

Exciting Scout Craft

Turkey Recipe

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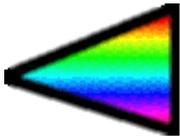
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Reasons Not To Eat Salmon

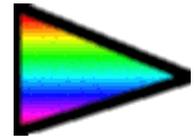
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Fun Cooking



For other activities, see the [Activities Chapter](#).

This is sometimes referred to as utensil-less cooking. It's a lot of fun because people don't often think about cooking like this. Kids eat it up!

Boil Water in a Paper Cup

Materials	Tools
Paper cup Water	Hot coals

This always seems to amaze people! Simply take a paper cup (not a wax coated one), fill it full of water and place it near some hot coals. The top of the cup will burn where the water is not touching it. The reason is that the water keeps the cup cool (below 212° F).

Another method of doing this is to take some dry stones and place them in the fire. When they are very hot, place them in a cup of water. You will need at least a couple of rocks depending on their size and how hot they are.

Foil Pack

Materials	Tools
2' heavy-duty aluminum foil 1/3 pound hamburger Potato, sliced Carrot, sliced 4 tablespoons V-8™ juice	Hot coals Permanent marker

- Make a pouch or pocket from the aluminum foil by folding it in half and then in fourths. Roll (crimp) the two side tightly.
- Make hamburger into a patty and place in the foil pouch.
- Place potato and carrot slices on top.
- Add onion slices, green pepper, salt, pepper, ... to taste.
- Add V-8™ juice - this keeps it moist and prevents it from burning.
- Fold the top down tightly (crimp) and write your initials on both sides of the foil pouch.
- Place on hot coals for about 40 minutes, turning once.
- Open carefully, if it is not done, carefully roll back up and place back on coals.

You can substitute beef cubes for the hamburger in the above recipe, but add some more V-8™ juice or water to keep it moist.

You might also want to try: chicken or fish; celery, mushrooms, rice; orange juice, steak sauce, ketchup, Worcester sauce.

You can also roast corn in foil - just add some butter and cook for about 10 minutes. You need to turn it once.

Bake an apple with some cinnamon, raisins, brown sugar, and butter in foil for 30 minutes. Remove the core of the apple; add raisins, a teaspoon of brown sugar, sprinkle with cinnamon, and add a pad of butter.

Biscuits can also be baked. Make the batter following the directions or use pre-made. Grease the foil, put the biscuits in the center, as you roll the foil, leave plenty of room for the biscuits to expand. Bake for about 8 minutes.

How about a banana dessert? Lay a banana flat and peel back the side on top, but don't remove it. The peel acts as a container. Open up the peel and add some brown sugar. Close up the banana peel as best you can. Enclose in aluminum foil and place on coals for about 10 minutes.

A potato bakes nicely all by itself! Just poke some holes in the skin with a fork to allow the steam to escape. Wrap in aluminum foil and place on hot coals, turning occasionally, and bake for 40 minutes.

Egg in Orange

Materials	Tools
Orange Egg	Knife Spoon Hot coals Small metal shovel

Slice the orange in half through the ends. If you cut it in half through the center or middle (like you normally would) the ends are likely to let the egg leak out. Carefully scoop out the inside of the orange with a spoon. Crack an egg and put in the orange. Place orange on hot coals until done. Remove the orange from the ashes with a small shovel.

Keep ashes from getting into your food by not stirring the fire or putting on more wood. You could also cover the orange with a piece of aluminum foil.

Bacon and Eggs in a Paper Bag

Materials	Tools
2 thick slices bacon Egg Paper bag	3' Stick Hot coals

Brown paper lunch bags work well. Place the bacon in the bottom of the bag; they should completely cover the bottom. Crack the egg and empty it on top of the bacon. Fold the top of the bag down and poke a stick through the bag. Hold it over the hot coals until done.

The bottom will smoke and char. Turn it occasionally for even cooking. Make sure both the ends and sides are exposed to the hottest coals.

Kabobs

Materials	Tools
Pork or beef cubes Pineapple chunks Green pepper Cherry tomatoes Mushrooms Eggplant	3' green stick Hot coals

Sharpen the stick to a sharp point. Stick the above ingredients in any order on the stick. Hold over hot coals turning frequently for about 15 minutes or until meat is done.