



Stuffed whole fish gets crispy over an open fire.

LIVE *fire* LIFE

Learning to cook in the wild takes a little trial by fire—and plenty of advance prep

BY LIA GRABOWSKI
PHOTOGRAPHY STEPHEN BLACKMON

I DIDN'T GROW UP CAMPING. My family's version of "outdoorsy" was a cabin on the lake: Plenty of time around a bonfire or out on the water, but the closest we came to roughing it was not having air conditioning—which, in Northern Michigan, isn't exactly a hardship.

My husband Connor, however, has a long family history of camping, be it in a tent or a camper. My father-in-law, Randy, is one of five kids and when he was growing up, family vacations meant piling into a tent for an affordable excursion away from home. Connor was in Boy Scouts for years, and he and Randy still reminisce frequently about their trip to Northern Tier, a ten-day canoeing trip through the wilderness and boundary waters of Minnesota and Ontario. No one wants to be the princess who's afraid to get their hands dirty—to fit in with this new side of my family, I needed to embrace outdoor adventure.





Snack on hand pies and kale salad while other dishes are over the fire.

I was the catalyst for my and Connor's first camping trip together. We bought a small tent but it sat in the closet of our apartment for over a year. Finally, determined to prove I could handle the outdoors, I bought as much gear as I could get my hands on—a pair of blankets, inflatable pillows, LifeStraws, a first aid kit. I scoured blogs for the best suggestions and recommendations, and read every *Wirecutter* article on camping-related equipment. I was determined to be prepared.

Yet, I hardly thought about the one thing that would connect me with the outdoors more than anything else: the food. I had a small mess kit, a camp stove, and my trusty cast-iron pan (a Christmas gift from Randy years prior, in fact). But I didn't give a whole lot of thought to what I'd be cooking in the woods—I just wanted to get out there to prove that I could, both to my admittedly hesitant husband and to myself. Last year, I found a last-minute campsite at a state park near Columbia, South Carolina, for Memorial Day weekend and spent two days unpacking and repacking

the large plastic totes holding our gear, running through list after list of everything we could possibly need.

It turned out to be one of the hottest Memorial Day weekends on record. Thankfully our campsite had a potable water spigot because otherwise, we may have keeled over from dehydration. Our dog, Tyrion, must have thought we were trying to kill him as we trudged on mile-long hikes, dipping our instant-cool neck gaiters in the river we trudged along, wrapping them around his head to keep him from overheating. The cooler's ice melted almost immediately, leaving my nicely prepped breakfast burritos completely waterlogged. Tyrion slipped out of his leash in the pitch-black darkness that night and after a few frantic minutes, we found him eating our campsite neighbor's discarded taco filling. And we had a two-person tent for us and the hundred-pound dog when it was nearly 90 degrees in the middle of the night.

But I loved it.

Even though we were only eating hot dogs, cans of baked beans, and premade

peanut-butter-and-jelly sandwiches, I was filled with inspiration for prepping and eating meals made for the outdoors. Connor poked fun at me for the impracticality of wanting to cook everything over fire. ("No one starts a campfire just to make breakfast," he argued.) But to me, there's something deeply alluring about cooking that way. After my soggy breakfast burritos, burnt skillet cinnamon rolls, and a lackluster foil-packet dinner, I was determined to translate the kinds of food I made at home into camp-friendly versions that brought out the best of the surroundings—and I swore to take my food prep game to a new level.

Shakshuka, a North African dish of stewed tomatoes and eggs, was the first successful adaptation I managed. By chopping vegetables and mixing single-serve spice blends ahead of time, it was an easy and foolproof dish to make on a camp stove or over open fire. Lunch has always been the hardest, as we usually want something portable to take on a hike without the added weight of ice packs. I started with an on-the-go charcuterie spread of sliced salami and hard cheese paired with a homemade trail mix and that evolved into hand pies, the transportable lunch popular among Appalachian coal miners. My tomato pie iteration, in particular, has become a Southern-inspired hit.

Most of what I've learned from my camping adventures thus far has come by way of doing things exactly wrong the first time, but I've picked up a few lessons along the way. Prepare everything you possibly can ahead of time (that means chopping veggies, portioning spices, making sauces and side dishes—whatever will make your life slightly easier out in the wilderness); bring or gather double the amount of firewood you think you'll need; invest in a high-quality cooler; and don't be afraid to just get out there. There's very little that can't be solved around a campfire with loved ones—maybe with a s'more in hand.

MAKE AHEAD LEMON-ALMOND SNACK BITES
MAKES 12 TO 18 BITES

These snack bites are easy to throw together ahead of time and make a great

alternative to prepackaged protein bars. It's easy to adjust to your liking as well—fold in cranberries, coarsely chopped nuts, or mini chocolate chips in place of the dried cherries; use a different nut butter or swap in coconut oil; try maple syrup instead of honey.

2 cups almond flour
¼ cup almond butter
½ teaspoon almond extract
Juice and zest of 1 lemon
¼ cup honey
¼ teaspoon salt
¼ cup dried cherries, chopped

In a food processor, combine all ingredients except dried cherries. Process until well-combined and mixture begins to come together. Transfer to a mixing bowl and fold in chopped dried cherries. Scoop 1 heaping tablespoon at a time and, using your hands, form into a ball. Arrange snack bites on a baking sheet and refrigerate for at least 30 minutes before transferring to an airtight container.

MAKE AHEAD TRAIL MIX
MAKES 2 CUPS

If there's one quintessential camp food, it's trail mix. The blend of salty, sweet, crunchy, and chewy is endlessly customizable when you make it yourself. The key is to get an appropriate balance of protein, carbs, and sugar while also putting together flavors you enjoy eating. A good rule of thumb is a 1:2:4 ratio—one part sweet treats, such as M&Ms, to two parts dried fruit, to four parts salty, crunchy pieces like roasted, salted nuts. Once you've got the basics down, you can easily jazz it up with other add-ins.

1 cup pecan halves, chopped
2 tablespoons neutral oil, such as grapeseed
1 teaspoon ground ginger
1 teaspoon cinnamon
½ teaspoon ancho chile powder
1 cup roasted, salted pepitas
½ cup dried apricots, chopped
¼ cup toasted coconut chips

1. Preheat oven to 350 degrees. In a mixing bowl, toss pecans with oil and spices. Spread onto a baking sheet and roast

until fragrant, 5 to 8 minutes, stirring halfway through. Set aside to cool.

2. In an airtight container, combine roasted pecans with pepitas, dried apricots, and coconut chips.

MAKE AHEAD SAVORY HAND PIES
MAKES 12 HAND PIES

What could be better than summery vegetables and flaky pie crust? Making it portable! Hand pies are an easy way to bring fresh-baked flavor to your hike. This version of tomato pie is tangy, cheesy, and hearty enough to keep you fueled. It's also a great way to use up overripe tomatoes that are past their salad-worthy prime.

8 ounces room-temperature cream cheese
1 cup shredded cheddar
1 cup diced tomatoes, drained
½ cup chopped basil
Salt and freshly ground black pepper
1 batch pie dough (recipe follows)
Instant mashed potato flakes
1 egg yolk

1. In a mixing bowl, stir together cream cheese and shredded cheddar until well-combined. Fold in diced tomatoes and chopped basil. Season with salt and

pepper to taste. Refrigerate until ready to use.

2. Roll out pie dough to about ⅛-inch thickness. Cut out twelve 5-inch circles, re-rolling dough as necessary to use up scraps. Arrange circles in a single layer on a parchment paper-lined baking sheet and refrigerate for 30 minutes.

3. Preheat oven to 350 degrees. Lightly sprinkle dough rounds with instant mashed potato flakes. (This helps absorb moisture from the filling to prevent a soggy crust.) Scoop about 1 heaping tablespoon of chilled filling onto each dough round. Using your fingers, lightly wet the edge of each dough round with water. Fold dough over filling and pinch edges together to seal. Optionally, use a fork to crimp edges. Use a paring knife to cut a small slit in the top of each pie for steam to escape.

4. In a small bowl, beat egg yolk with 1 tablespoon water and a pinch of salt to make an egg wash. Brush hand pies with egg wash, then bake until golden brown, about 30 minutes. Allow to cool before transferring to an airtight container and refrigerating.

PIE DOUGH
MAKES ONE DOUBLE-CRUST PIE OR 12 HAND PIES

A version of this recipe by Keia Mastroianni



Enjoy half the hand pies before dinner and pack the others for the trail.

anni appeared in the April/May 2019 issue of the Local Palate. It's been my go-to ever since for an easy, undeniably flaky crust. In this version, I've tweaked it to skew savory as a pairing for the tomato pie filling. You can make the dough ahead of time and keep it, tightly wrapped, in the freezer—just let it thaw in the fridge overnight before rolling out.

2½ cups plus 2 tablespoons flour
1 teaspoon kosher salt
1 tablespoon freshly ground black pepper
1 cup unsalted butter, cubed and chilled
3 tablespoons apple cider vinegar
Ice water

1. In a large mixing bowl, whisk together flour, salt, and pepper. Using a bench scraper or pastry blender, begin to roughly cut butter into flour. When largest pieces have been incorporated, use your hands to pinch and flatten butter pieces, continuously coating butter with flour. The mixture will begin to look like crumbs with pea-sized pieces of butter scattered throughout.
2. In a measuring cup, combine apple cider vinegar with enough ice water to reach ½ cup. Add liquid, a little at a

time, to flour mixture and incorporate by tossing together. (It will become shaggy, but never tacky.) Once dough comes together, form it into a disk, cut in half, and form into two smaller disks. Wrap and refrigerate for at least 1 hour and up to overnight.

MAKE AHEAD **KALE SALAD**
SERVES 4 TO 6

This is an easy make-ahead option: Dressing the kale leaves and letting them sit overnight helps soften up the leaves. Once fireside, just add the remaining ingredients for a quick, healthy starter.

Juice of 1 lemon
1 teaspoon smoked paprika
1 teaspoon ground cumin
¼-½ cup olive oil
Salt and pepper to taste
4-6 cups chopped kale leaves
½ cup radish slices
¼ cup chopped white onion
4 tomatoes, cut into wedges

1. In a small bowl, combine lemon juice, paprika, and cumin. While whisking, slowly drizzle in olive oil to emulsify. Sea-



Start your fire-side meal with the kale salad.

- son with salt and pepper to taste.
2. In a large bowl, drizzle chopped kale with dressing. Massage dressing into kale leaves until well-coated, 3 to 5 minutes. (At this point, kale can be refrigerated overnight.)
3. Add radish, onion, and tomatoes to salad and toss to combine.

BREAKFAST HASH
SERVES 2 TO 4

3 tablespoons butter, divided, plus more as needed for potatoes
10-12 small Yukon gold potatoes, diced
Salt and pepper to taste
1 tablespoon smoked paprika
1 bell pepper, diced
1 sweet onion, diced
2-4 eggs

1. Build a campfire or prepare a grill. Heat a deep cast-iron skillet until lightly smoking. Add 2 tablespoons butter and, once melted, add potatoes. Season with salt, pepper, and smoked paprika. Cook, adding more butter as needed, until potatoes are crispy on the outside and easily pierced with a fork. Add diced bell pepper and onion and cook until vegetables are softened. Add more salt and pepper to taste. Move to indirect heat to keep warm.
2. Heat a cast-iron skillet until lightly smoking. Melt 1 tablespoon butter. Once butter has stopped foaming, crack eggs



Canned tomatoes and prepped veggies make shakshuka simple.

into skillet. Cook to desired doneness (we prefer a runny yolk for this dish). Plate potatoes and top with fried egg.

CAMPFIRE SHAKSHUKA
SERVES 2 TO 4

This is one of the first "gourmet" camping meals I successfully made and it's become part of our regular rotation. By chopping peppers and combining seasonings in advance, it's as easy as pouring everything into the pot at the proper times. We like it for a hearty breakfast, but it can work for any meal.

1 tablespoon butter
1 bell pepper, diced
1 fresno pepper, diced
1 sweet onion, diced
1 (28-ounce) can whole tomatoes
Salt and pepper to taste
1 teaspoon smoked paprika
1 teaspoon cumin seeds
1 teaspoon dried oregano
½ teaspoon ground coriander
4 eggs
Garnish: Crumbled feta or queso fresco and chopped cilantro

1. Build a campfire or prepare a grill for two-zone cooking. Heat a deep cast-iron skillet until lightly smoking. Move to indirect heat and add 1 tablespoon of butter. Once melted, add diced peppers



Finish the breakfast hash with a fried egg.

GET THE GOODS

Now that we've graduated from car camping to hike-in, it's been another adjustment to pare down the materials we bring with us—no one wants to make ten trips to the car, no matter how much you miss the comforts of home. For me, it's a balance of bringing the necessary equipment while focusing on items that are multi-purpose, collapsible or otherwise made to be portable, and sustainable. One of the most important tenants of spending any time outdoors is "leave no trace." That means no trash, plastic bags, or wildlife-damaging chemicals left behind, and I'm always on the hunt for eco-friendly products that will make our outdoor adventures easier. Here are some of my favorite finds.

YETI 45 HARD COOLER

There's a reason Yeti is synonymous with quality coolers. After a failed excursion with a generic cooler bag, we decided to break out the big guns, and it's paid off in spades. By chilling all our ingredients beforehand and being strategic about keeping the cooler closed as much as possible, we can keep ice solid for a weekend's worth of groceries with ease. Plus, the included wire basket helps keep things organized. This version is perfect for car camping or a short hike-in; for backcountry, Yeti's backpack models are the move. yeti.com

BAREBONES ENAMELWARE

For a waste-free ethos, paper plates are a no-go. Enamelware is the perfect alternative: It's lightweight, durable, and aesthetically speaking, it's quintessential for the camping experience. Barebones' enamel-

ware dining collection includes two plate sizes, cups, and bowls in four colorways for you to mix-and-match to your heart's content. barebonesliving.com

PORTER INSULATED BOTTLE

This travel bottle is made from double-walled stainless steel, perfect for keeping morning coffee or tea hot for up to 12 hours or iced drinks cold for 24 hours, while the ceramic coating keeps your drinks from picking up any metallic taste. The leakproof lid makes it easy to toss into a backpack for a hike, meaning you can ditch single-use water bottles for good. wandpdesign.com

WELL TOLD FLASK

If you want to look beyond beer for a fireside beverage, a flask is the way to go. We love the sleek feel and elegant design of Well Told's stainless steel flasks, which can be customized with mountain or canyon topography, city or state maps, or a star constellation. Pick one up as a memento of your favorite hike or camping spot. welltolddesign.com

LODGE WANDERLUST 3.2 QUART CAST IRON CABIN COMBO COOKER

While bringing twelve pounds of cast iron may feel excessive for a hike-in campsite, this skillet and dutch oven combo is perfect if you plan to do a lot of cooking. The pre-seasoned skillets stand up to the high heat of a campfire and the two skillets fit together to act as a lid for one another, reducing the need for aluminum foil to keep heat in. lodgecastiron.com

and onion. Cook, stirring occasionally, until softened, about 10 minutes. Add whole tomatoes and their juices, salt and pepper, paprika, cumin, oregano, and coriander. Cover pan and let cook for 10 to 15 minutes, stirring occasionally and breaking up tomatoes with a wooden spoon. Season with more salt and pepper to taste.

2. Once mixture has thickened, create 2 to 4 wells and crack an egg into each. Cover pan again and cook until eggs are set, 3 to 5 minutes. To serve, sprinkle with crumbled feta or queso fresco and top with chopped cilantro.

STEAK TACOS
SERVES 2 TO 4

Tacos are one of the easiest camping meals, but this fire-roasted salsa verde takes things up a notch. The light char and tangy tomatillos bring the acid to complement a hearty steak, but it's also

great on chicken or fish.

- 5-6 tomatillos
- 1 jalapeño
- ½ bunch cilantro, chopped, plus more for garnish
- ½ white onion, diced, plus more for garnish
- Juice of 1 lime
- 2 steaks best for grilling, such as chuck-eye, flat-iron, or top sirloin
- Salt and pepper to taste
- 3 garlic cloves, peeled and smashed
- 6 tortillas
- Queso fresco for garnish

1. Build a campfire or prepare a grill for two-zone cooking. Roast jalapeños and tomatillos directly on grill grate over flames until well-charred and softened. Remove from grate and set aside to cool.
2. Once tomatillos are cool to the touch, gently rub away any remaining husks. Remove and discard tomatillo and jalapeño

stems. Mash tomatillos and jalapeño in a bowl and stir in cilantro, chopped onion, and lime juice. Season with salt and pepper to taste, then set salsa verde aside until ready to assemble tacos.

3. Generously season steak with salt and pepper. Lightly oil cast-iron skillet and heat over indirect heat until lightly smoking. Add smashed garlic cloves. Add steaks and sear hard on both sides, about 4 to 5 minutes per side. Set steaks aside to rest for at least 10 minutes, then thinly slice against the grain. Serve on tortillas with salsa verde, more chopped onion and cilantro to taste, and a sprinkle of crumbled queso fresco.

FIRE-ROASTED STUFFED WHOLE FISH
SERVES 2

I grew up fishing with my family, which meant more than a few fish dinners when we had a good day on the lake. As a kid, I was all about the fried fish, but

now I can appreciate the perfectly crisp skin achieved with a cast-iron pan.

- Neutral oil, such as grapeseed
- 2 (1-2 pound) whole fish, such as trout, striped bass, or porgy, scaled and gutted
- 1 lemon, sliced into wheels
- ½ bunch cilantro leaves and tender stems
- Salt
- 2 tablespoons butter
- Chimichurri for serving (recipe follows)

1. Prepare a campfire or grill. Oil a cast-iron skillet and heat until lightly smoking. Meanwhile, generously salt chest cavity of fish and stuff with lemon wheels and cilantro. Carefully score flesh, then rub fish with oil and generously salt.
2. Place one fish onto cast-iron pan and let cook for about 5 minutes. Add 1 tablespoon butter (this helps deglaze and release the fish from the pan). Using a fish spatula and tongs, gently flip fish and cook on opposite side for another 5 minutes, until flesh is opaque and fish is cooked through. Repeat process with second fish, re-oiling the skillet in between. Serve with chimichurri.

CHIMICHURRI

- ¼ cup chopped cilantro
- 2 tablespoons capers, plus more as needed
- Juice of 1 lime, plus more as needed
- ¼-½ cup olive oil
- Salt to taste

In a mixing bowl, combine cilantro, capers, and lime juice. While whisking vigorously, slowly drizzle in olive oil to emulsify. Season with salt, taste, and add more capers, lime juice, or salt as needed. Chimichurri sauce can be made ahead and kept, refrigerated, for up to 1 week.

CHIPOTLE-LIME CORN
SERVES 4

This is an easy way to jazz up simple corn on the cob with a make-ahead compound butter. Adjust the amount of adobo sauce to taste—we like it spicy!

- ¼ cup room-temperature butter
- Juice of ½ lime



In the spirit of packing light, use the back of a chef's knife to descale the fish.



Toss the tortillas over the fire to crisp them up.



Direct fire delivers the best char on fresh tomatillos.

- 1-2 tablespoons adobo sauce (from a can of chipotles in adobo)
- Salt
- 4 ears of corn, shucked

1. In a small bowl, stir together butter, lime juice, adobo sauce, and a sprinkle of salt until well-combined. Compound butter can be made in advance and kept refrigerated until ready to use.
2. Prepare a campfire or grill. Prepare a double layer of aluminum foil for each corn cob. Add about 1 tablespoon of compound butter to each, then wrap each corn cob tightly in foil, twisting the ends to seal well. Place foil packets directly on hot coals or grill grate. Cook, flipping occasionally, for 10 to 15 minutes. Set aside to cool slightly before carefully unwrapping. Season with more butter, lime juice, or salt to taste.

MAKE AHEAD SPICY WATERMELON SALAD
SERVES 4

Take the ultimate summer fruit to the next level with this sweet-spicy combination. The kick of quick-pickled jalapeños and chile-lime salt, balanced with the sweetness of a honey-lime dressing make this a perfect side dish for any grilled meats or lunchtime

sandwiches. Add as little or as much of the cooling feta and mint as needed to adjust the spiciness to your liking.

For the pickled jalapeños:

- 1 jalapeño, thinly sliced
- ½ red onion, thinly sliced
- Juice of 1 lime
- 1½ teaspoons salt
- 1 teaspoon sugar

For the watermelon salad:

- Zest and juice of 1 lime
- 1 tablespoon honey
- 1-2 teaspoons Tajín
- Salt to taste
- 4 cups cubed watermelon
- 1 large cucumber, peeled and sliced into half-moons (about 1 cup)
- ½-1 cup crumbled feta
- ¼-½ cup chopped mint leaves

1. **Make the pickled jalapeños:** In a small bowl, combine jalapeño, red onion, lime juice, salt, and sugar. Set aside to pickle for at least 1 hour or overnight.

2. **Make the watermelon salad:** In a large bowl, whisk together lime juice, lime zest, honey, Tajín, and a pinch of salt. Add watermelon and cucumber to honey-lime dressing and toss to combine.

3. Once jalapeños are pickled, drain liquid and toss jalapeños and onions with



watermelon salad. Just before serving, toss with feta and mint.

SKILLET COBBLER SERVES 2 TO 4

This recipe is easily adapted to any fruit you like—for best results, look for what's in season and just this side of over-ripe. Just be sure to adjust the amount of sugar to your liking based on how sweet the fruit is: A perfectly in-season peach, for example, may not need any sugar at all.

For the topping:

1 cup almond flour
1 cup rolled oats
½ cup room temperature butter
1 teaspoon ground ginger
1 teaspoon ground cinnamon
¼ cup brown sugar

For the base:

2 stalks rhubarb, chopped
2 pints blackberries, plus more for garnish
¼ cup sugar
Zest and juice of 1 orange
Toasted coconut chips

1. Make the topping: In a mixing bowl, stir together all topping ingredients until well-combined. Set aside until ready to use.

2. Make the base: Prepare a campfire or grill for indirect cooking and heat a deep cast-iron skillet. Add fruit, sugar, and orange zest and juice. Cook, stirring

occasionally, until blackberries begin to break down, about 10 to 15 minutes.

3. Sprinkle fruit with topping mixture, then cover and let cook until topping is browned and filling is bubbly, another 5 to 10 minutes. Serve topped with coconut chips and fresh blackberries.

ULTIMATE S'MORES

We all know how to make a s'more—the ooey-gooey treat is fundamental to any childhood, and those three simple ingredients can bring back all sorts of nostalgic memories. But there's a world full of variations out there ready to be explored! Love Reese's peanut butter cups? Put them on a s'more. Girl Scout cookies? Swap the graham crackers and you're ready to go. Ever tried toasting a gourmet, handmade marshmallow? If not, I'd argue you haven't truly lived. This non-recipe recipe compels you to break out of the Hershey's and Jet-Puff mindset. The sky's the limit—especially when it comes to double- and triple-stacking. My go-to? Ghirardelli raspberry-filled dark chocolate squares.

BLACKBERRY GIN SMASH MAKES 2 COCKTAILS

A smash is a great way to use up extra ingredients you may have on hand—a few leftover blackberries from the cobbler (page 66), lemons from the stuffed whole fish (page 64), and mint from the watermelon salad (page 65) make for a light, refreshing cocktail when mixed with gin and soda. Don't be afraid to experiment!

¼ cup blackberries, plus more for garnish
1 lemon, sliced into wedges
4 ounces gin
Soda water
Garnish: Mint sprigs

In two glasses (or mugs), muddle a couple blackberries with lemon wedges to release their juices. Add 2 ounces gin to each and stir to combine. Top with ice and soda water. Garnish with more berries, a lemon wedge, and a sprig of mint.

MAKE AHEAD FLASK COCKTAILS

You don't want to lug a whole bar's worth of ingredients to have a fun drink at a campsite. It's as easy as pre-batching ahead of time, the same way I suggest you prep cooking ingredients. This idea works best with spirit-forward drinks, but a bottle of soda water or other mixer on hand makes for an easy highball.

CAMPFIRE OLD FASHIONED MAKES 1 COCKTAIL

2 ounces smoky bourbon or whiskey, such as Corsair Triple Smoke
1 teaspoon juice from a jar of bourbon cherries
Dash Angostura bitters
Dash orange bitters

Combine all ingredients in a mixing glass, then funnel into a flask. Serve neat or with an ice cube.

RUM & COLA MAKES 2 COCKTAILS

2 ounces rum
½ ounce cola syrup, such as J.T. Cooper's Sugar & Spice Cola
Soda water
Lemon or lime wedge, optional

Combine rum and cola syrup in a mixing glass, then funnel into a flask. To drink, pour into a glass or camp mug over ice and add soda water to top. Garnish with a lemon or lime wedge, if available.

WANDERING MULE MAKES 1 COCKTAIL

2 ounces vodka
½ ounce ginger syrup, such as Liber & Co. Fiery Ginger
Soda water
Lime wedge, optional*

**For a camp-friendly alternative to bringing a whole lime, try True Lime crystallized lime packets.*

Combine vodka and ginger syrup in a mixing glass, then funnel into a flask.

The campfire delivers maximum meltage to perfectly sized chocolate squares.

