



Listen to the full episode here:

From the temperature control of a camp stove to the embers and coals of a camp oven,

cooking at the campsite can range anywhere between clean cut, home kitchen creations, to rustic, flame-cooked feeds with as much mess as finesse!

Be it a fold-away fire pit or a tripod over the flames - in this episode, Ben and Lauren unpack the bits of campfire cooking kit from the hotplates and grills to the pots, pans, and skillets.



Cooking at the campsite can range anywhere between clean cut, home kitchen creations, to rustic, flame-cooked feeds with as much mess as finesse! Image: Campfire

Shortcuts:

- 00:00 - Intro
- 01:50 - Episode Context
- 05:32 - Gear for Both Campfires and Stoves
- 07:50 - Long Tongs and Fire Gloves
- 09:12 - Pain Scraper
- 10:47 - Fire Pits
- 11:38 - Cooking on Open Fires
- 13:50 - Camp Ovens



20:03 - Cast Aluminium and Aluminium Cookware
22:31 - Beginner Campfire Cooking Setups
23:24 - Advanced Campfire Cooking Systems
27:35 - Tripods and Backyard Setups
28:50 - Summary

Mentioned in this Episode:

Podcasts:

[Ep3 - Comparing Cast Iron & Spun Steel Camp Ovens](#)

[Ep78 - Camp Ovens with Kingbrown and Mick Viller](#)

Blogs:

[Cast Iron Versus Steel Camp Ovens](#)

[How to Cook Damper in a Camp Oven](#)

[Camp Oven Turducken & Gravy](#)

Products:

[Camp Ovens](#)

[Safety Equipment](#)

[Hotplates & Grills](#)

Thanks for listening, tune in again for next fortnight's episode!

Thanks for tuning in to this week's episode of the Snowys Camping Show Podcast. Don't forget to subscribe to us on [YouTube](#), [Spotify](#), [iTunes](#), [Amazon Music](#), [iHeartRadio](#), [Pocket Casts](#), [Podcast Addict](#), or [Stitcher](#) so you never miss an upload.

If you have any questions for Ben and Lauren, make sure you head over to our [Facebook group](#) and let us know as we'd love to hear from you.

Catch you out there!