

Fun Food for Camp

Bacon and Eggs in a Paper Bag

Ingredients Two strips bacon
one paper lunch bag
one egg
and one stick

Cut the bacon strips in half and place at the bottom of the paper lunch bag, so that they cover the bottom. It is very important that you use thick strips of bacon in preparing this, as thin strips will adhere to the bag when cooked. Crack egg and put in paper bag on top of the bacon strips. Fold the lunch bag down three times and poke a hole through the bag with the stick so that the bag is hanging on the end of the stick. Hold over charcoal and watch as the grease from the bacon protects the bag as the meal cooks!

Tacos in a Bag

Ingredients 1 pound lean ground beef
1 (1 ounce) package taco seasoning mix
4 (2.5 ounce) packages corn chips
2 cups shredded lettuce
1 chopped fresh tomato
1 cup shredded cheddar cheese
1/3 cup salsa
1/2 cup sour cream

Place ground beef in a large skillet. Cook and stir over medium heat until browned. Drain excess oil. Mix in the taco seasoning and prepare according to the directions on the package. With the bags unopened, gently crush the corn chips. Snip two corners off the bags using scissors and slit open the bags along the side edge. Spoon equal amounts of the beef mixture, lettuce, tomato, cheddar cheese, salsa and sour cream into the bags on top of the crushed chips. Serve in the bag and eat using a fork.

Armpit Fudge

Ingredients 3 ounce pkg. cream cheese
1 lb powdered sugar
1/2 cup of cocoa
2 tablespoons of butter
2 one-gallon zip-lock storage bags

Place all of the ingredients in one of the zip-lock bags. Seal the bag and place it inside the second bag. Squish the contents of the bags under your armpit to warm and mix. Mix until smooth, and enjoy!

Deer Baubles

Ingredients 1/2 cup dry cereal that has holes
1/4 cup mixed dried fruit (apricots, apples, pineapple)

Tie one piece of cereal onto one end of a 28-inch piece of cotton string or dental floss. Careful not to break the cereal! Leave at least a one-inch tail. Thread the string through a large needle. Thread the cereal and fruit onto the string in any design, making a long chain. When you have just an inch or two of string left, pull off the thread and tie the ends of the string together. Wear the edible "baubles" around your neck, nibbling from the string when you're hungry for a snack.

Homemade butter

Ingredients Heavy cream
Baby food jars with lids
A marble for each jar
Salt (optional)

Place a clean marble in a clean baby food jar with 1/4 jar of heavy cream. Shake and shake and shake until there is a solid lump inside the jar. There will be some liquid even when the butter is ready. Pour it out and remove the marble. Perfect for spreading on bannock. The reason you use a marble is that the fatty molecules have to bounce against something to make the butter solid.

Orange Cakes

Ingredients Oranges
Cake mix

Cut the oranges in 1/2. Take the orange out of the peel leaving the peel intact. Pour cake mix into the 1/2's, wrap them well in tin foil and bake in the coals of the fire.

Breakfast in an Orange

Ingredients Oranges
Eggs
Tin foil

Cut off the top of the orange. Scoop out the inside and place a piece of bacon around the inside wall of the orange. Break an egg into the orange. Place foil wrap over it and lay it in the coals for a while.

Castaway Cuisine: Citrus Sailboats

Ingredients 1 citrus fruit (or apple) wedge
1/4 slice processed cheese - 4 triangles
2 round toothpicks

The fruit wedge is the hull of the boat. Push one toothpick through it horizontally to make oars. Thread the cheese onto the other toothpick to make the mast and sail.

Banana Boats

Ingredients Bananas
Mini marshmallows
Chocolate chips
Tin foil
Hot dog stick or grill

Take your banana and cut a slit down the long way. Don't take off the skin. Cut it all the way down. Then fill the banana with marshmallows and chocolate chips. Wrap the banana with tin foil. You can cook it on the grill or you can use a hot dog stick and cook it until the chocolate chips are melted. You have to check it every so often. When it is done put it on a plate and use a spoon to eat it out of the skin.

No Mess S'mores

Ingredients Tortillas
Chocolate
Mini-marshmallows

Take 1 tortilla and lay it in a pan or anything over the fire just until its warm. Once the tortilla is warm (don't burn it), add chocolate and mini-marshmallows. If you want to experiment, add caramel and apples or bananas. Fold the tortilla over and there you go - a no mess s'more.



Mini Pineapple Upside-down Cake

Ingredients: Cake Mix
Pineapple rings
Maraschino Cherry
Brown Sugar
Empty tuna tins (cleaned thoroughly)

Place a pineapple ring in the bottom of a tuna tin. Add a maraschino cherry in the center. Pour cake batter over and fill tin to about $\frac{3}{4}$. Bake in a box oven.

Kick the Can Ice Cream

Ingredients: 14 oz can Eagle Brand Sweetened Condensed Milk

$\frac{2}{3}$ cup chocolate flavored syrup
2 cups (1 pint) whipping cream
Ice
Rock salt
Duct tape

Put ingredients into small cleaned coffee can, put lid on. Place small can inside a 3 lb coffee can. Put ice and rock salt around it. Put lid on large can. Cover with duct tape. Play kick the can until ready.

Ice Cream In A Baggie

Ingredients $\frac{1}{2}$ cup of milk or half and half
1 tablespoon of sugar
 $\frac{1}{4}$ teaspoon of vanilla
2 zip-lock bags
2 tablespoons of rock salt
Crushed ice cubes

Put ingredients in a sandwich size zip-lock bag and close. Put this bag into a larger zip-lock bag with rock salt and crushed ice cubes. Shake and roll until frozen (about 15 – 20 minutes). You can add cookie crumbs, chocolate syrup, fruit, etc.

Shaggy Dog

Ingredients Large Marshmallows
Coconut
Can of Chocolate Syrup

Toast Marshmallows over campfire or charcoal fire. Place can of chocolate syrup into a smaller pot of water, set onto coals near coconut. Place coconut into a metal pot or pan – do not set into coals, just near the chocolate syrup. Toast marshmallows, put into syrup and then roll in the coconut



Rock Chicken

Ingredients 1 small baking chicken - whole
BBQ sauce
Aluminum foil – heavy duty 18 inch wide
Newspaper – 5-6 thick sections
Heavy gloves or oven mitts
Tongs
3 rocks

Rocks should be scrubbed clean and dry. Do NOT use river rocks; rocks that have been in water a long period of time may explode upon heating. Also do not use quartz rocks, as these may break into small shards when heated. Heat rocks in fire for at least an hour. Using tongs and wearing gloves, carefully remove the rocks and wrap in Aluminum foil. Open and stack newspapers about 1 inch high, place a 2 foot sheet of foil in center. Place chicken on foil. Using tongs, carefully place the large rock in the cavity of the chicken and a small rock under each wing. Pour on BBQ sauce and add any additional seasoning. Wrap the chicken in foil and then in newspapers. Chicken will be done in about 3 hours; unwrap and enjoy!

Fish in Wet Newspapers

Ingredients Fish filets
Vegetable oil
Lemon pepper seasoning
Paper lunch bags
Newspapers

Soak newspaper in water until saturated. Coat fish with a thin layer of oil. Place on an opened paper bag and season. Wrap fish in paper bag. Wrap bag with several layers of wet newspaper. Place directly on hot coals, turning once or twice. Cooking time depends on size of fish and temperature of coals. Allow about 20 minutes.

Pizza on the Road

Ingredients English Muffins
Pizza Sauce
Cheese, grated
Slices of pizza meat or ham or precooked meat
Tin foil
Waxed burlap
Tongs

Make sandwich & wrap in foil. Wrap foil packet with piece of waxed burlap – just enough to cover the top & bottom. The piece of waxed burlap relates to the amount of heat produced – too much burlap will burn the sandwich, too little, the cheese will not melt. Prepare safe place to burn the burlap wrapped sandwich – gravel driveway, rocky surface, or campfire pit. Have safety water nearby (bottle of water per individual, bucket of water for a group).

*Good idea to place small pebbles under packet for airflow to allow burlap to burn underneath sandwich. Light edge of burlap. CAUTION Flames may burn quite high – ensure hair is tied back, and girls do not walk between burning packets. Once burlap is ash, safe to unwrap pizza & enjoy!
Option: Flaming S'mores!*

Girl Guide Trail Mix

Raisins The “raisins” I’m in Guiding are for the friendships, the sense of community and belonging, and the way we all work together.

Sunflower Seeds: “Sunflower seeds” bring so much joy, and that’s what Guiding brings to me. These are seeds of joy.

Pumpkin Seeds: It’s a miracle this tiny seed grows into a HUGE pumpkin. It reminds me of how small ideas can grow into big accomplishments in Guiding.

Smarties: We need “smarties” in Guiding to come up with all those bright ideas.

Currents They remind me of how Guiding tries to stay “current” with new ideas, technology and style.

Nuts: They remind me of Guiding because there are so many “nuts” in it!

Cashews: Bless you. They remind me of the way my Guiding Sisters care about me.

Prunes: They remind me that Girl Guides are just regular kind of folk. And that’s what we need in Guiding

