

# Chapter 4



## **An Easy Breakfast** (Pancakes, Bacon, and Fresh Fruit)

Blackstone Griddles are breakfast-making machines, and it's hard to imagine a better piece of equipment for feeding your family at the campground. The flat surface is perfect for cooking non-solid foods like pancakes and eggs. While you can cook those items on a skillet, a Blackstone allows you to make a lot more food at once—you can easily cook nine pancakes at the same time on a 22-inch Blackstone.

Pancakes may taste a bit better when made from scratch, but you can buy pre-made mix from a box. Using a few simple techniques and adding a few simple ingredients can make even boxed pancakes taste just as delicious as pancakes from your favorite diner. This way you can cut down on the amount of items you bring along.

### **Here are a few basic tips for making great pancakes and bacon on your Blackstone.**

1. Make your bacon first. It will take much longer to cook than your pancakes.
2. Cook your bacon on low or medium/low heat so the fat renders.
3. Use the portable griddle press (recommended in Chapter 2) to keep your bacon from curling up.
4. Use the bacon grease to cook the pancakes, or wipe it off entirely to avoid doing so.
5. Don't over-stir your pancake batter. Leave some lumps in it to help make your pancakes fluffy and not overly dense.
6. Don't cook your pancakes on high heat. This will burn the outside and the inside will be undercooked.
7. Cook your pancakes on medium heat so they cook evenly and you don't burn the tops and bottoms.
8. To create butter rings on your pancakes, spread a generous amount of butter on the griddle top directly underneath where you're going to pour your batter.
9. Add blueberries, chocolate chips, breakfast cereals, or other fun ingredients to liven up your pancakes.
10. Flip your pancakes as soon as they start to bubble on the surface—otherwise they'll burn.
11. Consider placing a warming rack on your griddle top to keep the pancakes warm while you cook.
12. Add fresh fruit as a side if you want to limit the carbs and stay light on your feet for a full day of adventure.

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## Vegetarian Alternative

Replace bacon with MorningStar Farms Veggie Bacon Strips, or leave out completely.

## Additional Resources for Making Great Pancakes

Check out this [blog post](#) from Blackstone for even more tips and tricks for making great pancakes at the campground.

Watch [this video](#) by Chef Nathan Lippy to learn how to make amazing pumpkin pancakes for the holidays.

