

FIRST CLASS CAMP “Survival Breakfast” COOKING TIPS

Steamed Corn - Remove silk, but leave the husks on. Soak ears in water. Lay on hot coals for about 8 minutes per side.

Roast Corn - Just place the peeled corn directly on the coals. Turn when it becomes a golden brown.

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.

Mud Egg - Coat the egg with a stiff mud paste and cook covered in coals for 20 minutes.

Hang-um High Chicken -- Hang a whole chicken on a wire 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. Leave the rock in the coals for a good long time then clean it off and begin cooking. Kebobs -- Cut kielbasa, potatoes, green peppers, cherry tomatoes. If fresh mushrooms are used, coat them with vegetable oil. Skewer alternately on the sticks. Season vegetables with garlic salt. Turn frequently until evenly cooked. If using beef or pork, marinate in Italian dressing or sprinkle with Worcestershire sauce while cooking.

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.

Potato -- 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.

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.

Tennis Racket Meat -- Take a green stick with two opposing branches and bring the branches around and twist them together, using the center for additional support. Place a pork chop, cube steak or other meat on the racket. Weave two other sticks over the meat and through the 'racket' to hold it in place. Grill over coals.

Other Utensil-less Ideas for Scouts that DO NOT Qualify for First Class Camp

Dog in a blanket* - Wrap a wiener in biscuit dough, skewer on a stick and bake over hot coals. Or slit the wiener 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.

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.

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.

Mustard Roast -- The ultimate utensil-less meal. Prepare a large can of charcoals. Coat large rolled roast completely with yellow mustard. You cannot use too much. Place a double square 18" x 18" of heavy duty foil on the ground and stand the roast in the middle. Cover with salt, approx. 1/2 lb. Using tongs, stack the graying charcoals one by one upon the roast until it is completely covered. Cook for one hour. Skewer roast from the top with large fork. Break away mustard/salt crust, which will be hard and break off in chunks. Slice and serve roast.