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Gourmet Camping – Gourmet Dishes for Your Next “Glamping Trip”

Who says you have to rough it to enjoy the great outdoors? Glamping, a term that combines camping with glamour, is one of the latest travel trends. Many parks have set up special campsites with tents or cabins decked out with beds, stoves and other amenities.

Skip the burnt hot dogs and canned beans! Instead, serve our Rosemary and Lemon Grilled Rib Eyes. Pack the steaks and marinade together in a zip-lock bag in your cooler. Once your camping grill is fired up, your entrée will be ready in minutes.

For a side dish, bring our Athenian Potato Salad, a flavourful, Greek-inspired take on a traditional favourite. Potatoes, green beans, dried tomatoes, olives and feta are tossed in a light lemon, Dijon and rosemary dressing – no one will miss the creamy, mayo-laden version from the deli!

Get your greens in with our simple Asparagus with Gremolata Butter. Steam the asparagus at home before packing it in your cooler. At camp, simply sauté the asparagus with a bit of butter, parsley, lemon and garlic.

ROSEMARY AND LEMON GRILLED RIB EYES

2 tbsp (25 mL) chopped fresh rosemary
2 tbsp (25 mL) olive oil
2 tbsp (25 mL) fresh lemon juice
1 tsp (5 mL) grated lemon peel
1/2 tsp (2 mL) freshly ground pepper
1/4 tsp (1 mL) salt
2 cloves garlic, crushed
4 rib-eye steaks, 1 inch (2.5 cm) thick

To prepare marinade, combine all ingredients except steaks in a heavy zip-lock plastic bag. Add steaks and squeeze bag to coat steaks with marinade; seal bag. Let stand for a minimum of 30 minutes. Remove steaks from marinade; discard marinade. Grill steaks over medium heat on natural gas barbecue to desired doneness. Serves 4.

ATHENIAN POTATO SALAD

4 cups (1 L) halved small red potatoes
2 cups (500 mL) green beans, trimmed and halved
2 tbsp (25 mL) fresh lemon juice
1 tbsp (15 mL) Dijon mustard
1/2 tsp (2 mL) hot pepper sauce
1/4 tsp (1 mL) rosemary, crumbled
1/4 tsp (1 mL) salt
3 tbsp (40 mL) olive oil
1 tbsp (15 mL) chopped dried tomatoes
1/2 cup (125 mL) kalamata olives, pitted
1/2 cup (125 mL) shredded feta cheese

Place potatoes in a medium saucepan and cover with water. Bring to a boil; reduce heat and simmer until potatoes are almost tender, about 10 minutes. Add beans and cook 4 - 5 minutes or until potatoes and beans are tender; drain. To prepare dressing, whisk together next 5 ingredients (lemon juice through salt) in a serving bowl. Gradually whisk in oil until blended. Stir in tomatoes. Toss hot potatoes and beans with dressing. Refrigerate until cold. Stir in olives and feta cheese. Cover and refrigerate until serving or for up to 4 hours. Serves 6 - 8.

ASPARAGUS WITH GREMOLATA BUTTER

2 lb (1 kg) asparagus, trimmed
2 tbsp (25 mL) butter
2 tbsp (25 mL) chopped fresh parsley
2 tsp (10 mL) grated lemon peel
1 clove garlic, finely chopped
2 tbsp (25 mL) fresh lemon juice

Steam asparagus just until tender crisp, about 4 minutes; drain. Cool immediately in ice water; drain. Asparagus may be prepared to this point, wrapped in paper towelling and refrigerated for up to 24 hours. Melt butter in a large frypan over medium heat. Stir in parsley, lemon peel and garlic; saute for 1 minute. Add asparagus and saute until heated through, about 3 minutes. Stir in lemon juice to coat. Serve immediately. Serves 8.