



# ROCKLAHOMA CAMPGROUND KITCHEN



EASY  
RECIPES



CAMPFIRE  
FAVORITES



MADE FOR  
GOOD TIMES



FUELED BY  
COMMUNITY

★ COOKBOOK ★



★ GOOD FOOD. COLD DRINKS. LOUD MUSIC. *THAT'S THE RECIPE.* ★

# ROCKLAHOMA CAMPGROUND KITCHEN ★ COOKBOOK ★



WITH ROCK-N-ROLL  
CELEBRITY CHEF



**WHERE THE MUSIC IS LOUD AND THE FOOD IS HOT!!**

Rocklahoma is more than three days of music - it is a campground community. It is early-morning griddles, foil pouches in the fire, coolers packed for the weekend, and friends sharing one more meal before the next set.

This compact cookbook takes its cue from the campground-focused format of the reference book and brings it into a Rocklahoma world: bold, simple, make-ahead friendly recipes built for RVs, tents, grills, Blackstones and late-night hangs.

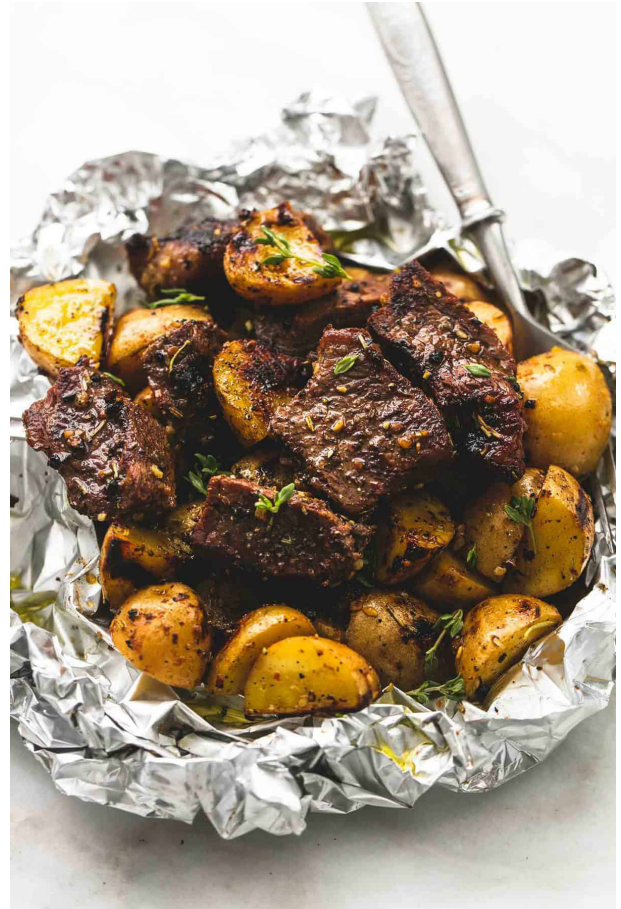
# BEEF TIP FOIL POUCHES

## INGREDIENTS

- 1 lb beef tips or beef roast, cubed
- 1 cup sliced carrots (or other fresh veggies)
- 1 small bag fingerling potatoes, halved
- 1 stick butter, cut into 8-10 slices
- Steak seasoning, to taste

## DIRECTIONS

Lay all ingredients on a double layer of aluminum foil large enough to fold and seal into a pouch. Keep chilled until ready to cook. Place the sealed pouch in the hottest part of the campfire embers for about 15-20 minutes. Use a meat thermometer to confirm the beef has reached a safe temperature before serving.



**Prep the pouches before you leave home. Less campsite cleanup means more time for loud guitars.**

# SKILLET SPINICH-ARTICHOKE DIP WITH FIRE ROASTED BREAD



## INGREDIENTS

- 1 (8-ounce)** package cream cheese, at room temperature
- 1/2 cup** sour cream
- 2 oz.** Parmesan, grated (**1/2 cup**)
- 1 tsp.** lemon zest, plus **3 tablespoons** lemon juice
- 1** large clove garlic, pressed
- Kosher salt and freshly ground black pepper
- 1 (14-ounce)** can artichokes, drained and chopped
- 1 (10-ounce)** package frozen leaf spinach, thawed and squeezed dry
- 1** small loaf country bread, sliced
- 3** tablespoons, olive oil

## DIRECTIONS

Set up grill for direct and indirect cooking and heat to medium. Once hot, clean and lightly oil grates with canola oil. Whisk together cream cheese, sour cream, 1/4 cup Parmesan, lemon zest and juice, and garlic in a bowl. Season with salt and pepper. Fold in artichokes and spinach. Transfer to a 9-inch cast-iron skillet. Top with remaining 1/4 cup Parmesan. Cover with aluminum foil. Place skillet over indirect heat and cook, covered, 10 minutes. Remove foil and rotate skillet, keeping over indirect heat. Cook, uncovered, until bubbly and golden brown, 18 to 20 minutes. Remove from grill. Drizzle bread with olive oil. Grill over direct heat, turning occasionally, until crisp, 20 to 30 seconds. Serve with dip alongside.



**Great late-night treat after a long day of moshing!!**

# CHICKEN + BLACK BEAN NACHOS



## INGREDIENTS

**3 1/2 cups** shredded rotisserie chicken  
**1 cup** red enchilada sauce  
**1/2** small onion, chopped  
**1 cup** fresh corn kernels (from 2 ears corn)  
**1 (15-ounce)** can black beans, rinsed  
**12 ounces** pepper-Jack cheese (about **3 cups**), divided  
Kosher salt and freshly ground black pepper  
**8 ounces** tortilla chips  
Fresh cilantro and lime wedges, for serving

## DIRECTIONS

Set up grill for indirect cooking and heat to medium. Toss together chicken, enchilada sauce, onion, corn, beans, and 8 ounces cheese in a bowl. Season with salt and pepper. Tear six 12-inch squares of aluminum foil. Place one-sixth of chips, chicken mixture, and remaining cheese on one end of a piece of foil, leaving a 3-inch border. Fold foil over filling to create a packet and crimp edges to seal. Repeat with remaining foil, chips, chicken mixture, and cheese. Grill packets over indirect heat until cheese is melted and chicken is warmed through, 6 to 10 minutes. Transfer packets to plates and carefully open. Top with cilantro and serve with lime wedges alongside.

# ROCK STAR BREAKFAST BURRITOS

## INGREDIENTS

1 maple breakfast sausage  
1 hot breakfast sausage  
Scrambled eggs  
Peppers, optional  
Frozen diced potatoes  
Onion powder  
Finely shredded cheddar cheese  
Green salsa  
Flour tortillas

## DIRECTIONS

Cook the sausages and break into small pieces. Prepare the potatoes and scrambled eggs, then mix everything together. Spoon into tortillas and roll tightly. Wrap each burrito in non-stick foil. Freeze before the festival, then warm on a grill or griddle. Serve with sour cream, salsa or guacamole.



**Build a batch at home, freeze them, and your Rocklahoma breakfast is handled**

# FRENCH TOAST BAKE

## INGREDIENTS

1 loaf Hawaiian-style bread, cubed  
2 cups unsweetened almond milk  
1 Tbsp cinnamon or apple pie spice  
2 Tbsp vanilla  
1/2 cup brown sugar  
8 large eggs  
1/4 cup maple syrup or caramel

## DIRECTIONS

Grease a 13x9-inch pan and add the cubed bread. Whisk together the milk, spice, vanilla, brown sugar and eggs; pour over the bread. Drizzle maple syrup over the top. Cover and refrigerate overnight. Bake uncovered at 350 F for 45-50 minutes, covering with foil near the end if the top browns too quickly. Rest 10 minutes before serving.



## **STRETCH** PRO TIP

**Make it ahead and reheat on site. Add fruit or nuts before baking if you want to turn it up to 11!!**

# MINI PIZZAS

## INGREDIENTS

Mini naan or flatbread rounds  
Pizza sauce  
Shredded mozzarella  
Pepperoni and/or favorite pizza toppings  
Olive oil or non-stick spray

## DIRECTIONS

Heat a Blackstone or griddle over medium heat. Lightly toast the naan, flip, then add sauce, cheese and toppings. Cover with a melting dome or foil tent until the cheese is hot and melted. Serve immediately.



**Set out toppings and let your entourage build their own.  
Fast, easy and made for the party in the campground**

# POOL WATER

## INGREDIENTS

Tito's Handmade Vodka  
Polar Blast Hawaiian Punch  
Ice

## DIRECTIONS

Fill a cup with ice. Add vodka to taste and top with Polar Blast Hawaiian Punch. Stir and serve cold or blended.



## **STRETCH** PRO TIP

Easy to batch in a jug for your campsite. Keep it clearly labeled and away from non-alcoholic drinks, it's not Gatorade uncle Rico!!

# ROCK-STAR ROOT BEER FLOAT



## INGREDIENTS

Captain Morgan Spiced Rum  
Root Beer  
RumChata  
Whip Cream  
Ice

## DIRECTIONS

Fill a large glass with ice. Add Captain Morgan to taste, then pour in root beer almost to the top. Finish with a splash of RumChata, whip cream and serve.



Cold & creamy and built for the late-nights in the Rocklahoma campgrounds.

# ELECTRIC LEMONADE



## INGREDIENTS

1 1/2 oz Tito's Handmade Vodka  
1 oz blue curacao  
2 oz lemonade  
Lemon-lime soda  
Ice  
Lemon wheel, optional

## DIRECTIONS

Fill a tall cup with ice. Add Tito's Handmade Vodka, blue curacao and lemonade. Top with lemon-lime soda and stir gently. Garnish with a lemon wheel if desired.

**STRETCH** PRO TIP

Refreshing after a long day or fist pumping, it will be hard to drink just one!

# ROCK EASIER!!

## ROCKER-RECOMMENDED CAMPGROUND ESSENTIALS

- Rocklahoma Tickets!
- Rainboots (Hopefully you won't need them)
- Earplugs (Eargasm preferred)
- SPF Lip Balm
- Refillable Plastic Water Bottle
- Phone Chargers
- Over the Counter Medicines
- Sunglasses
- Bug Spray
- Battery Operated Fans
- Flashlight
- Draw String Backpack
- Aloe Vera
- Toilet Paper (just in case)
- Deodorant
- Extra Pair of Contacts
- Dry Shampoo
- Shower Sandals
- Sunscreen
- Febreeze/Poo-Pourri
- Jumper Cables
- Camping Chairs
- Electrolytes / Liquid IV
- Portable Speaker

ALL ATTENDEES SUBJECT TO SEARCH UPON ENTRY TO CAMPGROUNDS