



Baked Eggs

You will need:

One egg per person

Method:

- Find a thin stick, approximately 30 inches long, and, using a sharp knife, strip about 2 inches of the bark off the thinnest end.
- Using the point of the knife, tap the egg carefully at both ends until you have a hole large enough for the thin end of the stick to go through.
- Push the skewer through the egg and place over hot embers. Support the skewer upon two forked sticks if necessary.
- Cook for 10 minutes. Turn occasionally.

Note: It is important that the egg does not fit too tightly onto the skewer, as air will not be able to escape during the cooking and the egg might explode.

Burgers in Leaves

You will need:

- Cabbages
- Hamburgers or ground beef.

Method:

- Place three layers of cabbage leaves directly onto the hot embers and put the beef patties on top of them.
- After approximately 10 minutes, turn the meat over, putting onto three new cabbage leaves. Repeat this process until the meat is cooked.

Note: Cabbage leaves can replace aluminum foil in many instances when using backwoods cooking recipes. It is important that on no occasion should rhubarb leaves be used, as these contain a highly poisonous resin.

