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## 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](#)



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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!