

SLEEPOUT TREATS!

CAMPFIRE CARROTS



THE BRICK PROJECT
SHOPS WORKS GIVING REUSE
QUEENS HALL ACTION ON POVERTY



What you need:
Carrots (obviously)
Foil
Oil
BBQ or Campfire

Wash and slice the carrots into the shape of fries. Roll out the foil. Pour a little bit of oil onto the shiny side of the foil, then add some sliced carrots. You may want a little drizzle of oil over the top to make sure the carrots are coated. Fold the foil up into a parcel, then wrap in another layer of foil. Place over hot coals. 3 carrots made enough for two parcels for us. Cooking time will vary (around 40 minutes). Turn and move the parcels often to void the carrots catching. Check the parcel after 20 minutes. Enjoy!