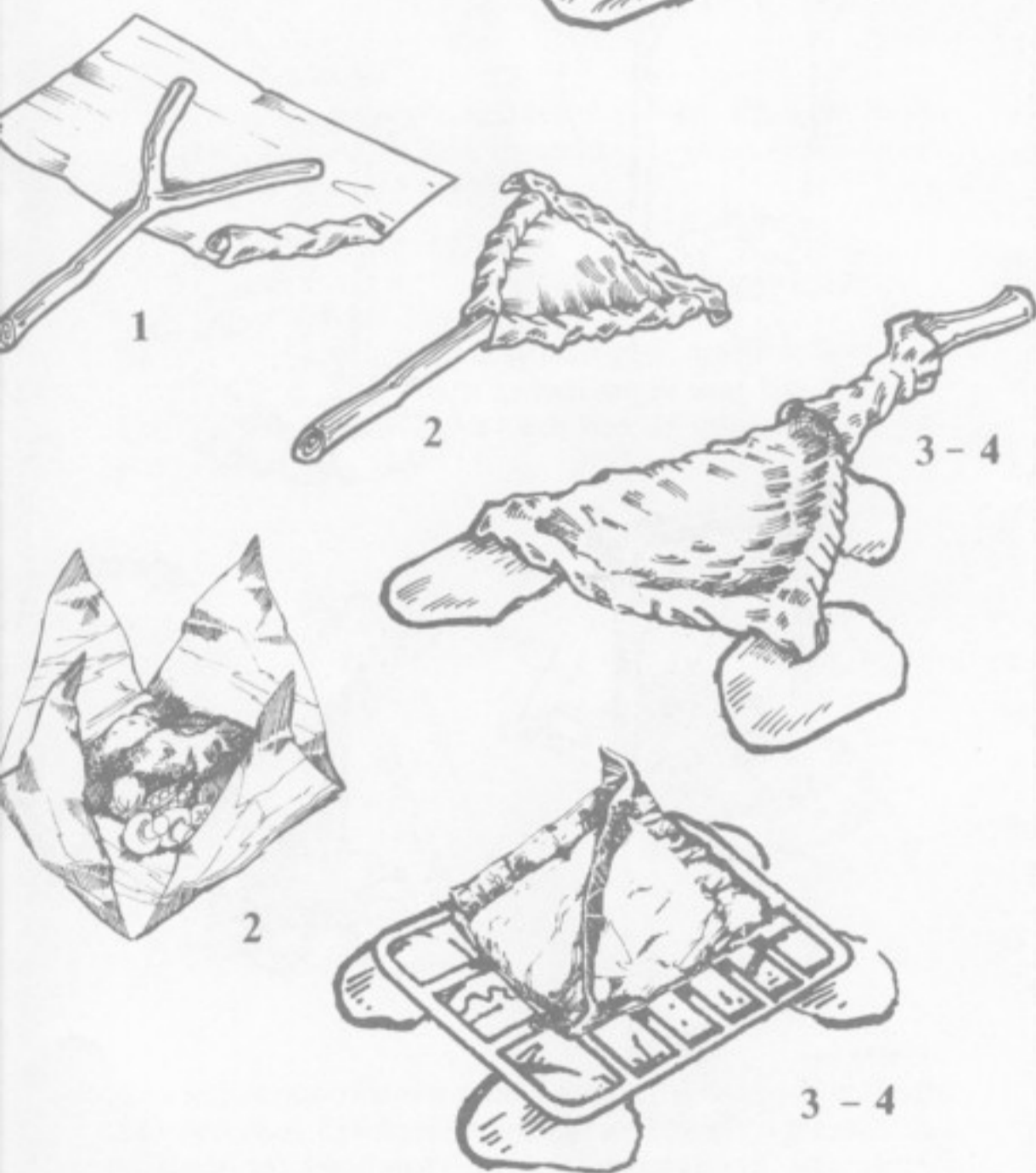
Slice And Bake Cookies

Slice 6 cookies 1/4-inch thick and place on 12x7-inch ungreased baking sheet. Place on metal rack over rocks in reflector oven. Cook for 10 to 12 minutes or until tested done; rotate baking sheet halfway through cooking time.

Refrigerated Biscuits

Place biscuits on a lightly greased baking sheet. Bake on metal rack for 20 minutes. Rotate using pot holders or tongs. Biscuits should be evenly browned.

DRUGSTORE WRAP



1. Place food in center of a sheet of Heavy Duty Reynolds Wrap® large enough to permit adequate wrapping.
2. Bring 2 sides of foil up over food. Fold down loosely in a series of locked folds allowing for heat circulation and expansion.
3. Fold short ends up and over again; crimp to seal.
4. Place packets in hot embers or on grill rack over embers. Rotate using long handled tongs.

Stuffed Potato

Lightly grease potato; slit at 1/4-inch intervals. Do not cut all the way through. Place onion slices, mushroom slices, celery salt, pepper, paprika and butter in slits; Drugstore Wrap. Cook in hot embers 25 to 30 minutes or until tested done, rotating frequently. To serve, open packet and top with cheese slice; close packet to melt cheese.

Ham And Cheese Pita

Cut pita bread in half; stuff each half with a slice of ham and cheese; Drugstore Wrap. Cook in hot embers 5 minutes or until heated, turning once.

FORKED STICK FRYING PAN

1. Use a forked stick with prongs wide enough to contain food. Center stick on 2 sheets of Heavy Duty Reynolds Wrap double the width of fork opening.
2. Starting at bottom corners, roll foil diagonally toward fork; crimp securely around each side of fork. Roll top edge down.
3. Turn forked stick over; depress the center slightly to form a well to hold food and to keep liquids from running off. Roll a sheet of Heavy Duty Reynolds Wrap around neck of pan handle to protect stick from fire.
4. To use, frying pan can be propped over hot embers by resting on rocks.

Individual Campfire Bundle

Tear off a sheet of Heavy Duty Reynolds Wrap®. Thinly slice 1/2 baking potato and 1/2 carrot. Place half of the vegetables in center of foil; sprinkle with 1 teaspoon instant onion soup mix. Shape 1/4 pound lean ground beef into a 3-inch patty; place on vegetables and sprinkle with 1 teaspoon soup mix. Top with reserved vegetables and 1 teaspoon soup mix; Bundle Wrap. Cook in hot embers 15 to 20 minutes, rotate bundles using long handled tongs.

Bacon And Eggs

Place bacon slices in frying pan. Cook over hot embers 10 to 20 minutes or until bacon is crisp; remove bacon. Break eggs in hot grease. Cook 5 to 10 minutes or until desired doneness.

Fish

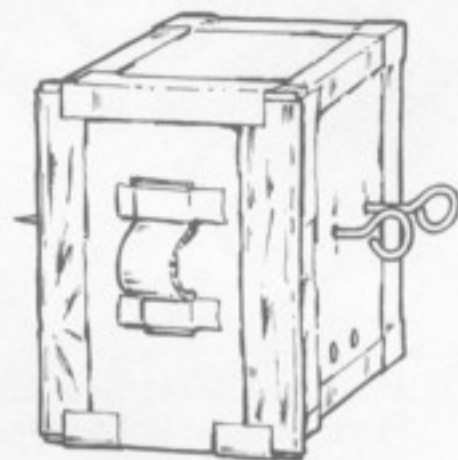
Lightly grease frying pan; heat over hot embers several minutes. Dip fish in cornmeal; place in pan. Cook over hot embers 20 minutes, turning several times, or until fish flakes easily. Cooking time varies with the size of fish.

CARDBOARD OVEN BOX



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Refrigerated Biscuits

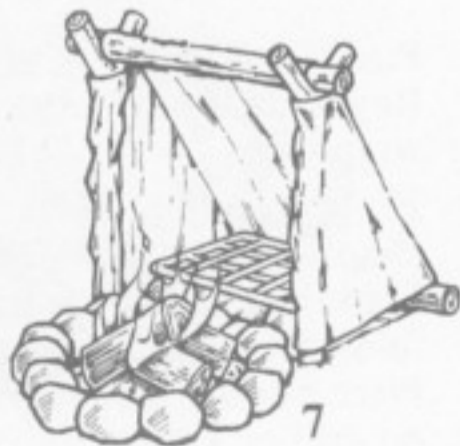
Place biscuits on lightly greased baking sheet. Place on metal rack in middle of oven. Cook in preheated oven box 8 to 10 minutes or until lightly browned.

Blueberry Streusel Coffee Cake

Pour 2 tablespoons oil into 8-inch round cake pan; tilt pan to cover bottom. Mix 1 pkg. (13 oz.) blueberry muffin mix, 1 egg and 1/2 cup water. Spoon into pan; sprinkle with drained blueberries, 1/3 cup brown sugar and 1 teaspoon cinnamon. Cook in preheated oven box 35 minutes or until cake tests done.



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Cornbread

Mix one package (8-1/2 oz.) corn muffin mix according to package directions for cornbread. Place a lightly greased 8x8-inch square baking pan on metal rack and fill with batter. Place rack on rocks inside reflector oven. Cook for 20 to 30 minutes or until golden brown, rotating once using pot holders.

Materials Needed:

- 1 Square or Slightly Rectangular Untreated Cardboard Box 1" Wider Than Rack
 - 1 Baking Rack
 - 2 Metal Skewers 2" Wider Than Box
 - 1 Roll Heavy Duty Reynolds Wrap® Duct Tape
 - 1 Piece Cardboard 1/4" Larger Than Box
 - 1 Piece Cardboard 8" x 2"
 - 2 Pot Holders
 - 1 Reynolds Redi-Pan® Cake Pan (8-3/8" x 1-1/2")
 - Charcoal briquets
1. Cut the top off a box and line the inside with Heavy Duty Reynolds Wrap.
 2. Cover outside box seams with duct tape to keep heat from leaking out.
 3. Approximately 2 inches from bottom of each side of box, punch two 1/4-inch holes, 4 inches apart. Halfway up box, insert two metal skewers equal distance from front and back of box to support metal baking rack.
 4. To make door, use cardboard sheet which is 1/4-inch larger than oven opening. Line inside with foil. Bend cardboard strip to form handle. Tape ends to outside of door.
 5. Tape door to top of opening so that door swings freely.
 6. Place oven box on level ground.
 7. For safety and to prevent burning of the box, cover bottom of oven box with a 1/2-inch layer of sand or pebbles.
 8. Place a single layer of briquets in cake pan. Light charcoal outside of oven box; wait 20 to 30 minutes for coals to burn until ashy gray.
 9. Pull pan of ashy gray coals into oven using long handled tongs. Preheat for 5 to 10 minutes. Prop door closed with a rock.

HELPFUL HINTS

- If coals do not continue to burn inside box, punch more holes for ventilation. Charcoal will hold heat for approximately 1 hour. If you plan to use the oven longer, add charcoal gradually while the coals are still hot.
- Always use pot holders when removing foods from oven.

CAUTION:

Some boxes are more suitable than others. If the cardboard begins to smoke discontinue use and extinguish heat source.

the
Reynolds
Wrap
Kitchens

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