

SIMPLE COOKING IDEAS

Ideas and recipes found on this page have been retrieved from many scouting resources. Each is proven (or so they say), which means that your Scouts should be able to do and have fun doing each of the following recipes and methods of cooking.

Apple Delight -- Core an apple just over half-way. Fill the hollow with cinnamon and marshmallows. Skewer it on a forked stick and hold over the coals until the marshmallow melts and the apple is easy to puncture.

Banana Hot Boat -- Cut a v-shaped wedge from the top of an unpeeled banana. Fill wedge with pieces of chocolate and marshmallow. Wrap in foil and place on coals for 8-10 minutes.



Chili Bag -- Cook up a pot of chili (homemade or canned). Buy individual size bags of Doritos or something similar. Cut an X on front of bag and open. Put chili on top of the chips, and shredded cheese. And you have portable lunch time nachos/tacos.

Corn -- Remove silk and soak ears in water. Lay on hot coals for about 8 minutes per side.

Dog in a blanket--Wrap a Hot Dog in dough, skewer on a stick and bake over hot coals. Or slit the hot dog and insert a piece of cheese before you wrap and cook it.



Egg in orange peel -- Scoop out the orange pulp and eat it, then grease the inside of the peel, crack an egg into it, and set on coals to cook.

Egg on skewer -- Prick a tiny hole in both ends of an egg and skewer it, but be careful not to go through the yolk. Place on a forked stick and hold over coals. Or, coat the egg with a stiff mud paste and cook covered in coals for 20 minutes.



Eggs in Paper Cup -- Fill a cup with water and drop in an egg, with or without the shell. Set the cup into the coals.

Eggs and Bacon in a Paper Bag -- Put strips of bacon on the bottom of the bag, crack an egg or two on top of the bacon, fold over the top of the bag and hang it on a stick over hot coals.

Hang-um High Chicken -- Hang a whole chicken on a string from a tripod over a bed of hot coals. Fashion an aluminum foil umbrella over the chicken to reflect the heat.



Hot Rock Cooking -- Lay a flat, hot rock on coals and use it as a griddle to cook hamburger, eggs, steak, fish, bacon, or bread.

Kabab -- Skewer meat (or fish), potatoes and another vegetable (tomato, zucchini, mushrooms) on a stick. Cook over hot coals.

Onion Oven-- Cut an onion in half and scoop out all but the two outside layers. Crack an egg into each half, or fill with chopped, seasoned meat, cap, and place directly on hot coals.

Potato1 -- Cut out the center of a potato. Fill with hamburger and diced onion, or with butter and cheese. Plug the hole with some of the pieces you removed. Coat potato with 2 inches of thick mud and place in coals. Cook for about an hour.

Potato2 -- Slice off the top of a spud, hollow out a tunnel, and



crack an egg into the hollow. Rub a bit of the egg white around the cut top, then put the "lid" back on the potato. Wrap in foil and bake in coals.

Stick Bread -- Press a wad of dough onto the end of a stick and bake over hot coals. Try cinnamon twists. Pat dough into a rectangle, spread with butter, cinnamon and brown sugar, and cut into 2" strips. Wrap strip around a green stick and toast over the coals.

Baggie Omelets -- Crack two eggs (no more) into a sandwich sized zip top bag (use a top brand). You can also add cheese, ham, mushrooms, pepper, and whatever else you use in your omelets. Close bag and mix up the omelet by squeezing the baggie. Drop bag into boiling water and boil about 4 minutes. Using a hot pad, lift baggie from water. Squeeze the omelet through the bag. If no raw egg comes out of the middle the omelet is done. If it does, put back in water and boil until done.