

Summer Grilling - The Heat Is On!

Food Safety Tip: For more marshmallow coverage, use large marshmallows. For fun variations, try using colored or flavored marshmallows.

Grilling Technique: Do not put on direct heat. This will burn the chocolate and marshmallows. Place over indirect heat so it slowly melts to perfection, just like when roasting a marshmallow over a campfire.

Campfire S'more Nachos

Serving Size: 4

Ingredients:

Graham Crackers (regular or cinnamon)

Marshmallows

Chocolate Chips



Directions:

Break up graham crackers in pieces and spread them in the bottom of a foil pan (number of crackers will depend on size of your pan you choose to use. For reference, use two crackers for an 8x8 pan.) Sprinkle marshmallows and chocolate chips on top of graham crackers. Repeat with another layer of all three ingredients. Cover the pan with heavy duty foil, making sure to wrap edges tightly. Place the pan on the grill, place over indirect heat, not over direct flames. Cook until melted.