

30 YEARS OF  
ROCK

CAMPGROUND  
KITCHEN  
COOKBOOK



PRESENTED BY **BUD LIGHT**

**ROCK FEST**  
· WHERE WE JUST ROCK ·

A CULINARY TRIBUTE  
TO MUSIC + COMMUNITY



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# BEEF TIP FOIL POUCHES

SUBMITTED BY: BRIANNA DEVALL

## INGREDIENTS

- 1 lb beef tips or beef roast, cubed
- 1 cup sliced carrots (or any fresh veggies you prefer)
- 1 small bag of fingerling potatoes, halved
- 1 stick of butter, cut into 8-10 slices
- Sprinkle over with any desired seasoning (I like a good steak seasoning)

## DIRECTIONS

Lay all ingredients on a double layer of aluminum foil large enough to fold all sides in and seal into a makeshift pouch. Seal into a large Ziploc bag. Keep in your cooler until you're ready to cook. Remove from Ziploc and toss the pouch right into your campfire, into the hottest part of the embers for roughly 15-20 minutes. I always poke through with a meat thermometer to ensure doneness.

## TIPS & TRICKS

### *Have leftovers?*

Dump into a cast iron Dutch oven with some beef broth. Place on grill or rack over campfire (I prefer cooking over the wood fire vs a grill, better flavor and less stuff to haul around). As it comes to a boil, slowly stir in 1-2 tablespoons of corn starch until it begins to thicken and you have an awesome beef stew!



“For me, camping should be as relaxing and effortless as possible. Why slave over a meal when there are so many other things to do and enjoy? If you're at Rock Fest, there's a chance you're in no condition to be spending too much time over a fire anyway. That's why I prep foil pouch meals any time we camp! A short prep time before you head to the site, and you're set! Portioning will depend on how many you're feeding!”

-BRIANNA DEVALL



# BREAKFAST BAKE

SUBMITTED BY: MEGAN CODY

## INGREDIENTS

- 1 pound breakfast sausage, cut up
- 3/4 cup red pepper and onion
- 10 ounce frozen hashbrowns (2 cups)
- 10 eggs
- 1/2 cup milk
- 1 cup shredded sharp cheddar

## DIRECTIONS

Cook sausage and all ingredients together. Place in oven at 350 for 45 minutes. Drizzle with hot sauce.

# BREAKFAST BURRITOS

SUBMITTED BY: LAURIE YARIE

## INGREDIENTS

- 1 Johnsonville maple sausage
- 1 Johnsonville hot sausage
- Scrambled eggs
- Peppers (optional)
- Frozen diced potatoes  
(Fry up with pepper and onion powder)
- Onion powder
- Cheddar cheese (Fine shredded)
- Green salsa

“One year I went way overboard and made 500. Yes, that is correct 500 of them. None went to waste.”

-LAURIE YARIE

## DIRECTIONS

Fry up sausages and break into small pieces. Mix all of this together. Wrap in tortillas of your choice. Wrap with non-stick aluminum foil. Freeze 'til Rock Fest. Warm up on grill. Serve with sour cream, salsa, guacamole. So good!

# CAMPFIRE BUFFALO CHICKEN PIZZA

SUBMITTED BY: JOSEPH NELSON

## INGREDIENTS

- 1 crust premade (prebaked) or Boboli crust
- 1 cup buffalo sauce (1/2 cup melted butter mixed well with 1/2 cup franks red hot)
- 1 can chicken, drained well
- 1 bag mozzarella cheese

## DIRECTIONS

Add sauce to crust, then chicken, then cheese. I like a little blue cheese crumbles as well. Cook on pizza pan on grate above a decently hot fire. Make a tin foil canopy to retain heat and melt cheese. Slice and serve with ranch, Jack and Coke and weed.



# “CHICKS IN A BLANKET”

## PICKLED ROLL UPS WITH CHICKEN!

SUBMITTED BY: WADE ASHER

### INGREDIENTS

- 8 oz cream cheese or whipped cream cheese
- 16 whole pickles
- 16 slices of shaved chicken

### DIRECTIONS

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Lay slice of chicken on hard surface. Spread about 1 Tbsp of cream cheese over the slice of chicken. Lay pickle directly in the center of chicken slice and roll up. Slice into equal parts. Store in refrigerator.

### TIPS & TRICKS

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Dab off chicken and pickles with paper towel 'till dry so cream cheese adheres and rolls easier.



# CHICKEN + VEGGIES FOIL POUCHES

SUBMITTED BY: BRIANNA DEVALL

## INGREDIENTS

- 2 lb chicken breast, cubed
- 1 cup sliced carrots
- 1 bag fingerling potatoes, halved
- 1 stick butter, sliced 8-10 slices
- 1 can cream of chicken soup
- 1 tablespoon garlic herb seasoning

## DIRECTIONS

All ingredients placed onto a double layer of aluminum foil large enough to fold all sides in and seal into a makeshift pouch. Throw pouch into hottest part of campfire and leave it, turning occasionally, for roughly 20 minutes.

## TIPS & TRICKS

Always use a meat thermometer to ensure doneness. Portion size and strength of fire can greatly impact needed cook time. You can split these up into individual serving size pouches also. Don't forget to bring something to pull the hot pouch(es) out of the fire!



# EGG BITES

SUBMITTED BY: LAUREE KIEHNE

## INGREDIENTS

- 1lb. sausage
- Dozen eggs
- Cheddar cheese
- Spinach leaves (chopped)
- Onions (chopped)
- 1 brownie pan

\*You can add whatever kind of ingredients you'd like

## DIRECTIONS

Cook sausage to crumbles.  
Add to your brownie pan evenly. Add your onions and your spinach. Scramble eggs and dispense evenly over your toppings. Add your cheese on top. Bake @ 350 for 30 minutes or until golden brown



**\*YOU MAY FREEZE FOR EASY MEAL PREP.  
PLACE IN MICROWAVE FOR 2 MINUTES.**

# EGG OMELETTES ON BAGELS

SUBMITTED BY: KATIE ALLARD

## DIRECTIONS

1-2 eggs with ingredients you prefer!  
Toast bagel separately in pudgie maker.  
Place omelette on toasted bagel and enjoy.

### WHAT'S A "PUDGIE MAKER"?

A pudgie pie is traditionally a hot sandwich made over a campfire in a pie iron. In my opinion, no camping trip should be without a pudgie pie iron.

# FRENCH TOAST BAKE

**GLUTEN & DAIRY FREE!**

SUBMITTED BY: HEATHER COWLES

## DIRECTIONS

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Grease 13x9 pan. Cube the bread and scatter in pan. In a separate bowl, combine all remaining ingredients except maple syrup and pour over bread. Drizzle maple syrup over the top. Refrigerate covered overnight for best results. Take out 1/2 before baking.

Preheat oven to 350 deg. Remove cover and bake 45-50 min. If top begins to darken, cover with aluminum foil that last 10 min of baking. Allow to rest for 10 before serving.

Perfect to make ahead of time and reheat on site. Add fruit and/or nuts before baking if you like.

## INGREDIENTS

- 1 loaf gluten-free Hawaiian bread
- 2 cups of unsweetened almond milk
- 1 tablespoons cinnamon or apple pie spice
- 2 tablespoons vanilla
- 1/2 cup brown sugar or brown sugar sweetener (I like Swerve)
- 8 large eggs
- 1/4 cup maple syrup (can use sugar-free)



# HICKORY SMOKED PORK BELLY

SUBMITTED BY: DAISY HAMRE

## DIRECTIONS

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Thaw pork belly and coat with honey mustard, then your favorite rub!

Crack beer and drink while smoker is coming up to temperature. Once up to temperature (250 degrees), put the pork belly in the smoker.

Once an hour, open smoker and spray with apple cider, or juice to keep hydrated. Also, stay hydrated and drink more beer.

Check temperature of pork belly after 3-4 hours of cooking. Ideally should reach 165 degrees.

Once the pork belly has reached temperature, take it out of the smoker, let it rest, cut it up and serve!

## INGREDIENTS

- Honey mustard
- Favorite rub
- Pork belly (approximately 3 pounds)
- A six pack of beer
- Apple cider, or juice
- Hickory wood chips



# HOT TURKEY SANDWICHES

SUBMITTED BY: BUIO INDIGO

## INGREDIENTS

- A 10-12 lb turkey
- 1 lb bulk mild Italian sausage
- 1 large bag stuffing cubes
- 1 large can of chicken broth, or two smaller cans
- 2 cans cream of chicken soup
- 2 sticks butter
- 1 med onion, diced
- 3 celery stalks, diced
- Pepper
- Garlic powder

## DIRECTIONS

Put turkey in large roaster (Nesco)  
Add all ingredients, in order. Cover and roast at 250 temp, for 12 hours. Let cool. Carefully take turkey out and debone. Put meat back in the roaster and mix everything very well. Serve hot on buns.



## CAMP ROCKIN 420

For a quick, yummy meal at the campsite and great for a large crowd!

These worked really well making them about a week before RF, and freezing in large Ziploc baggies. Just heat in a crockpot or on the grill/Blackstone in foil roaster pans.



# MANCAKES

## MANLY PANCAKES

SUBMITTED BY: KRISTINE HALVERSON  
& TRAVIS RANDRUP

### INGREDIENTS

- Pancake mix, use your favorite.  
(I use Krusteaz Buttermilk Complete)
- BEER, enough to replace the water in the pancake mix, according to the recipe on the box.
- Bacon, cooked and crumbled.

(Approximately 2 c. mix, 1 can of beer, ½ lb bacon)

### DIRECTIONS

Mix all together. If it seems thick, add a little more beer. If too thin, add a bit more pancake mix. Cook according to pancake mix instructions.

Top pancakes with butter and maple syrup. You can add a shot of whiskey or Fireball to the syrup for extra kick!

### ROCK FEST CAMPING FRIENDLY TIPS:

You can use precooked packaged bacon instead of cooking it ahead of time. It doesn't need to be kept in a cooler then. You can chop it up at your campsite when you need it. We use an electric griddle, but they also turn out great on a Blackstone. Pancake batter is a mess to clean up if you don't have a sink to wash the dishes in. Do yourself a favor, buy a whisk and cheap mixing bowl at a dollar store, and just throw them away.



“Every year, on Saturday morning, I make “Mancakes” for our group. They have become a Rock Fest tradition for us and were even added the name of our friends campsite, “Camp Corn Dog, Home of the Mancake Mafia”!”

- KRISTINE HALVERSON

# MINI PIZZAS

SUBMITTED BY:  
BENNETT SCHOLFIELD

“I love to make mini pizzas on the Blackstone, we get the naan bread minis from Aldi and all the pizza toppings! One of our favorites.”

- SHERRI



# MUSTARD PRETZEL DIP

SUBMITTED BY: COOLEY J PAULA

## INGREDIENTS

- 1 cup sour cream
- 1 cup mayonnaise
- 1 cup yellow mustard
- 1/2 cup sugar
- 1 packet ranch salad dressing mix
- 1/4 cup minced onions

## DIRECTIONS

Combine all ingredients, cover + refrigerate.



# ROCK FEST RIBS

SUBMITTED BY: MARK

## DIRECTIONS

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Dry rib racks day before cooking, wrap in saran wrap. First one in camp up start a fire.

Put tripods over fire rings and remove ribs from plastic wrap. Set on tripod grates.

Let fire almost burn out.

Mix a Grey Goose and Fresca, cut fresh lemon to taste.

Periodically toss in a small piece of wood in the fire, just enough to keep even heat within the fire ring. Should be able to hold hand at grate level and not burn. Object is to smoke, not cook.

As ribs begin to cook and dry, brush with olive oil.

Repeat steps 2 through 5 for 8 hours.

After about 8 hours on the smoke cut into one to see if done. If not, then bump up the heat until done.

After the bottle of Grey Goose is gone, designate someone to take care of it as you go take a nap.

## INGREDIENTS

- 1 bottle Grey Goose vodka
- 4 cans Fresca
- 1 fresh lemon
- 1 bag of ice
- Dry rub consisting of kosher salt, pepper, garlic powder and paprika
- 1 bottle olive oil
- 18 racks of baby back ribs





# THIRST QUENCHERS

# ALABAMA SLAMMERS

SUBMITTED BY: BRENT ANDERSON

## INGREDIENTS

- 1 Shot Sloe Gin, can use grenadine if Sloe Gin unavailable
- 1 Shot Amaretto
- 1 Shot Southern Comfort
- Fill shaker with Sunny D Tangy Orange Juice

## DIRECTIONS

Shake well and strain into your favorite drinking cup.

\*Can be made in any shaker with ice\*



# BENT NAIL SALOON CHERRY BOMBS

SUBMITTED BY: KARI PREUSS

## INGREDIENTS

- 1 ounce of Cherry UV Vodka
- 2 ounces of Voltage Mountain Dew

## DIRECTIONS

Holler out, “Who wants a Cherry Bomb?”  
Pour out, then pass a bomb cup to each person.  
Wait until they all have one to raise in the air, give  
a toast, yell “woo,” and drink together! It is the  
moment of silence when everyone drinks together  
that is magical and bonds us to that moment.

## TIPS & TRICKS

Chill ingredients in ice bath for at least an  
hour. If possible, use a cherry bomb cup with  
separate sections.

## ABOUT BENT NAIL

The Bent Nail Saloon was created as a traveling bar for Rock Fest in 1998 to meet people. The founder, Bill Dedrick, has attended every Rock Fest since it was called Shake, Rattle & Rock in 1994.

We serve 350 Cherry Bombs all at once at the Pre-Fest Meet and Greet on Wednesday prior to the grounds opening. Over the week, we probably serve 2,000 of these tasty treats.





# CAPTAIN MORGAN ROOT BEER FLOATS

## DIRECTIONS

Find yourself a nice big glass. Fill with ice. Add Captain Morgan with as little or as much as you please. Add in the Root Beer almost to the top, leaving room to top the drink off with some Rum Chata. ENJOY!

# CHOCOLATE COVERED BANANAS

SUBMITTED BY: LANE SOWERS

## DIRECTIONS

Start with a cup filled with ice, shot of Banana 99, top off with Mudslide. Refreshing, delicious and dangerous. You can thank me later.



# GASOLINE

SUBMITTED BY: RYAN BITTNER

## INGREDIENTS

- Hot cocoa
- Jameson whiskey
- Coffee

“The morning pick-me-up at our campsite, especially if it’s a cool/cold morning.”

- RYAN



# HILLBILLY LEMONADE

SUBMITTED BY: PAUL ANTHONY PROSECKY

## DIRECTIONS

Take a glass gallon jar and fill it to the top with ice.

Pour in two cups of vodka and one cup of sugar.

Quarter two lemons and two limes and squeeze them in there, too - rinds and all. The ice melts down after the vodka is added so there is room.

Put the lid on tight and wrap the glass jar in a towel. Shake for 20 minutes.

We pass the jar around a circle of friends and whoever is shaking gets to tell a story or a joke while shaking then pass on to the next person.

After 20 minutes unwrap the towel from the jar. The towel will be frozen to the jar. That’s the best part. We write a name on the jar in the ice. This one was named PanTara (Pantera) after my girlfriend.



**PASS IT AROUND THE CIRCLE OF FRIENDS UNTIL IT IS GONE. IF YOU DIDN'T SHAKE, YOU DON'T GET TO DRINK.**



# POOL WATER

SUBMITTED BY: #TONYTHEPOOLMAN

## INGREDIENTS

- Flavored vodkas of choice
- Polar Blast Hawaiian Punch for color

**BLUE AS THE WATER IN YOUR POOL.  
BENT NAIL TASTE-TESTED AND APPROVED**



# ROCKERS' BREAKFAST BLOODY

SUBMITTED BY: COURTNEY RICHARDSON

## DIRECTIONS

- 1/2 Clamato,
- 1/2 favorite bloody mix,
- Celery salt to taste,
- Garlic salt to taste,
- Dash of horseradish  
(gives you a little zip to wake you up),
- Pickle juice (MUST HAVE),
- Some sort of meat and cheese,
- Pickle, olive, etc. for garnish

**BEST PREMADE. ADD TO AN EASY POUR JUG**



**HERE'S TO GOOD FOOD, GREAT MUSIC, AND THE  
UNBREAKABLE BOND OF OUR ROCK FEST FAMILY.  
STAY HUNGRY FOR LIFE AND THIRSTY FOR ROCK!**

PRESENTED BY **BUD LIGHT.**

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· WHERE WE JUST ROCK. ·