

SCOUTER MAGAZINE PRESENTS

UTENSIL-LESS COOKING

A Feature for Every Meal!

TOP 'O THE MORNIN'!

sunny side up! 2 cool ways to do your eggs!

Egg on a Stick



Using an awl or small knife, poke a very small hole in both ends of an egg.

Holding the egg with the large end down, insert a wooden skewer into the large end of the egg all the way through until it comes out the small end.

Position the skewer, with the egg slid somewhere in the middle of the skewer, over hot coals, about 6-8 inches above the coals. Rotate occasionally.

Egg is done when the white of the egg stops oozing out of the ends (approx. 10 - 12 minutes)



ORANGE EGGS (an onion works, too!)

Take a fairly large orange and cut it in half (cut so the navel and stem are on the bottom of each half).

Scoop out the fruit with a spoon and eat it.

Break an egg into each half of the orange, season to taste, and wrap in a piece of aluminum foil, leaving a handle at the top.

Place in hot coals and cook approx. 10-12 minutes.

Take off the coals, open the foil, let cool and eat.



MIDNIGHT NOON

Hobo Stew

use a large piece of aluminum foil (about 10 - 12" wide)

place a glob of hamburger into the middle and press down flat (you can use the foil so you don't get messy!).

Season to taste and add cut potatoes, carrots, onions, (whatever,) and fold up tight per the illustration. (it's a good idea to put your name on the foil as they all look the same once they are on the coals.)

Cook over hot coals approx. 8-10 minutes each side, or until done.

Remove from coals, open carefully, and let cool. Enjoy.



DINNER BELLS

YOUR SERVE ... I MEAN, SURF!

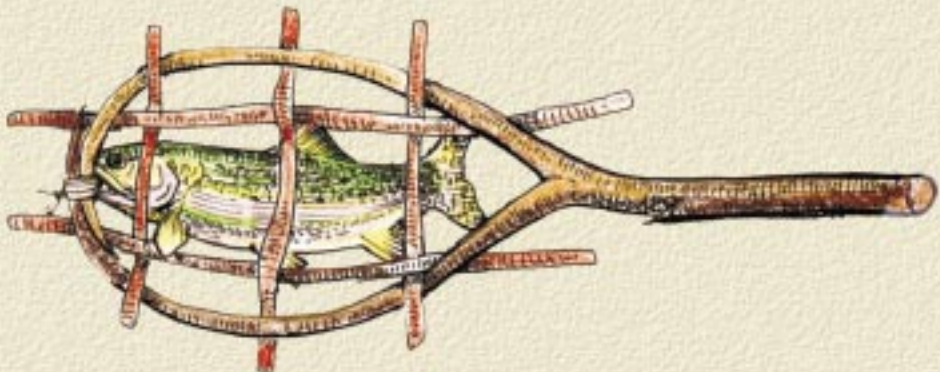
RACQUET FISH

Taking a flexible branch (willow works great), fashion a forked branch into a circle and tie with string.

Lay 3 or 4 small, freshly cut branches across the circle and place your fish (or steak, pork chops, etc.) over them.

Take some more branches and weave them between the first branches, your meal, and the branch making up the outside of the circle.

Keeping constant watch (by holding onto the branch), cook your meal over open coals.



Late Night Dessert



MUD APPLE

Take an apple and cut it in half, core it, and sprinkle cinnamon over the cut halves.

Put the two halves back together and wrap in foil.

Pack mud around the apple until it's about 1/2" thick and somewhat dry. (Mud should not drip off or fall off the apple!)

Drop into coals for 20-30 minutes, turning occasionally.

Take out, open, let cool, and enjoy!