

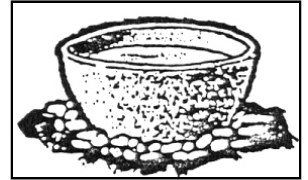
Troop 220 UTENSIL-LESS COOKING
or
Caveman Cookout

Always cook over hot coals (radiant heat); it will cook your food

Don't cook over open flames; it will burn your food

Onion:

- Cut an onion in half and scoop out all but two outside layers of the onion. Crack an egg into each half or fill with chopped meat and place on hot coals.

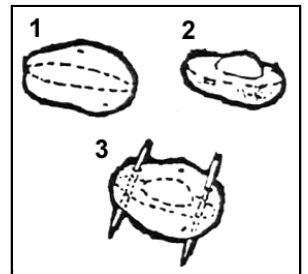


Orange:

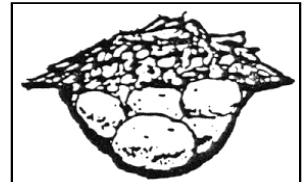
- Cut the top one-third off an orange. Scoop out orange and fill bottom with hamburger, bread, cake mix (fill halfway, with cake mix). Replace orange top. Set on coals to bake. Eat the orange that was scooped out.

Potato:

- Cut out center of a potato. Fill with chopped meat or butter and cheese. Plug potato opening with some of the removed potato. Coat with 2 inches of thick mud and place in coals for about 1 hour to cook.
- Cut potato in half length wise. Hollow out enough room for an egg. Insert egg, place potato together and hold together with wood slivers.
- A clean nail stuck length wise through a potato will cook it faster.



- You can place plain potatoes on a ground or in a hole and rake coals over them. Cook this for 45 to 60 minutes.



Leaf Burger:

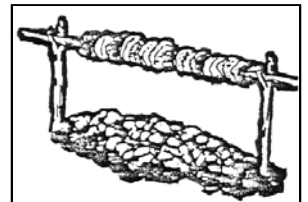
- Wrap hamburger patty with three to four layers of cabbage leaves or grape leaves. Add some chopped onions and place on the hot coals. (Replace cabbage leaves as necessary.)
- Place three layers of cabbage leaves directly onto the hot coals and put the beef patties on top. After about 10 minutes, turn the meat over, putting onto three new cabbage leaves. Repeat this process until the meat is cooked.

Bread:

- Press a wad of dough on the end of a stick, or spiral the dough around the stick several times and bake over hot coals.

Kabob:

- Skewer meat, potato and vegetables on a green stick. Cook over hot coals, turning for even cooking.
- For well done, string loosely. For medium to rare, string tightly.



Corn:

- Remove corn silks but don't remove the husks. Soak the corn in water. Lay on hot coals for about 8 minutes for each side.

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Apple:

- Cut away half of core. Fill with cinnamon hots, chocolate, marshmallow, brown sugar, what-ever you like. Shove the apple onto the end of a forked stick and hold over coals until everything is melted and gooey or the apple is easy to puncture with a thin pointed stick.

Chicken:

- Using string, hang a whole chicken from a tripod over a bed of hot coals. From foil, form a tent over the top part of the chicken to improve cooking time.

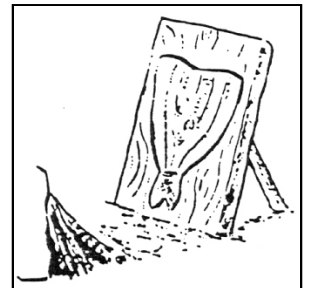


Dog in Blanket:

- Push a thin stick lengthwise through a hot dog. Wrap hot dog with biscuit dough and bake over hot coals.

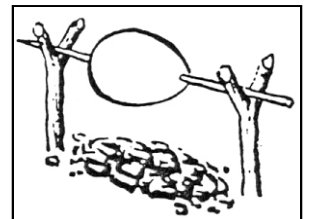
Fish:

- Tack fish to a flat board with meat exposed. Tack a couple of strips of bacon over fish. Build hot fire in front of the board which is positioned close by and will reflect heat to cook fish.
- You can cook other meats this way also.



Egg (with shell intact):

- Make a tiny hole in each end of egg. Put a skewer through egg. Place on forked stick cook over coals. It is important that the egg does not fit too tightly onto the skewer, as air will not escape during the cooking and the egg might explode.



- Coat with 2 inches of thick mud and cover with coals for 20 minutes.



Egg (without shell intact):

- Take the center out of a piece of bread. Place the bread on the greased surface and crack an egg into the hole. Grease the hot rock or hobo stove and cook over coals.
- Use an onion ring and crack the egg into the center. Grease the hot rock or hobo stove and cook over coals.
- Lay bacon in a ring and crack the egg into the center. Grease the hot rock or hobo stove and cook over coals.

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Tarzan Steak:

- Place a small steak directly on the hot coals. Blow or fan way loose ashes first. Don't try this with hamburger (the fat will probably ignite.)

Tarzan Toast:

- Do it the same way as the Tarzan Steak.

Paper Cup:

- It has to be a true paper cup.
- Fill completely with water. Instant soup, coffee, cocoa, bullion, rice, or instant cereal can be added when the water boils. Drop an egg in, either with or without shell. Set cup at edge of coals and cook away.

Paper Bag:

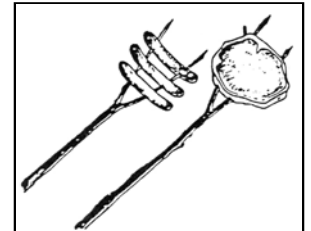
- Place two strips of bacon in the bottom of bag and crack an egg on top of them. Hang bag on a stick over hot coals to cook contents.

Paper Plate:

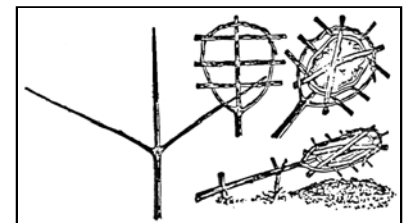
- Use an unlined, unwaxed paper dining plate, place bacon in first. If heat is sufficient, the bacon should start simmering immediately. After bacon is cooked, crack the egg directly over the bacon.

Sticks:

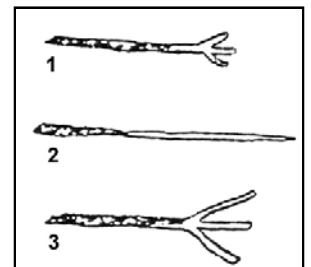
- Forked stick makes a good broiler for toasting bread, hot dogs, chicken strips, fish, pork, or small steak.



- Tennis Racket: Using a forked stick and some twigs, fashion a "tennis racket" broiler. Fasten a small piece of steak, fish, chicken, or pork to it with twigs and prop it over the fire to cook.



- A single stick can be used for many things (1) twister, (2) rescue stick, and (3) spatula.



Hot Rock:

- Do not use stream rocks as they will explode when heated.
- Cook hamburger, eggs, steak, bacon, chicken, fish, pork, or bread on a flat hot rock laid on coals.
- If cooking food that will stick (eggs, bread, etc.) then coat the cooking surface of the rock with butter or cooking oil.



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Hobo Stove: Make a stove from a No. 10 can or a three pound coffee can. Use a buddy burner or coal for heat source.

Home Made Cook Pots:

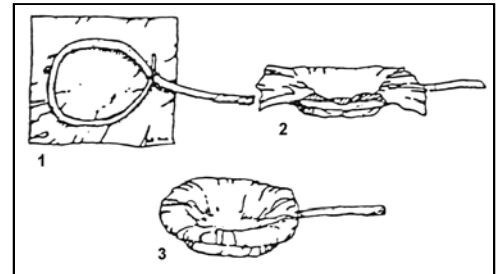
- Made from coffee cans, vegetable cans, any type of can, and coat hangers

Home Made Cups:

- Carve out of wood or use a small juice can.

Foil Loop Skillet:

- Use a pliable green stick or heavy wire (coathanger) and aluminum foil. Be careful if use wire for the framework – it will get hot. When adding the foil, place shiny side up.
 1. A pliable stick or wire bent into a loop and tied with wire.
 2. Lay a piece of foil, at least 3 inches bigger than the loop across it and allowed to sag slightly in the middle.
 3. The excess foil is rolled tightly under and around the loop.
- You can cook any type of meat, vegetable, eggs, etc in this. Be careful with grease build up because this can cause a grease fire.



Box Ovens:

- You already know how to make and use them. If not, then ask and we will teach you.

Plastic Bag:

- Use a large enough heavy duty freezer bag to hold your food.
- Place your food in it (works great with omelets).
- Seal the bag and place it in boiling water.

NO FOIL PACKS WILL BE ALLOWED