

Cooking for your valentine.....

Impress your valentine with this simple dinner and desert. Don't forget to serve it with a glass of the favourite fluids and by the light of the glowing ambers!!!

Easy Swiss Steak

Ingredients:

- Oil
- 1 kg of top-round steak, trimmed of excess fat
- 1 can stewed tomatoes
- 1 can tomato paste
- Onion
- Garlic powder
- Salt and pepper to taste
- Worcestershire sauce



Method:

1. Heat camp oven over the coals
2. Dice stake and onions
3. Add oil and brown the stake in the camp oven
4. Add diced onions, and cook for another 5 minutes stirring occasionally
5. Add canned stewed tomatoes, tomato past, and garlic powder. Replace lid and simmer for 10 minutes, stirring occasionally.
6. Add salt and pepper to taste.
7. For a little spicy-me-up add as little or as much Worcestershire sauce as needed!

Baked Carmel Apples

Ingredients:

- 4 baking apples (Granny Smith apples work great)
- 1/2 cup butter
- 1 cup firmly-packed brown sugar



Method:

1. Core the apples, keeping the apples whole but just removing the core.
2. Place the cored apples in a small pie pan or baking pan (makes cleaning much easier)
3. Pack the core holes of each apple approximately 1/3 full of brown sugar. Place a large chunk of butter on top of the brown sugar

4. Place the baking pan with the prepared apples inside of the warm camp oven and place on top of the hot coals.
5. Replace lid and add some hot coals on top.
6. Bake for approximately 20 minutes until the apples are soft and the brown sugar and butter have melted into a caramel sauce
7. Eat Hot!