

# The Campers' COOKBOOK

Our Guests' Favorite Recipes To Share

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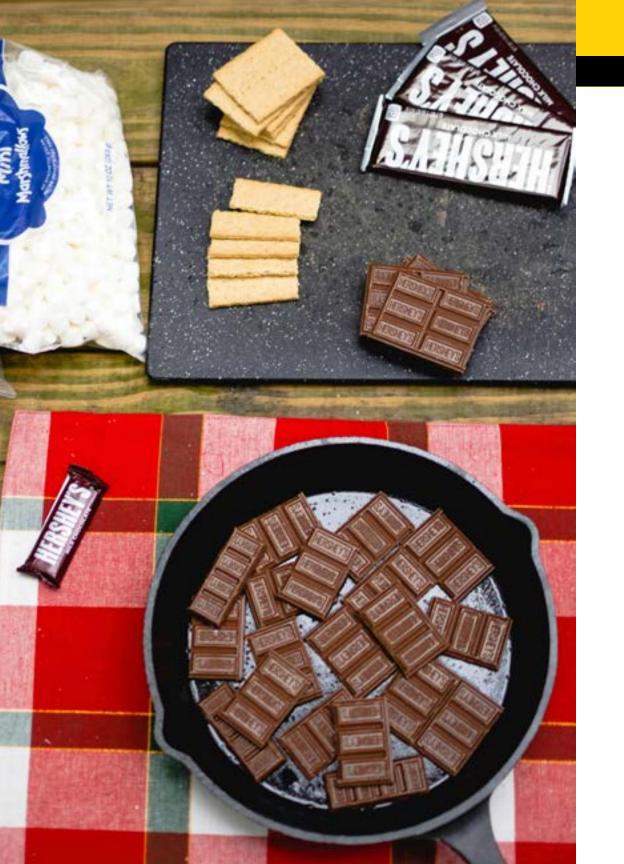


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Throughout this cookbook, QR Codes are located in the bottom, inside corner of the page.

How to Use the QR Code:

- Scan QR Code: Use your smartphone or tablet to scan the QR code provided in this cookbook. You can use any QR code scanner app available on your device.
- Access Additional Content: Once scanned, you'll be directed to additional content related to the recipe you're viewing. This may include video tutorials, cooking tips, or printable versions of the recipe.
- 3. Enjoy Enhanced Experience: Dive deeper into the culinary journey with interactive elements, such as additional camping recipes or information about KOA campgrounds and our KOA Rewards program, all accessible through the QR code.
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- 5. Repeat: Feel free to scan other QR codes throughout the cookbook to explore more enriching content related to each recipe.

## **AIR FRYER NACHOS**

#### Shopping List:

#### • 1 pound ground beef

- 1 envelope taco seasoning
- 3-4 cups sturdy tortilla chips
- 2-3 cups shredded cheddar and/or pepper jack cheese
- 1 can black beans, drained and rinsed
- Toppings of choice: sour cream,
- guacamole, sliced jalapeno, pico de gallo, salsa, chopped
- green onions, sliced

black olives, fresh

lime wedges

6

1. Brown ground beef in a large nonstick skillet. Drain any excess fat.

**Directions:** 

- 2. Add taco seasoning and water according to pack instructions.
- 3. Line air fryer with parchment paper or aluminum foil.
- 4. Place a layer of chips in the bottom of air fryer. Add a layer of taco meat and beans, to taste, and top with a layer of cheese. Repeat two more times (depending on the size of our air fryer
- basket fill to an inch below the top, max).

5. Air fry for 5 minutes at 350°F.

6. Add toppings and serve immediately.

## HONEY CORNFLAKE COOKIES

**Directions:** 

#### Shopping List:

- 1/4 cup salted butter
- 1/3 cup honey
- 1/3 cup sliced almonds
- 2 <sup>1</sup>/<sub>2</sub> cups cornflakes
- Sprinkles, for garnish
- Flaky sea salt, for garnish
- Dark or milk chocolate melting wafers for dipping, optional

- 1. Preheat oven to 325°F. Line 2 baking sheets with parchment paper.
- Melt butter and honey in a large non-stick skillet. Bring to a simmer over medium low heat and cook for 3-4 minutes, swirling the pan several times. Do not brown.
- 3. Add almonds and cornflakes and gently stir until all pieces are coated with honey mixture.
- 4. Use a small scoop or spoon to create 1-inch mounds of the cornflake mixture on the prepared pans. Top each with sprinkles and a pinch of sea salt.
- 5. Bake for 10 minutes. Remove from oven and let cool on pan for 15 minutes until firm.
- 6. While cookies are cooling, melt chocolate in a double boiler or a heat-safe pan set over simmering water. Alternately, microwave according to pack instructions.
- 7. Dip the bottom of each cookie in chocolate and place back on the parchment paper. Refrigerate until set.
- 8. Makes about two dozen.



