Suggested Group Cook Kit – by Shirley Hearn

Alex’s Additions in RED

**Must have:**

2 large stock pots with lids

1 or 2 assorted size saucepans

3 assorted frying pans – I suggest 2 very large cast iron and one medium – metal lids are very helpful

Griddle – Definitely Optional

Set of nesting plastic bowls w/lids

2 large pitchers

Plastic chopping boards – I suggest 3 or 4 large NSF, plastic, commercial grade

Colander - large

Plastic measuring cups

Set measuring spoons –

Spoons-wooden, slotted, serving – I suggest large metal if not using Teflon-coated fry pans

Plastic spatula – Metal if not using Teflon-coated fry pans

Regular spatula- Metal if not using Teflon-coated fry pans

Ladle - Metal

Can opener

Whisk – Large, Metal

Set of cutting knives – These will get trashed in no time, so I suggest the cheapest, and plastic sheathes are great

Grater

Peeler

Coffee pot – We usually use a large stock pot and do cowboy coffee

Pump-Style Coffee carafe – x2

2 funnels (large and small)

3 plastic pans for washing dishes – two sets of 4 12”x14” wash bins are the best

Clorox

Liquid dish detergent – “Camp Suds” or another biodegradable dish soap in areas without proper drains for grey water

Liquid antibacterial soap for washing hands before preparing food

Scrub brushes with long handles – x2

Scouring pads or sponge – steel “sponges” are the best

“Chainmail cloth” for cast iron – no soap on casties!

Strainer for straining dishwater

Pot holders, dish cloth, dish towels

2-3 ice chests depending on size of group – Get the largest IGLOO Available

At least 2-burner propane stove is adequate for 1-pot meals but a second stove is nice to have when you plan a menu with multiple items that need to be cooked at the same time. – Ok, I suggest a large propane 2-burner stove like this: <https://www.amazon.com/Camp-Chef-Explorer-EX-60LW-2-Burner/dp/B0006VORDY/ref=sr_1_5?ie=UTF8&qid=1470931806&sr=8-5&keywords=2+burner+propane+cooktop>

A 1 burner for boiling lots of water like this: <https://www.amazon.com/Bayou-Classic-SP10-High-Pressure-Outdoor/dp/B000291GBQ/ref=sr_1_1?ie=UTF8&qid=1470931896&sr=8-1&keywords=1+burner+propane+lobster+cooker>

And a table top little guy for overflow on more complicated meals and bigger groups like this: <https://www.amazon.com/Coleman-2000020943NP-Classic-Propane-Stove/dp/B00005OU9D/ref=sr_1_1?ie=UTF8&qid=1470931988&sr=8-1&keywords=2+burner+propane+stove>

Lantern – at least two of the best Coleman: <https://www.amazon.com/Coleman-Northstar%C2%AE-PerfectFlowTM-InstastartTM-Propane/dp/B00HUG7OZQ/ref=sr_1_4?s=outdoor-recreation&ie=UTF8&qid=1470932067&sr=1-4&keywords=coleman+lantern>

Fuel – Large propane tanks (3 at least) plus a propane tree adapter and extra hose: <https://www.amazon.com/Texsport-Propane-Distribution-Outlets-Appliances/dp/B003ZZC000/ref=sr_1_3?s=outdoor-recreation&ie=UTF8&qid=1470932150&sr=1-3&keywords=propane+tree>

Tables (folding) to prepare and serve food and for up setting food like laying out lunch items