Omlette in a Bag

Serves 6

*Equipment*

*Camp Stove*

*Large cooking pot*

*6 one quart ziplock bags*

*Sharpie marker*

*Tongs*

*Knife for chopping vegetables*

*Ingredients*

*12 eggs*

*1 lb grated cheddar cheese*

*1 lb sliced or chopped ham or Canadian bacon,*

*1 large onion*

*2 green peppers*

*Salt and pepper shakers*

*1 bottle hot sauce*

*Instructions (read TWICE before beginning)*

*Patrol cooks prepare the following:*

*1. Wash hands*

*2. Add water to cooking pot until it is ½ full*

*3. Place pot on stove make sure water is boiling before starting to cook.*

*4. Set out all ziplock bags, Sharpie marker and all ingredients on table*

*5. Chop the onion and green peppers (and the meat if it is not already chopped). Set them out on plates*

*6. Call the patrol together for cooking*

*Each person prepares their own omlette:*

1. *write your name or initials on a ziplock bag*
2. *Crack 2 eggs into the bag*
3. *Add meat, cheese, onion, and peppers in any combination you want.*
4. *Seal the ziplock bag and shake and squeeze it until the eggs are scrambled.*
5. *Place the bag into the pot of boiling water*
6. *Cook for about 10 minutes, or until the eggs are firm inside the bag*
7. *Remove the bag from the pot with tongs.*
8. *Open the bag and slide the omlette out onto a plate.*