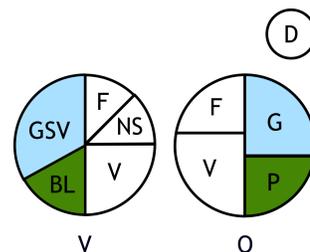


STOVE, FIRE



Hot Dogs

Tools

One stick per scout, grill grate over fire, or camp stove with fuel and a frying pan

Pocket knife

Charcoal or firewood, kindling, and tinder

Ingredients

Meat hot dogs and/or sausages

Vegan hot dogs and/or sausages, such as Field Roast frankfurters, sausages, or

LightLife hot dogs

Hot dog buns

Condiments

At Camp

If using a fire: Light either the charcoal or build a teepee-lay fire. While the fire is burning down, sharpen the sticks or clean the grill.

When you have hot coals and the flames are gone or low, push hot dogs onto sticks and grill. Serve with buns and condiments.

If using a camp stove: Pour some oil the frying pan and fry the veggie dogs first, then the meat dogs. Serve with buns and condiments.

Eggs and raw meat need to be kept below 40°F in order to not go bad. They are covered in harmful germs, and the cold stops the germs from growing quickly. Make sure to put meat hot dogs right next to ice in the cooler to help keep them safe to eat.



