



## Picnic Box - Breakfast Bag

This activity is for Scouts  
but any section or leaders  
could take part too !

### What you need:

- 2 strips of fatty bacon
- 1 egg
- 4 tbsp self-raising flour
- Salt & pepper
- Tomato or brown sauce
- 1 paper lunch bag
- 1 green, pointy stick
- BBQ or camp-fire
- Basic kitchen equipment



### How to make it:

This is a BBQ or camp-fire recipe.

1. Cut bacon strips in half, giving you 4 pieces.
2. Line the bottom of the paper lunch bag with the bacon to make a bacon nest for the egg.
3. Crack an egg into the nest.
4. Fold the top of the paper bag down carefully 2 times and poke a hole through the thick part with the stick. (Use a knife or scissors to make the hole first)
5. Carefully hold the bag over the fire so the bacon cooks slowly and the fat melts. This makes an oily paper and bacon "skillet" for the egg. Take care and keep cooking it until the egg is done.
6. Eat it out of the bag ... but put it on a plate! If you put it on your knee it will ruin your trousers!  
Serve with salt & pepper, tomato or brown sauce. But it really doesn't need anything at all.

### Get more Foody:

Can you cook anything else in a paper bag ?

Try adding sausages to the bacon or hash browns...



### Safety Notes:

**Scissors / Sharp Objects:** Supervise young people appropriately when using scissors and knives.  
Store all sharp objects securely, out of the reach of young people.

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

**Flame:** Make sure anyone handling naked flames is doing so safely. Have a safe way to extinguish the fire.  
Supervise young people appropriately when using an oven or hotplates for cooking.