

Ideas for outdoor cookery

Chocolate bananas

Open a banana down its side but do not remove skin. Push chocolate buttons into the banana then close skin and wrap in foil. Put on fire and cook for a few minutes. Open for hot chocolatey, bananary yumness. Try with sliced mars bars for added yum.

Sticky Mushrooms.

An incredibly simple marinade can be made from mixing a very small blob of tomato ketchup with a small amount of cooking oil. Toss in the mushrooms and shake until covered. Then put onto skewers and cook over the fire. You can use any vegetables in this marinade and it is particularly effective with red peppers.

Sticky sausages

Buy ready cooked cocktail sausages (works with raw sausages but why give yourself the extra hassle and health risk). Make sticky marinade from mixing a glug of cooking oil with a small blob of ketchup and an equal amount of honey. You don't need much to coat the sausages. Toss them in the marinade and then cook on a skewer. Add mustard to marinade for a really tasty treat.

Crumpets

As an alternative to toast, crumpets are fab and they fit onto a skewer much more easily than a slice of bread if you don't have a toasting fork.

Baked Eggs

Cook eggs on the fire by cracking them into a small cake foil (mr kipling type) and covering with foil before placing in the fire. Cook for a few minutes until done. For extra healthy eggs add spinach or finely diced peppers and a blob of pesto or a covering of grated cheddar (yes please) before baking.

Ham a la Dairylea

Cut a dairylea triangle in half and then wrap a slice of ham around it before putting it on a skewer. Cook for a short time until dairylea melts and then spend the rest of the day wishing you could eat them all the time. These are so nice they should be banned. Watch out as Dairylea could be hot.

Popcorn in a sieve

Get two metal sieves – place opposite each other so they form a container and fasten together edges with wire so that they will hinge open. Put a small amount of Popcorn in, close them together and roast over fire until it pops.