

Method:

On a piece of foil, approximately 10 inches square, lay two strips of bacon about 1 inch apart.

- Place some of the green beans across the bacon and add thick slices of onion.
- Next, place two slices of potato, the minced beef, some more onion, and then the remainder of the potato.
- Fold any ends of bacon over in order to cover the sides of the food "pile," and carefully slide the whole dinner into a foil bag.
- Place in hot embers, cook for 15 minutes on each side.

Fish in Newspaper

You will need:

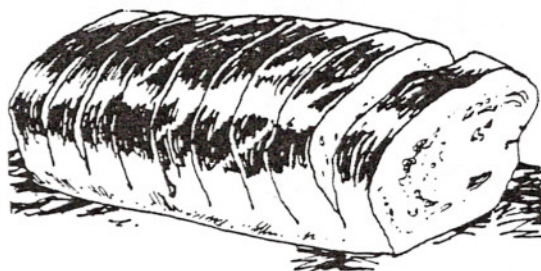
- One fish (cod, haddock, and so on) per person
- Greaseproof paper
- Newspaper
- String

Method:

- Prepare the fish (remove the innards and discard) and place on a sheet of greaseproof paper, which is folded to completely surround the fish.



- Take six sheets of newspaper and make up a parcel with the fish in the center, tying it all up securely with string.
- Place the parcel in a bowl of water until the paper is soaked through.
- Remove the package from the water and squeeze excess water out gently.
- Place the damp parcel on hot embers, turning every 5 minutes. The fish should be cooked by the time the paper begins to char.



Garlic Bread

You will need (quantities are per portion):

- A 6-inch length of French bread
- 1½ oz of butter or margarine
- Half a crushed clove of garlic or a pinch of powdered garlic or garlic salt

Method:

- Cut the bread into thick slices, making sure that you do not cut through the bottom crust (see illustration).
- Mix the butter with the garlic and spread generously onto both sides of each slice.
- Press the slices back together and wrap loosely in two thicknesses of foil.
- Place on hot embers for about 15 minutes. Turn regularly.

Variation:

1 oz of grated cheese could be mixed with the butter before it is spread onto the bread.