

CAMPFIRE RECIPES















INGREDIENTS:

2 Strips of fatty bacon or vegetarian bacon

- 1 Egg
- Salt & pepper, HP Sauce and Ketchup
- 1 Paper lunch bag
- Green, pointy stick

DIRECTIONS

- 1. Cut both bacon strips in half, giving you 4 pieces. Line the bottom of the paper lunch bag with the bacon to make a nice, fatty bacon nest for the egg. Crack an egg into the nest.
- 2. Fold the top of the paper bag down carefully 2 times and poke a hole through the thick part with the stick. (Use a knife or scissors to make the hole first.)
- Carefully hold the bag over the fire so the bacon cooks slowly and the fat melts. This makes an oily paper and bacon "skillet" for the egg. Take care and keep cooking it until the egg is done.
- 4. Eat it out of the bag... but put it on a plate! If you put it on your knee it will ruin your pants. I learned this the hard way. Serve with salt & pepper, HP and Ketchup or whatever gets your mouth water.









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Ever been envious of those American Movies with families around a campfire making those delicious gooey marshmallowy treats? Well look no further here is the perfect way to make S'mores with a British twist... **Digestive Biscuits!**

INGREDIENTS:

- **Chocolate Covered Digestive Biscuits**
- Marshmallows
- Marshmallow roasting sticks

- Toast the marshmallows on your 1. sticks until they are gooey
- 2. Press them between two chocolate digestive biscuits with the chocolate sides up (make sure to let the marshmallows cool a bit to avoid burnt tongues). Enjoy!



















INGREDIENTS:

- 1 Banana
- 8 Mini marshmallows.
- 1 Digestive biscuit
- 2 Tablespoon of milk chocolate (from chocolate bars or chocolate chips.
- Strawberries, hazelnuts, caramel sauce, peanut butter, cherries or pralines (optional fillings)

- Take an unpeeled banana, and cut it down the middle along the concave style, not completely through, just until the tip of the knife grazes the peel on the other side. Then pull the peel slightly apart.
- 2. Fill the inside of the banana with chocolate. marshmallows and other fillings that take your fancy.
- 3. Wrap the banana in tin foil and place on the campfire grill for ten minutes. Whilst waiting, gently crush up the digestive biscuit.
- 4. Once cooked, unwrap the banana and spread biscuit crumbs lengthways across it.



















Grilled Pizza for the Happy Camper

The Kids will love these!

INGREDIENTS:

- 1 Pack of English muffins
- 1 Jar of pizza/tomato sauce
- 1 Bag of shredded cheese
- Your favourite pizza toppings

- Spread pizza sauce on English muffin halves.
- 2. Sprinkle cheese on top of each slice. Add toppings as desired.
- 3. Put foil down on grill and cook over warm fire or cook on an open campfire with a grill on top until cheese is golden brown.



















INGREDIENTS:

- 1 Hot dog or 1 vegetarian hot dog
- Ketchup & mustard
- Sharp knife
- Green, pointy sticks

- Cut 4 slits on each end of the hot dog.
- 2. Put the hot dog on the stick in the center of the dog and cook it in the fire.
- The slits will curl those are the 3. spider legs!
- 4. Eat on plate with catsup & mustard.



























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