

Five Steps to Fresh Fire Food!

1. Everybody's hands must be clean. It is important to use warm soapy water but if your hands aren't too muddy, hand sanitiser will work. You could wear gloves to prepare food but never near the fire!
2. Before you plan to start cooking, check that your equipment is clean. Always best to clean before you store any equipment.
3. Standard hygiene rules need to apply when preparing food:
 - Use separate utensils for meat and vegetables.
 - Wash hands between handling meat and vegetables.
 - Store food in clean Tupperware before you begin cooking.
 - Make sure that meat is stored in a cool place before cooking.
 - All waste needs to be appropriately disposed of.
4. When cooking:
 - Avoid tasting and using the same utensil again before cleaning it.
 - Keep all utensils in a clean place.
 - If hands get dirty, clean them again.
 - Never leave food and fire unsupervised.
5. Time to eat!
 - Make sure everyone has clean hands.
 - Serve onto clean plates and with clean utensils, if using them.
 - All waste needs to be appropriately disposed of.

Fire Side Recipes

1. Cheeky Cheese and Chives Pancake

<u>Equipment:</u>	<u>Ingredients:</u>
Frying pan Fork bowl	Eggs milk cheese flour chives butter
<ol style="list-style-type: none">1. Whisk the eggs, flour and milk into a batter.2. Melt the butter in the pan.3. Pour a small amount of batter into the pan.4. Cook for a few minutes and then toss. Cook again for a few minutes.5. Place cheese and chives in the pancake and roll it up,6. Serve once the cheese has melted.7. Serve.	
<ul style="list-style-type: none">• Different fillings can be substituted.• Could be adapted to make an omelette or scrambled eggs.	

2. Snoozing Puppies in Blankets

<u>Equipment:</u>	<u>Ingredients:</u>
Skewers tin foil	Pizza dough sausages- meat/veggie
<ol style="list-style-type: none">1. Wrap the sausage in a strip of pizza dough.2. Wrap in some foil.3. Cook for 15-20 minutes.4. Serve with mustard and/or ketchup.	
<ul style="list-style-type: none">• Pizza dough could be substituted for a bagel.• Sausage could be substituted for an egg and a sprinkle of cayenne pepper and cheese.	

3. Cinnamon Swirls

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<u>Equipment:</u> Skewer spatula bowl plate	<u>Ingredients:</u> Croissant dough butter cinnamon brown sugar icing sugar
<ol style="list-style-type: none">1. Mix butter, cinnamon and brown sugar in a bowl.2. Spread the mixture over the dough.3. Cut the dough into strips and roll up.4. Pierce with a skewer.5. Slowly cook.6. When ready, squirt with icing sugar.	
<ul style="list-style-type: none">• Raisins can be added.• Alternative spices can be used or cheese to make a savoury roll.	

4. Less is more, corn on the cob

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<u>Equipment:</u> Foil	<u>Ingredients:</u> Corn on the cob butter salt and pepper
<ol style="list-style-type: none">1. Put corn on top of the foil.2. Add butter, salt and pepper.3. Wrap in foil.4. Cook on fire for minimum 20 minutes.	
<ul style="list-style-type: none">• Add garlic.	