



Weekend Recipe

“Campfire Egg, Cheese & Pepper Stuffed Potato”

1. Start a fire and poke potato with a fork.
2. Wrap Potato with aluminum foil and cook unfilled potato for 20min or until softened and warm.
3. Unwrap potato carefully (will be hot) and cut off one end of the potato.
4. Hollow out the center of the potato (leave around 1/3 potato on outside).
5. Add salt & pepper, a cracked egg, ½ tbsp of cream, red pepper, and onion to the center of the potato.
6. Add cheese to the top, put the cut off end back on top of the potato and re-wrap with aluminum foil.
7. Cook on fire for 20min or until the egg is fluffy.
8. Enjoy!



around
the
campfire

