

Utensiless Meals

Turkey In A Trash Can

1 Galvanized trash can (The inside needs to be burned out. Simply start a nice fire inside and allow the coating to burn off. Clean thoroughly after. This only needs to be done once and the can will be reusable if cleaned after each use.)

1 wooden stake (2" diameter, 2 1/2 feet long)

Aluminum foil

25 lbs. charcoal

1 turkey

Your favorite seasonings

Pound stake into ground. Line ground with foil to extend 10" beyond diameter of trash can. Place turkey on stake so it is hanging 2" off the ground (legs pointing down). Rub seasoning into skin as desired. Place trash can upside down over turkey. Start 20 lbs. of charcoal on fire around outside of can and also one layer on top of inverted can. This creates a natural convection oven which will reach a VERY high temperature. Allow about 5 minutes per pound when cooking turkey, or when internal temperature is at least 180F.

Add more charcoal as needed to top and/or bottom to maintain a constant heat source throughout the cooking period.

Walking Tacos

1 lb Hamburger

1 Pkg Taco Seasoning

1 Small Onion

Chopped Lettuce

Shredded Cheese

Black Olives-Sliced

Chopped Tomato

Sour Cream-or Dressing of your choice

Salsa

1 oz Bag of Doritos

Brown hamburger and onion, drain Add Taco Seasoning according to directions Let simmer until taco seasoning is absorbed. Take your Dorito bag and press together smashing the chips. Turn the bag on it's side and cut the top off with a pair of scissors. Add your Hamburger mixture along with all/any of the toppings you desire. Take a plastic fork and enjoy!

Mozzarella S'Mores

16 oil-packed sun-dried tomato halves, drained

2 to 3 tablespoons extra-virgin olive oil, if needed

1 ball of fresh mozzarella (8 - 10 ounces), cut into 16 pieces (cut the cheese into 4 thick slices, then cut each slice into quarters)

16 fresh basil leaves

16 garlic rubbed grilled bread slices or 32 crackers

barbecue forks or skewers

Place the tomatoes in an attractive serving bowl. Arrange the mozzarella, basil leaves, and grilled bread or crackers in bowls or on a platter.

Set up the grill for direct grilling and preheat to high. Skewer a cube of mozzarella. Roast it over the fire, turning the skewer to evenly melt the cheese. If using a gas grill, you'll need to bring it as close as possible to the fire without touching the grate. When the mozzarella begins to melt and brown, after 1 to 2 minutes over charcoal, a little longer over gas, use a knife or fork to scrape the cheese off the skewer onto a piece of grilled bread. Never attempt to eat the melted cheese directly off the hot skewer - you'll burn your lips. Top the cheese with a basil leaf and a piece of sun-dried tomato and place a second piece of grilled bread on top. Eat at once.

Baked Campfire Apples

1 Apple, Per Serving

Brown Sugar

Raisins, Nuts and / or Red Hot Cinnamon Candies

Heavy Aluminum Foil

Directions:

Core upper part of apple leaving bottom half intact. Fill center with raisins, nuts and candies. Add brown sugar to taste. Double wrap apple in aluminum foil and place on hot coals for 20 minutes.

Bacon and Eggs in a Bag

2 thick pieces of bacon
1 egg
paper bag
stick

Cut both the bacon pieces in two. Lay the slices at the bottom of the bag so that all of it is covered. Crack the egg onto the bacon pieces. Roll the bag down three times. Push the stick through the bag so that the bag is hanging from the stick. Hold the stick over the fire for about 10-15 minutes. The bacon inside will protect the bag and help cook your meal.

Campfire Cake In An Orange Shell

1 8 oz. box of Jiffy Yellow Cake Mix
6 Large Oranges
Water
Heavy Duty Aluminum Foil

Directions: Cut the oranges in half and remove the fruit from the rind being careful not to damage shell. It's fun to eat the orange out of the shell with a spoon. Prepare cake mix per instructions. Fill each orange shell half full of cake mix. Replace top and wrap in foil. Bake in hot coals or on grill about 20 minutes, turning often. Cake will bake in the orange shell. Yummy!

Campfire Fruit Cobbler

1 cab of fruit (cherries or blueberries)
1 white cake mix
1 empty 34.5 ounce coffee can

Grease coffee can with butter or margarine. Pour can of fruit into the coffee can. Make cake mix as instructed on the box. Pour the batter into the coffee can on top of the fruit. Cover with aluminum foil and place into the campfire approx. 30 min. When the cake looks done, mix, stirring the fruit up from the bottom. Very tasty!!!

Campfire Corn on the Cob

corn on the cob, with the husks left on
Butter
Salt and Pepper to taste

Soak the corn, with the husks still on, in water making sure they are fully submersed. Remove the corn from the water and place directly over or on hot coals. Allow to cook for about 20-25 minutes, rotating a couple of times, and then remove from the fire and remove the husks. The corn will be roasted and it's delicious with some butter and/or salt.

Coffee Can Cookery

Ingredients:

2 Strips bacon
1 Med. potato, sliced
1 Med. onion, sliced
1 Med. tomato, sliced
2 Stalks celery
1/3 lb Ground beef
1 Carrot
Salt and pepper to taste
Coffee can and lid

Directions: Cut carrot in half lengthwise. Cut celery and carrot into 2" lengths. Cut bacon in half. Mold 2 meat patties. Place 2 pieces of bacon on bottom of can. Place layers of all ingredients. Repeat. Place closed coffee can on top of glowing coals for 25 min. Open lid and check after 10 minutes, if browning too rapidly, pour 2 Tbs. of water in can.

Cinnamon-Sugar Biscuit on a Stick

Can of Ready to Cook Biscuits
1/2 c. Sugar
5 Tbsp. Cinnamon
1 Stick Butter
Green Stick or Camping Fork

Melt butter in square cake pan & keep warm. Mix cinnamon & sugar & place in pie pan. Open biscuits & roll into long strip. Roll onto stick and hold over fire without touching flames. Cook until light golden brown. When dough moves easily without sticking, it is done. With a for, roll dough in butter, place in cinnamon sugar and roll. Eat!

Chicken in a Can

Here is a recipe that has been around for a long time. We aren't sure where it came from but it works and is easy. Take a large coffee can, or any metal can you have that is non toxic and punch some air vent holes about an inch up from the bottom and about two inches a part around the base. Be careful because tin cans can be sharp. Put about dozen or so charcoal briquettes in the can and place the can in a barbecue or fire-pit and light. When the charcoals have turned gray you are ready to cook. Take a whole chicken that has been washed, seasoned and wrapped in heavy duty aluminum foil and place it in the can with the legs up. Season the chicken with some pepper, garlic powder and some herbs and your set. If you want to spice it up a bit add some cayenne pepper. Depending on the size of the bird it may stick out of the can a bit, that's OK as the heat rises. Cook the chicken for about 3 hours and it will be ready. This will be a very juicy bird and the meat will fall off the bone! We suggest some spicy pinto beans and rice with some flour tortillas and you'll have a great meal that is very easy. Add some salsa and your favorite beverage and you could be on to something good! Enjoy! Remember, cooking is all experimental. If you like to use different seasonings that is OK. Its' all to your taste and liking. Don't be afraid to try different foods, cooking techniques and have fun.

Dough Boys

hot dogs
can of biscuits

Take a hot dog and wrap one biscuit around a hot dog (completely or just a center wrap). Be careful the dough is not too thick or your hot dog will not cook. Toast your "dough boy" over hot coals until it is cooked through and golden brown on the outside. Serve with catsup or mustard. Eat up.

Grilled Peaches (Adult)

1 1/2 tablespoons butter
3 tablespoons brown sugar
1/3 C rum (preferably dark rum)
8 ripe peaches, peeled, pitted and halved

Melt butter, and then stir in brown sugar and rum. Stir until sugar dissolves. Place peach halves in a large bowl. Pour butter/rum mixture over peaches and stir gently to coat. Grill peaches over a medium fire, about 5 minutes per side, brushing with leftover butter mixture as they grill.

Gorp Balls

1/3 cup each raisins, apples, apricots, dates and coconut
1/2 cup sesame seeds
1/3 cup walnuts
2 cups peanuts

For the glue, use 1 cup chocolate chips, 1/3 cup honey and 1/2 cup peanut butter. Shape into balls; nice snack for hiking trips.

Homemade Ice Cream in a Coffee Can

1- 1 lb coffee can with lid
1- 3 lb coffee can with lid
1 pint of half & half (milk can be used instead)
1 egg, beaten
1/2 cup sugar
1 tsp vanilla, 2 T. of choc. syrup, or 1/4 c of strawberries

Add all of the above ingredients to the (1lb) coffee can. Put the lid on the coffee can and secure with duct tape. Place the 1 lb coffee can into the 3 lb coffee can. Surround with crushed ice and rock salt and place the lid onto the 3 lb coffee can. Have your kids sit on the ground and roll back and forth 3 to 4 feet apart. Roll for 8 to 10 minutes. (The kids can kick the can back and forth as well.) Check to see if the ice cream is hard; if it isn't replace the lid, add more ice and rock salt. Roll for another 8 mins. Remove the lid to the 1 lb can and serve in bowls. Serves 4-6 people.

Hot Dog Without a Campfire

1 hot dog & roll
water
two paper towels
heavy duty aluminum foil
1 qt size cardboard milk or juice carton

Wet paper towels and wring them out, put hot dog in roll and wrap the whole thing in the paper towels, covering even the ends. Wrap that in aluminum foil, be careful not to wrap too tightly, you want air in there. Place this in the Milk carton... put it in a fire ring and light milk carton with a match. It's done when the milk carton is gone. Enjoy!

Mock Angel Food Cake

Un sliced day-old white bread
Sweetened condensed milk (1 can)
Dry shredded coconut

Trim crust off bread. Cut into slices 3/4 inch wide, and about 2 inches long, and about 3/4 inch thick. Dip strips into milk and roll into coconut. Pierce with stick and toast over coals as you would marshmallows.

Mallow Fruit Kabobs

bananas, apples, peaches etc.
marshmallows
1/2 cup margarine
1/4 cup lemon juice
graham wafers if desired

Directions: On a long green stick or skewer, sandwich marshmallows between chunks of fruit. Brush fruit with melted margarine and lemon juice. Roast over fire until marshmallows are roasted. Eat directly from stick or put onto graham crackers.

Pineapple Rings

1 can Pineapple slices (in syrup or juice)
marshmallows
Sticks or skewers

Skewer the pineapple slices, working a marshmallow into the center hole. Toast over a low fire or on a grill until the pineapple gets hot and the marshmallow gets as brown as you like it.

Shaggy Dogs

1 (16-oz.) package of marshmallows
1 cup of caramel syrup, heated
1 cup shredded coconut
a peeled green stick or skewer for each person.

Directions: Roast each marshmallow on a stick over a bed of hot coals until golden brown. Dip into warm syrup and roll in coconut to serve.

Venison Steaks Dipped in Coffee Grounds

Venison Steaks
Bacon
Fresh Ground Coffee

Wrap a slice of bacon around each steak and secure bacon with a toothpick. Dip each steak into a bowl of fresh coffee grounds. You may brush off some of the grounds, then place steaks on hot hardwood or charcoal fire. Cook 'til done.

Pioneer Drumsticks

3 lb. ground meat
1 cup of corn flakes, crumbled
2 eggs
salt, pepper
onion
12 rolls
cooking stick (same diameter as your thumb)

Directions: Mix all ingredients thoroughly and divide into 12 portions. Wrap around the end of the stick making the roll long and thin. Tie securely with string or wrap in foil. Cook over coals turning frequently. Twist slightly to take off stick. Serve on a roll.

Jalapeno Delights

Bag of fresh jalapeno
1 tub of cream cheese
1 lb. bacon
1 box toothpicks

Slice jalapeno in half length wise clean out seeds. Fill with cream cheese. Wrap a piece of bacon snugly around it hold in place with toothpick. Place on grill until bacon sizzles cook to taste. Take off grill and enjoy.

Hobo Eggs

After the flames have died from the campfire, place eggs down in the coals. BE SURE to chip a hole in the top of each egg or they will explode! After the embers have cooled, take out the eggs and peel. They'll have a really nice smoky flavor and consistency of hard-boiled eggs.

Apple Pie on a Stick

All you do is place a cooking apple on the end of a stick and rotate it over hot coals until it starts to brown and the peel becomes loose. Peel off the skin and roll it into a mixture of sugar and cinnamon; hold it over the hot coals to glaze. When the sugar melts and the apple begins to cook, let it cool. Slice off thin slices and sit back and enjoy until you have eaten all the glazed area. Repeat until the apple all eaten.

APPLE DELIGHT

12 Large Apples
4 Tbsp Sugar
3/4 Cup Biscuit Mix
Raisins
3 Tbsp cinnamon (or to taste)

Core and chop 1 apple in fairly large pieces. Peeling if desired Mix 1 tsp. Sugar, a few raisins and cinnamon to taste with 1 Tbsp. Biscuit mix; stir into chopped apple Wrap in a piece of greased aluminum foil, leaving sufficient space for steam Cook in the embers approximately 30 to 45 minutes (The juice of the apple moistens the dough sufficiently.)

APPLE COBLER

4 Cups apples, sliced
1 1/3 Cup sugar
1 tsp cinnamon
2 Cups biscuit mix (or pie crust mix)
2 8-in pie pans

Mix sugar and cinnamon with sliced apples and cook in saucepan until apples are tender. (Canned apple slices can be used instead) Put cooked apples in shallow pie pans Prepare dough from biscuit or pie crust mix and roll it with a round jar or small log between two pieces of wax paper. Place a circle of dough on the pie filling Set on a sheet of foil, leaving half of foil exposed Fold exposed portion on three edges up and over the pie pan to form a small oven Set either on the ground or on rocks before a hot blazing fire. The portion of the pie under the foil will brown first from reflected heat Turn pie within the foil oven to brown evenly

Bake 15 to 20 minutes

Angels On Horseback

8 wieners
8 strips of cheese 2 1/2 to 3 inches
long x 1/4 inch
8 thin sliced strips of bacon
8 Wiener buns
Toothpicks
Cooking forks

Slit lengthwise pockets in 8 wieners, long enough to hold one strip of cheese. Tuck in a strip of cheese into each pocket. Wind a strip of bacon around each wiener so the pocket and cheese are completely covered. Fasten each end of bacon to the wiener with a toothpick. Put each wiener on a cooking fork and bake over hot coals until bacon is cooked. When angel is done remove it from the fork and put in a wiener bun. Take out toothpicks before eating.

Ziploc Freezer Bag Ice Cream

Ingredients:
1/2 cup heavy whipping cream
2 Tablespoons white sugar
1/4 tsp vanilla extract

Directions:
Put ingredients in a 1 pint Ziploc Freezer Bag and zip shut. Take a larger size Ziploc Freezer Bag and put the Ice Cream Bag inside of it then add crushed ice until halfway full then sprinkle 6 tablespoons of salt on top and zip the bag shut. Gently shake, turn, toss and knead the bag so the mix can get cold enough to make ice cream. After 5 or 10 minutes, the liquid from the inner bag will start to harden and turn into ice cream. Continue to shake, turn, toss and knead the bag. When the ice cream reaches the consistency you desire, open the Ziploc and remove the bag with your ice cream. Be sure to rinse off the Bag with the ice cream to remove any salt residue before opening and eating. Grab a spoon and enjoy!

Note: Do Not double this recipe, it doesn't work well for bigger portions. For a lighter ice cream use half and half or whole milk.

Campfire Kabobs

4 cans pineapple chunks
2 can condensed tomato soup
1/2 cup olive oil
2 tbs chili powder
2 lbs bologna, folded in quarters
2 green peppers cut into 1in squares
1 pkg frankfurter buns, split
8 large wooden skewers

Drain pineapple. Reserve 1/2 cup juice. In medium pot, combine soup, reserved pineapple juice, olive oil, and chili powder. Heat, stirring occasionally. On skewers, arrange alternately bologna, green pepper, and pineapple. Grill 4 in above coals. Brush with sauce. Cook 8 minutes or until hot, brushing with sauce frequently. Serve on buns with remaining sauce.

Singing Apples

apples
cinnamon sugar

Directions: Spear a Macintosh apple on a strong stick. Cook apple over hot coals until skin is burned and the apple "sings." Remove from fire and carefully peel off cooked skin. Roll apple in cinnamon sugar and eat--careful it may be hot.

Snaky Bread

2 cups Bisquick
1/4 cup sesame seeds (optional)
1/2 cup water

Stir together the Bisquick mix, sesame seeds and water to form a soft dough. Turn the dough out onto a lightly floured surface and knead for a couple of minutes, until smooth. If necessary, add a bit more biscuit mix to the dough, until it is no longer sticky.

Now, here's the fun part. Pinch off a hunk of dough (about the size of a golf ball) and roll it into a long, 1/2-inch (1 cm) thick rope. Wind the rope in a spiral around a freshly cut green stick, squishing the ends tightly against the stick to hold the dough in place. Cook, turning occasionally, over an open fire, until crisp and browned on all sides. If you're very outdoorsy, you can rig up a brace made from a forked branch to prop up the cooking stick over the fire. Very carefully (it's hot, kids!) slide your Snaky Bread off the stick to eat. Makes about 6 snakes or so.

Quesadillas on the Grill

1 package of flour tortillas
1 - 8 ounce package grated Mexican cheese
Lettuce, tomatoes, salsa

Grill one tortilla on foil covered rack until lightly brown around the edges. Remove from heat and save for top of quesadilla. Place an uncooked tortilla on foil square. Add cheese to cover. Top with precooked tortilla. Return to grill and cook until cheese starts to melt. Serve with lettuce, tomatoes and salsa.

Grilled Potato Halves

Yield: 4 servings
4 Cloves of garlic (chopped)
1/4 tsp Salt
2 tbs Olive oil
2/3 tsp Oregano
3 tsp Dried rosemary
1/2 tsp Paprika
1/2 tsp Black pepper
4 Long russet potatoes (cut in half).

Combine all ingredients except potato. Let stand 1 hr. Boil potatoes for about 15 minutes. Brush the seasoned oil on top of the potatoes. Grill for about 15 minutes or until slightly charred. Don't cook over direct coals.
HINT: 1 or 2 mesquite chunks added to the coals gives a nice flavor.

Minty S'Mores

A yummy mint version of an old standby.

Ingredients:
graham crackers
marshmallows
Andes Mints

Instructions:
Toast your marshmallow. Break a graham cracker in half. Lay two unwrapped Andes Mints on one half of your Graham Cracker. Place toasted marshmallow on top of candies. Top with other half of your graham cracker and chomp.
Submitted by Pamela Baule.

Broomstick Pies

Crescent Rolls
Chocolate & Vanilla Pudding (or any pie filling you desire)
Butter

You will need wooden broomstick handles (if there is paint on the handle, remove and clean first) or any wooden handles for this recipe. Butter your broomstick handle. Take one of the crescent rolls and drape over the top of the handle, work it around the handle then square together so there are no holes. Take this to your campfire over the hot coals (no flames, please) and rotate continuously until browned; when crescent roll slides up and down easily, it is done. Remove crescent roll with paper towel (it will be hot, be careful). Fill with your favorite filling. Enjoy!

Fudge in a Zipper Bag

3 oz pkg of cream cheese
1 lb box of powdered sugar
2 packets of cocoa mix or 1/2 cup of cocoa
2 tablespoons of butter
2-1 gal zipper storage bags

Place all ingredients in one of the zip lock bags, close and put it in the next zipper bag. Give everyone a turn at squishing the bags to mix. Mix until smooth.

Jelly Jump Ups

marshmallows
jelly, jam or preserves-flavor of your choice
saltine crackers

Instructions: Roast marshmallows until warm and puffy. Put on the saltine crackers that have been spread with the jelly and eat. Serving Suggestions: Things go faster if someone stands ready to pull the marshmallows off the sticks sandwiched in between the crackers.

Hawaiian Walkaways

8 oz. pkg. cream cheese, softened
1 cup milk
8-1/2 oz. can crushed pineapple, drained
3-1/2 oz. pkg. instant vanilla pudding
8 ice cream cones
Ziploc bags

Soften cheese and in Ziploc Baggie, blend with 1/4 cup of the milk. Add remaining milk and blend until smooth. Add pudding and pineapple. Seal Ziploc bag and squish the mixture with your hands for a few minutes. Let set in cooler for several minutes. Spoon into ice cream cones.

Debbie Reynolds, Junior Troop 1944, Pinetop Neighborhood, Arizona Cactus Pine Council

BANANA SPLIT SMORES

12 Marshmallows
24 Gingersnaps
1 Milk Chocolate Bar (1.5 Ounces), separated into 12 pieces
1 Small Banana, cut into 12 pieces

Toast Marshmallows on Skewers until browned. To make a S'Mores, ease a marshmallow onto a gingersnap, top with 1 piece chocolate and 1 piece banana. Cover with other gingersnap. Press down until chocolate melts.

SERVINGS 12; CALORIES 110; FAT 3 g; PROTEIN 1 g; CARBS 21 g; FIBER SERVING SIZE= 1 S'Mores

Apple Boats

1 apple per person
raisins
cinnamon
brown sugar

Core apple. Surround apple in aluminum foil. Put in raisins, brown sugar and cinnamon. wrap apple in aluminum foil and place on coals. rotate occasionally. when your apple boat is done cooking it tastes like sweet apple sauce with peeling.

Banana Boat

bananas, unpeeled
marshmallows
chocolate chips
peanut butter

tin foil

Cut banana lengthwise about 1/2 inch from each end. Put chocolate chips, marshmallow, peanut butter etc. into your banana. Wrap in foil and put in the coals. When peel is black; it's done. Let cool a few minutes. and serve.

Cinnamon Bears

(I think that's what they're called). We cut French bread into chunks, dipped them in melted butter, then rolled them in cinnamon and sugar, and toasted them like marshmallows.

Orange Cup Cinnamon Rolls

4 Oranges
1 Can of Biscuits
Cinnamon
Powdered Sugar
Little bit of Milk

Directions:

Cut 1/3 of the orange off and scrape pulp from the insides of both pieces. Take 1 biscuit and mash out. Sprinkle a little powdered sugar and cinnamon and layer with another biscuit and repeat. Usually takes 2 or 3 biscuits. Roll up the layered biscuits and put into the hollowed orange. Add about a tablespoon of powdered sugar on top and a teaspoon of milk. Replace top and wrap in tin foil. Place in coal or fire for about 30 minutes. Remove, unwrap, pull top off and out pops a delicious cinnamon roll with a hint of orange. Rhea - Tupelo, MS

Breakfast Kabobs

1 pkg Brown and Serve sausage links
1 can pineapple chunks
2 medium oranges, cut into wedges
2 medium potatoes cut into 1/4-inch thick slices
1 green bell pepper, seeded and cut into squares
Fruit preserves (pineapple, orange, or whatever)

Alternate first five ingredients onto wooden or metal skewers. Grill over hot coals, basting with preserves and turning occasionally for 10-12 minutes, or until sausages are thoroughly cooked, and vegetables are tender. Warm remaining preserves and serve with kebobs.

Makes 4 servings

Source: Campground Cookery

Boiled Egg in a Cup

Egg
Paper Cup

Directions:

Place an egg in a small paper cup. Fill with water. Make a hole in your red hot coals for the cup and sit the cup in the hole. The water will boil and the paper won't burn. Let boil 10 minutes, remove from fire and enjoy your hard boiled egg.

Bacon and Eggs In a Bag

2 thick pieces of bacon
1 egg
paper bag
stick

Cut both the bacon pieces in to. Lay the slices at the bottom of the bag so that all of it is covered. Crack the egg onto the bacon pieces. Roll the bag down three times. Push the stick through the bag so that the bag is hanging from the stick. Hold the stick over the fire for about 10-15 minutes. The bacon inside will protect the bag and help cook your meal.

Roast in Coals

4 lb beef roast, about 4" thick
1 - 6oz jar of prepared mustard (yellow)
1 - cup salt.

Instructions: Prepare fire so that you have a good bed of hot embers. It's a good idea to keep a "feeding fire" nearby so that fresh embers can be raked up during cooking. If using charcoal, add more occasionally.

Smear entire surface of meat with mustard. Pat salt into the mustard until it will hold no more. Lay the salt covered meat in the coals and rake embers around it. After 45 minutes turn the roast (shovel works well here) and continue cooking about 45 minutes longer for a rare roast, an hour or more for medium to well done. Remove from coals and knock off the black crust which will have formed.

Serving Suggestions: Slice against the grain of the meat.

If working with 2-3 lb roast 2" thick change cooking times to 30 minutes each and check the roast often the last 30 minutes.

Contributed by: Ginger Schneider, "Sundance" GSC of River Trails, Troop 523, Lewiston, Mn.

Breakfast In An Orange

One orange
One piece of Canadian Bacon
Two eggs
Salt and pepper to taste

Cooking Instructions: Each person cuts off the top (leaving about a 2 inch hole) of an orange. Keep the top- it's your lid the orange forms a "shell". Scoop out the pulp of the orange and eat. (this is your first course). Place a piece of Canadian Bacon in the bottom of the orange. Break both eggs and pour in on top of the bacon. Scramble slightly with a fork and put the top back on. Wrap in foil and place on glowing coals. Cook 15 to 20 minutes or until done. Eat out of the orange shell.

Contributed by: Katrina Jameson & Cadette Troop 5074