

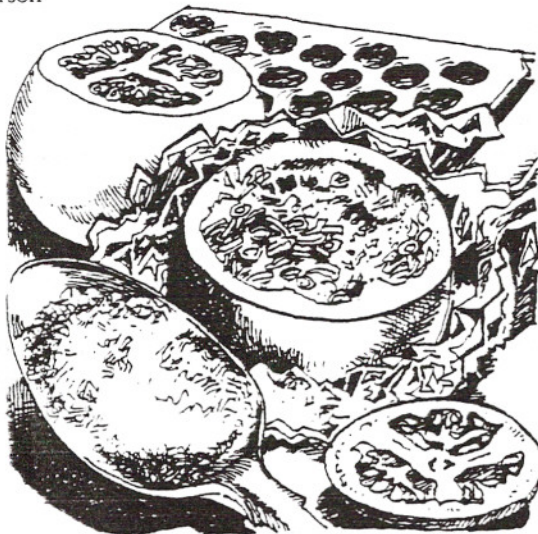


More Backwoods Cooking Recipes

Stuffed Tomatoes

You will need:

- One large tomato per person
- Approximately three tablespoonfuls of grated cheese per person



Method:

- Cut the top half inch of the tomato off and place to one side.
- Scrape out the center of the tomato and mix this flesh with grated cheese, adding salt and pepper as required.
- Place the mixture into the tomato, replace the top, wrap it in two thicknesses of foil and put into hot embers for 5 minutes.

Variations:

Tasty alternative fillings could include cooked minced beef, baked beans, flaked fish, prawn in tomato sauce, tuna fish, and so on.

Cowboy Dinner

You will need (quantities are per portion):

- One small potato
- A few green beans



- Four slices of bacon
- One small onion
- About 2 oz. of minced beef.