

5

Campfire cooking for Joey Scouts

Remember always to tell your Joeys to wash their hands before preparing food.

Apple spice delight

Core an apple. Fill the hole with sultanas or dates and sprinkle with cinnamon. Wrap in foil and cook in coals.

Chocolate banana surprise

Peel a strip down a banana to expose the inside. Cut a small groove in the exposed banana and add a piece of flake, or chocolate buttons and small marshmallows, or sprinkle with Milo.

Replace the peel, wrap the banana in foil and place it in hot coals for about 10 minutes, turning frequently.

Chocolate jaffas

You will need:

1 pack chocolate cake mix
4 to 6 large oranges
1 egg
about $\frac{3}{4}$ cup milk (for the cake mix)

Cut off the top of an orange (but do not throw it away). Using a teaspoon, gently scoop out the flesh without breaking the skin. You do not need the flesh or juice.

Make up the cake mix following the instructions on the pack.

When the orange is hollow, pour the cake batter into the orange about half full. Place the lid of the orange back on and carefully wrap in foil.

Place on the embers of a fire for about 15 minutes and turn frequently.

Chocolate spiders

You will need:

100g packet Chang's fried noodles, 2 tablespoons crunchy peanut butter; 200g block of cooking chocolate, 1 packet silver cachous

Microwave the chocolate and peanut butter for about 30 seconds (on high).

Continue at 5 second intervals until melted through, then mix well into a smooth paste.

Add noodles and mix through. Drop dessertspoonfuls onto a tray lined with greaseproof paper. Add silver cachous for eyes.

Refrigerate until set.



Damper

Recipe 1: 4 cups self raising flour, 600ml buttermilk

Recipe 2: Self raising flour, milk, pinch of salt

Make a scone dough with the ingredients, add more flour if the mixture is too wet. Wrap the mixture in a double thickness of foil and place it in hot coals for 10 - 15 minutes, or it can be cooked in the oven at 220°C. Damper is cooked when it sounds hollow when tapped.

or

Roll a piece into a long strand and wind it around a green stick which has had the bark etc. scraped off and dipped in butter. Cook holding the stick over the hot coals.

Variations:

To the basic mix you can add sultanas, mixed fruit, grated cheese, chopped apples, dates.



Monte Carlo biscuits

You will need:

1½ cups self raising flour

1 egg

125g margarine

2 teaspoons custard powder

1/2 teaspoon lemon juice

Pinch of salt

3/4 cup sugar

Melt the margarine, add the sugar and mix to a creamy consistency. Beat in the egg and add the lemon juice, custard powder and flour.

Roll the mixture into small balls, place on a greased oven tray, press down with a fork and bake in a moderate oven for 10 minutes or until golden brown.



Pancakes

Make a pouring mixture of self raising flour, milk and an egg.

Cook on a barbecue or fry pan, or on top of a can with a candle underneath.



Scones

You will need:

Self raising flour

1 cup milk

1 egg

Sugar

Beat the egg, add the milk and add sugar to taste. Add the self raising flour until you have a firm dough. Roll out and cut into rounds with a scone cutter or glass.

Bake in a hot oven at about 270° for about 10 minutes.



Cheese chip biscuits

You will need:

60 g butter

½ cup plain flour

90g grated cheese

Pinch of dry mustard

1 cup crushed potato chips

Pinch of pepper

Melt the butter in a saucepan, add the grated cheese, chips, flour, mustard and pepper, and warm until the cheese melts. Mix well.

Roll heaped teaspoonfuls into small balls and flatten with the fingers. Place on greased oven trays and bake in a moderate oven for 10-15 minutes or until crisp.

Makes about 20.



Jacket potatoes

Cut the top off a potato and put to one side. Scoop out the middle and break an egg into the potato.
Replace the top and wrap in foil. Cook in coals.



Meatball kebabs

You will need:

1kg mince	1 grated onion
2 eggs	1 tablespoon lemon juice
250g grated cheese	Seasoning to taste

Mix all the ingredients together, roll it into small balls and thread them onto a skewer which has been soaked in water. Cook over hot embers for about 10 minutes, basting with oil.
Serve with a green salad or vegetables.



Meat wraps

Place a small piece of steak on a double thickness of well oiled foil. Sprinkle with 2 tablespoons of French onion soup powder and ¼ cup of thickened cream.
Wrap into a small parcel and cook on the embers of a fire for one hour. Check after half an hour, then reseal. Serve with veggies or a crisp garden salad.



Pizza

Use pizza bases or pita bread. Place pizza sauce, shredded ham, cheese, pineapple pieces, mushrooms and capsicum on a table and allow the Joeys to choose their own toppings to make a pizza of their choice. Cook in the oven or electric fry pan.



Sausages in foil

Wrap a sausage in foil and cook in coals.

Variation:

Slice carrot, potato, tomato and onion and place on top of the sausage. Wrap in foil and cook in coals.



Tasty taters

You will need:

1 small potato for each person
Oil
Seasoning salt
Strong foil

Slice the potatoes into thin flat rounds and arrange on well oiled foil. Season as desired. Other veggies such as mushrooms or thinly sliced carrots can be added. Wrap well and cook in hot embers, checking after 30 minutes.



Shoe box cooking

Use a shoebox through which you pass two meat skewers. Wrap baked beans, or sliced banana sprinkled with milo, in foil and form hooks at the ends.

Place a tea candle in the bottom of the shoe box and hang the food parcel over the top of the skewers. Light the tea candle and supervise at all times while the food is heating up.

