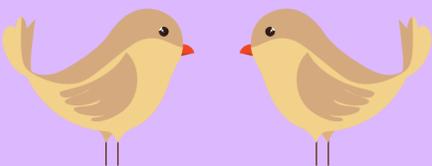


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Spicy BBQ bean and cheese tortillas

These parcels can be premade by the family and wrapped ready to take to the BBQ or campfire.

- You will need:
- Tortillas
 - 1 tin of Baked Beans
 - BBQ sauce
 - Smoked paprika or chilli powder (option)
 - Grated Cheese
 - Spray oil
 - Foil
 - Spoon
 - Large bowl



Take a sheet of foil large enough for your tortilla. Spray the foil with spray oil. Lay the tortilla on the foil and spray the tortilla lightly on both sides.

Add a few tbs spoons full of baked beans into the middle of the tortilla, drizzle on some BBQ sauce and sprinkle some cheese. You could also make some different ones by sprinkling on smoked paprika or chilli powder at step 3. You can play around with flavours you like...brown sauce or hot sauce will work too.



Wrap the tortilla. Fold up the bottom and then fold over the sides. Press down the edges to seal. Wrap in foil. Create a parcel. Gather together the front and the back of the parcels. Turn over the foil at the top leaving space for steam to gather inside the foil packet. Scrunch the sides together.

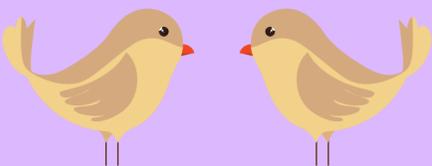
Place onto the BBQ cooking grill or grill over a camp fire for around 10 mins.

BBQ s need at least 20 mins to turn to white charcoal before you can start cooking anything.



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S'mores

For an extra special treat/occasion

You will need:

S'mores
Rich tea biscuits
Chocolate chunks
or pieces
Marshmallow
Foil

BBQ strawberries
Strawberries
Chocolate chips
Foil



Place a rich tea biscuit on a foil square
Add two marshmallow and a chunk of
chocolate or chocolate chips.
Add the top of the s'mores by adding
another Rich tea biscuit on the top.

Place another piece of foil over the
top and wrap the s'mores in foil, turning
the edges of the foil over on all
sides of the square



Add to the grill/BBQ for approx. 8- 10
mins. Low-medium heat.

BBQ Strawberries

Place a little balsamic on before (If liked)
Place the strawberry and chocolate chips in foil and place onto the BBQ for 5-10
mins. Share around...Use skewers to eat.

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Marshmallows and dips



Use lovely Sticky things like golden syrup, chocolate sauce, honey and pop in paper cups.



You will need:

- Marshmallows and dips
- Chocolate chips
- Sprinkles
- Granola
- Chopped nuts
- Marshmallows

Roasted nuts

- Hazelnuts
- Foil

Skewer marshmallows and toast over the fire. Dip into your sticky sauce if using and choose your dip for the crunchy topping treat.



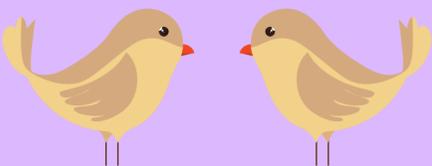
When the marshmallows are toasted ..they are quite sticky so they didn't necessarily need the sticky things to help the bits stick onto the marshmallows ..unless you want them for the taste.

Roasted Nuts

Place the nuts in foil and place onto the BBQ. Roast for 10 mins..



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BBQ Notes

Contains Allergen's Check individual ingredients using if you are preparing for someone who has allergies.

Cooking on charcoal or camp fire is best when the flames have died down and the charcoal is white, but there's still lots of heat coming from the coals/wood.

You may need to adjust you grill level.

Note these tortillas cook really well when added to your BBQ or camp fire grill when it's on medium to low heat. The tortilla wraps burn too easily if added to a BBQ that the charcoal has just turned white (when it's at its hottest!!). You could Lift your grill higher if needed. wait 20 mins after the charcoal turned white to place your parcels/treats on the BBQ. Test with one first to see how the BBQ is cooking them.

Use long length cooking utensils and heat proof gloves for safety. Check individual instructions on packaging if using skewers. Metal skewers get extremely hot or use pre-soaked wooden skewers.

Use the foil you have used to wrap items up in by eating the item out of packet when it's ready to eat. No plates required.

Use long handled BBQ equipment and gloves.

Never leave fires and BBQs unattended and think about the care of pets and children. Set BBQs on flat surfaces. Always plan your fire or BBQ to be away from trees and shrubs.

Check permission to use BBQ in public places and campsites.