

Tips for a Sizzling Outdoor Cooking Experience

Summer is a great time to be outdoors and to spend quality time with your friends and family. As you enjoy a summer getaway, there are many ways you can make the experience more fun and delicious.

Plan Your Menu

Consider the time available, equipment needed, recipes and workload associated with each recipe.

Make a List

If you are camping, it's difficult to run to the store to pick up that one item that you forgot. Prepare a detailed list of all supplies and ingredients that will be needed during your camping trip so nothing is forgotten.

Form a Backup Plan

You never know what kind of situation you will encounter. Weather is a factor that could force you to change your plans. Think of something you can prepare if your first plan doesn't work out. Have another food option that requires little or no cooking.



Make Your Own Buddy Burner!

Buddy burners are a creative way to cook your breakfast, lunch or dinner.

Materials:

- 1 #10 size can (about 6" in diameter)
- Tin snips (or other cutters)
- Pliers
- Can Piercer
- Small can (tuna fish size) emptied and cleaned. Discard lid.

1. On the open end, cut two vertical slits on the side of the large can. They should be 2 long and 4" apart.
2. Bend the cut section inwards. Fold back the cut sides so that there are no sharp edges.

3. Flip the can over so the opening is on the bottom. For ventilation, on the lip (edge) of the can, cut three air holes with a bottle opener.
4. Fill the emptied and cleaned small can with three briquettes. Light the briquettes and wait for them to turn white.
5. Carefully place the briquettes into the opening of the large can.
6. Use the top of the burner as a grill to cook many different things such as pancakes, hamburgers, chicken breasts, French toast, eggs and so much more!

Make your own simple box oven

Materials:

- Heavy duty cardboard box
- Heavy duty aluminum foil
- Metal coat hangers
- Wire cutters
- Glue (optional)
- Briquettes
- Small rocks, cans, etc.
- Foil Pie Tins



1. Completely cover the box inside and out with foil. You may want to use more than one layer of foil. If necessary, use glue to hold foil in place. Punch a few holes in the top of the oven (to release combustion gases) as well as a couple of holes near the bottom (to let oxygen in).
2. Outside the oven, light some briquettes* and wait approximately 15 minutes for them to turn white. Then place half of the briquettes on top of the oven and the remaining half on the bottom in a pie plate.
3. Place a rack from an oven or barbeque in the box oven. Put a few small rocks or soda cans under the rack to keep it off the ground.
4. To use, place the pie pans under the rack. Put the cooking pan on the rack and cook.

*Each briquette adds about 40° F.

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