

The background is a solid teal color. It is decorated with various white line-art icons. In the top left is a slice of watermelon. In the top center is a fork. In the top right is a bunch of grapes. In the middle left is another bunch of grapes. In the middle right is a banana. In the bottom left is a bunch of bananas. In the bottom center is a knife. In the bottom right is a citrus fruit, possibly an orange or grapefruit. There are also several small, stylized zigzag lines scattered throughout the background.

# 15

EASY ROASTING RECIPES



**WHAT CAN  
YOU ROAST?**



# SUGGESTIONS

Marshmallows



Sausages

Starbursts

Vegetables

Cinnabon

Apples





# *Honey Chicken Kabobs*

# INGREDIENTS

1/4 cup vegetable oil

1/3 cup honey

1/3 cup soy sauce

1/4 teaspoon ground black pepper

8 skinless, boneless chicken breast cut into 1 inch cubes

2 cloves garlic

5 small onions, cut into 2 inch pieces

2 red bell peppers, cut into 2 inch pieces

Arres skewers





## STEP ONE

In a large bowl, whisk together oil, honey, soy sauce, and pepper. Before adding chicken, reserve a small amount of marinade to brush onto kabobs while cooking. Place the chicken, garlic, onions and peppers in the bowl, and marinate in the refrigerator at least 2 hours (the longer the better).

## STEP TWO

Preheat the grill for high heat. Drain marinade from the chicken and vegetables, and discard marinade. Thread chicken and vegetables alternately onto the skewers.

## STEP THREE

Lightly oil the grill grate. Place the skewers on the grill. Cook for 12 to 15 minutes, until chicken juices run clear. Turn and brush with reserved marinade frequently.

# PROSCIUTTO & MOZZARELLA BALLS





# RECIPE

## Step 1

Wrap prosciutto around mini mozzarella balls.

## Step 2

Thread a cherry tomato, a prosciutto-wrapped mozzarella ball, and another tomato onto each skewer

## Step 3

Toast over a flame until the tomatoes blister

A close-up photograph of a hot dog on a metal grill. The hot dog is positioned vertically and is being cooked over a campfire. The fire is visible at the bottom of the frame, with bright orange and yellow flames. The grill is made of dark metal and is set over a bed of grey, charred logs. The background consists of a brick wall made of reddish-brown bricks. The text "Camping Hot Dogs" is overlaid in a large, white, serif font, centered over the hot dog and the grill.

# Camping Hot Dogs

# INGREDIENTS & STEPS

Hot Dogs

Frozen Dinner Rolls

Arres Hot Dog Forks

1. Let the dough rise for a couple hours
2. Wrap your hot dogs in dough: cut the dough into strips a couple inches wide, and then wrap your hot dog so it is completely covered. Secure the hot dog to the end of your roasting fork.
3. Take your time without getting too close to the fire. This way it gets cooked all the way through. Once you reach the end of the roasting process, move the hot dog closer to the heat for a nice browned top to the dough.



source: [diy.dunnlumber.com](http://diy.dunnlumber.com)

A close-up photograph of a grilled scallop wrapped in a strip of bacon, skewered on a wooden stick. The scallop is cooked to a golden-brown color with some charred edges, and the bacon is also cooked and slightly crisped. The background is blurred, showing other similar skewers.

# **GRILLED BACON-WRAPPED SCALLOPS**

High in fiber

Long shelf life



# INGREDIENTS

10 oz scallops

12 pieces bacon

Cayenne pepper

Salt

Arres skewers

## STEP ONE

Wrap the bacon around a scallop nicely and secure tightly with a metal skewer. You may thread two of them onto a skewer. Season both the surfaces of the scallop with some salt and cayenne pepper.

## STEP TWO

Heat up the grill and place the bacon-wrapped scallops on the grill.

## STEP THREE

Keep turning the scallops until the bacon becomes charred, brown and slightly crispy. Turn the skewers around so the bacon is grilled with direct heat. Grill until the bacon becomes nicely charred all around. Serve immediately.

# STUFFED PEPPERS



# RECIPE

## Step 1

Cheesy stuffed peppers are ideal for cooking over a campfire. Baby bells are best for skewer roasting, so pick up a bunch in a variety of colors for a pretty appetizer or side.

## Step 2

After cutting a slit in each, stuff with a cube of salty cheese like halloumi or feta

## Step 3

Roast until the skin blackens and blisters to give the peppers that desired smoky flavor



source: FoodNetwork.com





# RECIPE

Brie's creamy texture and rich flavor elevates the classic turkey sandwich, making it a fun option for kids and adults alike. Cut the sandwiches into 2-inch bites before skewering to ensure they are secure and won't tumble into the flames.

source: [FoodNetwork.com](https://www.foodnetwork.com)

A close-up photograph of several skewers of campfire cinnamon twists. The twists are golden-brown, twisted, and drizzled with white icing. They are arranged on a blue plate with white speckles. The text "CAMPFIRE CINNAMON TWISTS" is overlaid in the center in a bold, white, sans-serif font.

# **CAMPFIRE CINNAMON TWISTS**



# INGREDIENTS

2 tablespoons butter, melted

1/4 cup sugar

2 teaspoons ground cinnamon

1 tube (12.4 ounces)  
refrigerated cinnamon rolls with  
icing

Arres skewers

## STEP ONE

Place butter in a shallow bowl. In another shallow bowl, mix sugar and cinnamon. Set aside icing from cinnamon rolls.

## STEP TWO

Separate cinnamon rolls; cut each in half. Roll each half into a 6-in. rope. Tightly wrap one rope around a long metal skewer, starting 1/2 in. from end; pinch ends to seal. Repeat with remaining cinnamon rolls.

## STEP THREE

Cook over a hot campfire 4-6 minutes or until golden brown, turning occasionally. Brush with butter; sprinkle with cinnamon sugar. Transfer reserved icing to a resealable plastic bag; cut a small hole in a corner of bag. Drizzle over rolls.



# **HAM AND CHEESE SANDWICHES**



## RECIPE

On bread, spread mayonnaise, ham, cheese (of choice, but swiss would work well) and pickles.

Top with another slice of bread, and cut the sandwich into quarters.

Toast each quarter on a skewer until the cheese melts.

*Bon Appétit!*

source: [FoodNetwork.com](http://FoodNetwork.com)

A close-up photograph of several skewers of grilled vegetables. The vegetables include yellow bell peppers, red cherry tomatoes, green zucchini, and sliced red onions. The skewers are arranged in a cluster, and the vegetables show signs of being grilled, with some char marks visible. The background is a plain, light-colored surface.

# **BALSAMIC VEGETABLE SKEWERS**

## INGREDIENTS

- **For the Vinaigrette:**

- 1/4 cup balsamic vinegar
- 1/4 cup extra-virgin olive oil
- 1 tablespoon finely chopped parsley
- 1 tablespoon fresh juice from 1 lemon
- 2 teaspoons freshly minced garlic (about 2 medium cloves)
- 2 teaspoons Dijon mustard
- 2 teaspoons finely chopped thyme
- Kosher salt and freshly ground black pepper

- **For the Skewers:**

- 1 large zucchini, ends trimmed, halved lengthwise, and cut into 3/4-inch slices
- 1 large yellow squash, ends trimmed, halved lengthwise, and cut into 3/4-inch slices
- 1 large red onion, cut into 1-inch cubes and separated into 3-layer segments
- 2 medium red, yellow, or orange bell peppers, stemmed, seeded, and cut into 1-inch squares
- 1 pint grape tomatoes

## DIRECTIONS

1. **For the Vinaigrette:** Whisk together balsamic vinegar, oil, parsley, lemon juice, garlic, mustard, and thyme in a small bowl. Season with salt and pepper. Place all vegetables in a large bowl, add vinaigrette, and toss to coat.

2. **For the Skewers:** Skewer vegetables, alternating between zucchini, yellow squash, red onion, bell peppers, and tomatoes. Reserve any remaining vinaigrette in bowl.

3. Light one chimney full of charcoal. When all charcoal is lit and covered with gray ash, pour out and spread the coals evenly over entire surface of coal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Grill skewers, turning, until vegetables are browned around the edges and beginning to soften, 5-8 minutes total. Transfer skewers to platter and spoon on reserved vinaigrette. Serve immediately.

# *Roasted Potatoes*

- *Peel the potatoes and cut them into big pieces*
- *Melt butter and roll the potatoes pieces*
- *Sprinkle with salt and pepper*
- *Roast the potatoes pieces until they become brown*





# **SWEET PLANTAIN TREATS**

7 ounces dark chocolate,  
coarsely chopped

2 ripe plantains

1/2 cup brown sugar



Over medium heat, in a small saucepan, warm up some water, then put a smaller saucepan on top to make a water bath or bain marie. Melt the chopped chocolate in the top saucepan.

Peel and discard both ends of the plantains. Slice the plantains into 8 pieces each, then roll them in brown sugar. .

Roast the plantains.

Serve with the warm chocolate


**PEOPLE WHO LOVE  
TO EAT ARE ALWAYS  
THE BEST PEOPLE.**

Julia Child

# Roasted Apples

- *Mix the sugar and cinnamon on a plate and set aside.*
- *Plunge your skewer through the top of the apple and make sure that it's secure and won't slide off.*
- *Roast the apple until the skin will bubble, wrinkle, blacken, and crack*
- *When ready, peel the apple skin with much care since the apple will be very hot*
- *Roll your apple in the cinnamon and sugar mix.*



A close-up, vertical shot of a stack of three smores. Each smore is made with a golden-brown graham cracker, a thick layer of white marshmallow, a drizzle of dark chocolate, and two fresh raspberries. The stack is slightly offset, showing the layers of each individual smore. The background is dark and out of focus.

# **FRUIT SMORES**

## STEP ONE

Spread one cracker with the Nutella.  
Place the raspberries or any other fruit in each corner of the Nutella topped cracker and one in the middle.

## STEP TWO

Roast the marshmallows using Arres forks

## STEP THREE

Sandwich the marshmallow between the crackers and press down firm enough for the marshmallow to stick.

# **SAMOA S'MORES**



Marshmallows

Caramel Coconut Cookies

Arres marshmallow  
roasting forks



There are some things that just go together. Campfires and s'mores are two of those things.

These s'mores get a serious upgrade, featuring caramel coconut cookies in lieu of graham crackers.

The hot marshmallow will melt the cookie's chocolate drizzle to a messy-fingered finish (so double up on napkins)

source: [FoodNetwork.com](https://www.foodnetwork.com)

# *Peanut Butter & Jelly S'mores*





## RECIPE

Spread peanut butter and jelly  
on two graham crackers,

Roast the marshmallows using  
Arres forks.

When marshmallows are ready,  
add them and sandwich

*Enjoy!*



source: [kyleekitchen.blogspot.ro](http://kyleekitchen.blogspot.ro)

The background is a solid teal color. It is decorated with various white line-art icons related to food and dining. These include a slice of watermelon in the top left, a bunch of grapes in the top right, a banana in the middle right, a bunch of grapes in the middle left, a bunch of bananas in the bottom left, a knife in the bottom center, a whole fruit (like an orange) in the bottom center, a fork in the top center, and several small zigzag lines scattered throughout.

Thank you!

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