

Home Grown Explorers Backwards Cooking Menu



Sorry it has taken me so long to do. I've had one thing after another this week. Anyway here is what I have come up with for the backwards cooking.



If you do not like anything just don't eat it is all I have to say I don't know who likes what so I can't keep everyone happy.

Egg in an Orange

Cut an orange in half. Scoop out the flesh inside and eat it, be careful not to cut through the skin! Now crack an egg into the skin and place on the embers of the fire until the egg is cooked.

Kebab

Use a green stick to spear slices of bacon, mushrooms, sausage, carrot, tomato, peppers, and pieces of pork. Support the skewer over glowing embers turning occasionally. Eat when the meat is crisp and golden brown.

Chocolate bananas and apples

Cut a slit lengthways in the banana and insert some pieces of chocolate. Or Cut the core out of an apple and fill with chocolate. Wrap the whole lot in foil and place in the embers. Eat once the chocolate melts.

A stupid Task - Boiling in a paper bag – If hazeys mum can find paper bags?

It is possible to use a paper bag to boil water. The water inside will prevent the bag from burning. The trick is to ensure that the heat only touches that part of the bag that the liquid is in contact with so it can absorb the heat.