



Huckleberry Bites

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SAVORY>>

Curried Salmon Pilaf

In a quart freezer or storage bag put:

- 1 1/2 cups instant rice
- 1/2 of a 1.4-ounce pouch Knorr® Vegetable Soup Mix
- 2 tsp mild curry powder

Also pack:

- 1 6-ounce pouch wild salmon
- 1 Tbsp or 1 packet extra virgin olive oil

In camp:

Pick about 1/2 cup fresh Huckleberries, making sure stems are plucked off. (That is about two handfuls of berries.)

Add 1 1/2 cups water, oil and salmon to your pot. Break up the salmon and bring to a boil. Turn off your stove, add the rice mixture, stir well then gently fold in the berries. Set aside for 10 minutes, in cooler weather use a pot cozy to retain heat. Fluff up and serve with Parmesan cheese on top if desired.

Serves two.

Freezer Bag Cooking Method:

Add the oil and salmon to the dry ingredients in the quart freezer bag.

Add 1 1/2 cups very hot water, stirring well. Gently fold in the berries. Seal the bag tightly and put in a cozy for 15 minutes. Proceed as above.

Berry Good Hikes

Get out soon, while Washington's mountains are still covered with berries! Here are a few of the best trails for berry-picking, from north to south:

Methow Pass, Okanogan National Forest

Park Butte / Schriebers Meadow, Mount Baker National Recreation Area

Mount Dickerman, Mount Baker-Snoqualmie National Forest, off the Mountain Loop Highway

Kendall Katwalk, Pacific Crest Trail, Snoqualmie Pass

Naches Loop Trail, Mount Rainier National Park

Bird Mountain Loop, Indian Heaven Wilderness, Gifford Pinchot National Forest



Photo by Kirk Kirkconnell.

SWEET>>

Double Ginger Huckleberry Cobbler

In a storage bag:

- 2/3 cup baking mix (e.g. Bisquick®)
- 1 Tbsp. sugar
- 1 Tbsp. diced candied ginger
- 1/4 tsp. dry ginger powder

In a snack bag:

- 1/4 cup sugar
- 2 Tbsp. corn starch
- 1/4 tsp. True® Lime or Lemon powder

In camp:

Pick about 1 cup fresh huckleberries, making sure stems are plucked off. (That is about four handfuls of berries.)

Add 1/4 cup cool water to the baking mix bag and knead gently till mixed.

Seal and set aside.

Add 1 cup water to your pot and stir in the contents of the small sugar bag till dissolved. Add the berries and bring the pot to a boil. Lower the flame on your stove to as low as it will go and quickly add in the prepared baking mix by dropping in spoonfuls on the hot berry mixture. Put on the pot's lid and simmer gently on low heat for ten to twelve minutes or until the topping is done.

Sarah Kirkconnell

Sarah presented backcountry cooking tips to a packed house at TrailsFest 2009. Her blog is www.trailcooking.com.