

## Camp Oven Corner



### Eggs in a Hat

**Cook Time:**10 Minutes

**Serves:** 2

**Ingredients:**

- 4 slices of your favorite bread
- 4 eggs
- 4 slices of ham or Canadian bacon
- 4 slices of cheese
- **Preparation:**

Warm your skillet or griddle over low heat. Also, be sure to grease the pan up well! Using either a round cookie cutter or a drinking glass, cut out a hole in the center of your bread, being careful not to break the crust. It will still work if the crust breaks, just not as well. Place the bread in the skillet and lightly toast it on both sides. Crack an egg into the hole in the bread and cook until the egg white is almost solid. Flip over and put a slice of cheese and then a slice of ham. Serve when cheese is melted.

For the bread that was leftover from cutting the circle out, we usually just dip that in a beaten egg and make French toast out of it.

### Beer Damper

4 cups of self-raising flour  
a pinch of salt  
50 grams of butter – melted  
1 stubby of beer  
1 bread tin

**Method:**

In a large bowl sift the self-raising flour and make a well. Into the well add the melted butter,

beer and salt. Gently mix the batter and knead to smooth dough. Place dough into a pre greased and floured bread tin and bake for 20 minutes or until cooked.

### **Mini Meat Loaf**

500g mince

1 egg

1 small onion

2 tablespoons bread crumbs

1 tablespoon chilli sauce

10 stuffed olives, sliced

¼ cup red wine

Salt and pepper

#### ***Method:***

Combine all ingredients in a bowl.

Mix thoroughly with clean hands

Spoon mixture into two greased enamel mugs

Bake in camp oven for about 25 to 30 minutes

When done, separate around edges with knife and remove onto plate

Serve with salad or vegetables