

Healthy Camping Breakfast - 4 Simple Ways To Cook Egg Breakfast Dishes

What is a healthy camping breakfast, without egg in it? Breakfast camping recipes can be easily moulded to suit your specifications, be it a fancy treat for your whole family and the other campers with you, or a simple sandwich that you can have for breakfast, that does not even require any cooking or infact an egg bake made in a Dutch oven which can suffice for six people or more. Eggs are a favorite treat in the morning for everyone and there are quite a few breakfast camping recipes in which eggs are the main ingredients. Eggs are great energy providers and adding them in your breakfast ensures that it will sustain your energy and stamina throughout the day that you spend outdoors. Since one can easily make any dish using the number of eggs, according to the number of people present, and do not have to follow a fixed recipe, breakfast camping recipes involving use of egg are the best choice for a camping trip. In fact, the following are some pointers to ensure you add that extra touch to your breakfast egg dishes.

- While whipping up the eggs, if you add a little milk or water to them, your eggs will turn out extra soft and fluffy. - If you just let your eggs be, while making scrambled eggs, and do not stir continuously, chances are that the eggs will get burnt. So keep stirring! In case you are trying to use a Dutch oven in order to make a dish of egg, the bottoms of the egg might get burnt if you do not keep a close eye of the temperature of the oven. If you pay attention to these small details, your breakfast will turn out to be a scrumptious meal. - To add both nutrition and extra taste to your egg dishes try and experiment by using your favorite ingredients like vegetables, including mushrooms or bell peppers. - If you want to save yourself the trouble and the time for preparation of breakfast at the campsite or do not want to tug around with you, extra cooking equipment; the best idea is to whip the eggs at home itself and carry them to the campsite in a container. You can find some great breakfast camping recipes, which also include egg breakfast dishes, if you search on the Internet. Having a brief idea about the various possibilities of dishes that can be made at camps would enable you to surprise everyone with your culinary skills. Also, you will be able to carry the correct ingredients and will be fully armed and prepared to cook up a delicious breakfast in the matter of a few minutes. In fact if you are one of those campers, who prefer to travel light, and not carry bulky cooking equipment, but still crave for a warm meal, there is hope for you yet. For instance, we are sure that the thought of a hot bagel for breakfast would have you salivating. To prepare that wonderful treat, all you have to do is add some deli meat, like smoked turkey to your bagel and top it up with cheese. Just warm up this delicious concoction in aluminium foil and place is wrapped bagel somewhere near the campfire. In no time at all, you will have a warm sandwich complete with melted cheese. Breakfast camping recipes like these are what transform your breakfast from merely tasty to lip smacking delicious meals.

About the Author

Abhishek is a Camping freak! Visit his website www.Camping-Guru.com and download his **FREE Camping Report "Camping With The Family: How To Have A Safe, Fun, And Inexpensive Vacation"** and learn some amazing Camping tips and tricks for FREE. Learn how to have the perfect vacation on a shoe-string budget. But hurry, only limited Free copies available ! www.Camping-Guru.com

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