

No Utensil Cooking

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.

Orange/Egg Breakfast

Cooked in a Orange Rind

1 large orange
2 large eggs
Salt & pepper

Cut orange in half from stem to bottom of orange. Carefully remove fruit, keeping rind intact. Crack 1 egg into each half orange, and season with salt & Pepper. Set orange halves solidly on wood fire exposed to heat Cook until egg are firm. Eat orange along with eggs. Serves 1.

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 until the pineapple gets hot and the marshmallow gets as brown as you like it.

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!

Campfire Corn on the Cob

corn on the cob, with the husks left on

Butter

Salt and Pepper to taste

Soak the corn in water for several minutes, with the husks still on, 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.

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.

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.

There's a lot to be said for cooking without utensils when you're outdoors. It lightens your load, challenges your ingenuity, and eliminates the need to wash dishes. What more can you ask?

The approach leads to cooking food inside of food, on a stick, or on a cooker improvised from what you find around you. Give these ideas a try and experiment with variations. We'll welcome reports of tested new techniques and recipes.

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

Potato--Cut out the centre of a potato. Fill with hamburger and diced onion, or with butter and cheese. Plug the hole with some of the pieces you removed. Coat potato with 2 inches of thick mud and place in coals. Cook for about an hour.

Another idea is to slice off the top of a spud, hollow out a tunnel, and crack an egg into the hollow. Rub a bit of the egg white around the cut top, then put the "lid" back on the potato. Wrap in foil and bake in coals.

Paper Cup/Paper Bag--Fill a cup with water and drop in an egg, with or without the shell. Set the cup into the coals. Don't forget eggs and bacon in a paper bag. Put strips of bacon on the bottom of the bag, crack an egg or two on top of the bacon, fold over the top of the bag and hang it on a stick over hot coals.

Bread--Press a wad of dough onto the end of a stick and bake over hot coals. Try cinnamon twists. Pat dough into a rectangle, spread with butter, cinnamon and brown sugar, and cut into 2" strips. Wrap strip around a green stick and toast over the coals.

Kabob -- Skewer meat, potatoes and another vegetable (tomato, zucchini, mushrooms) on a stick. Cook over hot coals.

Hot Rocks--Lay a flat, hot rock on coals and use it as a griddle to cook hamburger, eggs, steak, fish, bacon, or bread.

Corn--Remove silk and soak ears in water. Lay on hot coals for about 8 minutes per side.

Chicken--Hang a whole chicken on a string from a tripod over a bed of hot coals. Fashion an aluminum foil umbrella over the chicken to reflect the heat.

Apple--Core an apple just over half-way. Fill the hollow with cinnamon and marshmallows. Skewer it on a forked stick and hold over the coals until the marshmallow melts and the apple is easy to puncture.

Orange--Cut off the top third of an orange. Scoop out the orange and pour in cake mix batter to the half-way point. Re-cap the orange and set on coals to bake.

An idea for breakfast is to scoop out the orange pulp and eat it, then grease the inside of the peel, crack an egg into it, and set on coals to cook.

Banana--Cut a v-shaped wedge from the top of an unpeeled banana. Fill wedge with pieces of chocolate and marshmallow. Wrap in foil and place on coals for 8-10 minutes.

Dog in a blanket--Wrap a wiener in biscuit dough, skewer on a stick and bake over hot coals. Or slit the wiener and insert a piece of cheese before you wrap and cook it.

Fish--Leave the head on a fish and scale it. Tie fish to a sweet wood stick, like willow, and put the head into the coals. Let steam for about 10 minutes, or until flesh flakes easily.

Split a fish and remove bones. Tack it, skin-side down, to a flat board. Tack a couple of strips of bacon over the fish. Prop up the board beside a hot fire so that it will reflect the heat and cook the fish at the same time.

Egg--Prick a tiny hole in both ends of an egg and skewer it, but be careful not to go through the yolk. Place on a forked stick and hold over coals. Or, coat the egg with a stiff mud paste and cook covered in coals for 20 minutes.