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Camp Ware Kits

Plates, Cups & Water Bottles

Pots & Kettles

Griddles & Fry Pans

Campfire Grills

Coffee Perks & Boilers



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Weekender

Item Number: 4516-0085

\$35.99

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This high quality set is sure to fill the needs of those cooks out for a weekend of fun and serious campfire cooking. It includes two great cooking kettles, a 10" non-stick fry pan with a removable steel handle, and an 8-Cup Coffee boiler for preparing freshly brewed coffee over the fire. Couple all that with six plastic compartment plates and cups and you have a great cooking set.

Dimensions: 9 7/8" DIA x 8 3/4" 5.28 lbs.

Features

- 8 quart kettle
- 4 quart kettle
- 10 inch non-stick fry pan with removable steel handle
- 8 cup coffee boiler
- Six 8" plastic compartment plates (microwave & dishwasher safe)
- Six 8 oz plastic cups (microwave & dishwasher safe)

Cooking Tips -

- * A little dab of butter in oatmeal while its cooking will make the pot easier to clean.
- * Bring energy boosting snacks such as trail mix, granola bars, dried fruit, beef jerky, fruit rolls, etc. for in between meals.
- * Dehydrate fruits and vegetables ahead of time at home. For example, use your Open Country® dehydrator to dry tomato slices. Once dry, put them in blender to make tomato powder, at camp, put them in boiling water for a delicious treat.
- * Don't forget to bring along aluminum foil. Wrap and bake corn on the cob, potatoes, etc.
- * Don't salt meats while (or before) they are cooked. Salt starts the juices running and you'll lose flavor.
- * Lightly grease a cast-iron griddle before making first pancakes. Then rub a raw peeled potato between batches. This will produce golden brown flapjacks that will not stick.
- * Make sure to cover pots and pans when you're boiling or cooking. Meals will cook faster when covered.
- * Measure ingredients for each meal ahead of time and pack in ziplock bags. Label each bag accordingly. Re-use bags if possible.
- * On your last day of camp, use your leftover meats and vegetables to make omelets for breakfast. Then you don't have to take the leftovers home with you.
- * Precook rice or noodles at home. Let cool. Store in a ziplock bag. Just heat up in kettle and add to your favorite dish at camp.
- * Prepare soups, stews, chili, etc. ahead of time. Freeze and keep in cooler. Reheat for a quick meal.
- * Put a pan of hot water on the fire while you eat so that it'll be ready for cleanup when you are done.
- * Rubbing soap on the outside of aluminum pots makes it easier to remove black fire soot.
- * Sprinkle a few drops of water on sliced bacon to keep it from shriveling in the pan.
- * To easily remove burnt on food from your skillet or pan, simply add a drop or two of dish soap and enough water to cover bottom of pan and bring to a boil.
- * When barbecuing chicken, grill the chicken without the sauce until it is halfway cooked, then coat with sauce. The sauce won't burn onto the chicken and your meal will be more flavorful.



ACCESSORIES



• Non-Stick Camping Griddle



• Backpackers Pack Grill

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