

Omelet in a Bag

Easy Omelet No Mess, No Mistakes, No Skill Required. Prepare the night before and cook in the morning. Great for camping, holidays, etc.

Things you will need:

- 2 eggs per serving
- 1 Tablespoon per serving of each chosen ingredients (cheese, onion, mushroom, bell pepper, tomato, cooked potato, spam etc.)
- Salt and pepper to taste
- Stove or campfire
- Fork or whisk
- Quart sized freezer bags
- A pot

Steps:

1. Cut, Chop, Shred ... prepare ingredients you want in your omelet
2. Boil water in a pot on stove or over campfire.
3. You need a one quart freezer bag for each omelet you are cooking.
4. Break two eggs into a bowl. Whisk them with a fork or whisk (like you would for scrambled eggs) and then pour them into a freezer bag.
5. Place a tablespoon of each omelet ingredient desired into the freezer bag.
6. Close the bag and smooch all of the ingredients and eggs together.
7. Remove air from the bag and zip closed to seal.
8. Place the bag into the boiling water for about 12 minutes.
9. Remove and serve.

Tips:

- Each egg should cook for 6 minutes. 3 egg omelet = 18-20 minutes.
- Put names on individual bags with a permanent marker to cook up to 3 omelets at a time in one pot.



Campfire Cinnamon Rolls

Good for breakfast or for dessert!

Things you will need:

- Refrigerated crescent roll dough
- Cinnamon and Sugar in a bowl
- Butter
- Aluminum pie pan, or other pan
- Tin Foil
- Green sticks
- Campfire, with hot coals and grate

Steps:

1. Mix cinnamon and sugar in a bowl.
2. Melt butter over campfire grate in an aluminum pie pan or other pan, keep warm and set aside.
3. Collect green sticks to use for cooking.
4. Wrap a tin foil strip at least six inches long around the cooking end of the green stick.
5. Wrap a crescent roll around the foil at the end of the stick, securely pinching the ends of the roll so it won't fall off.
6. Roast until browned on all sides.
7. Dip roll into melted butter.
8. Dip roll into the cinnamon and sugar.

Tips:

- The tin foil is optional, but it will help keep the dough from sticking to the stick.
- For less mess, you can use a butter knife and spreadable butter or margarine (and you also wouldn't need a grate to hold the melted butter).
- For less waste, you can use a shaker of cinnamon and sugar instead of a dipping bowl.

