

# Learning in the Leaves

## Kelly Kettle Cooking



Kelly Kettles can also be cooked on, a small device (see left) fits into the chimney of the kettle, allowing for pot and pans to be placed on the top, whilst wood can still be added to keep the fire going. Alternatively, once the kettle is out of the way a small adaptor can be placed on the base, which pots and pans can also be placed on top of (see left).



Above: Chimney Pot Adaptor



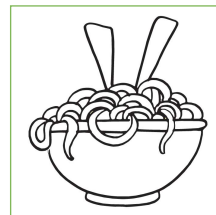
Above: Base Pot Adaptor

## Simple Recipes and Food to try:

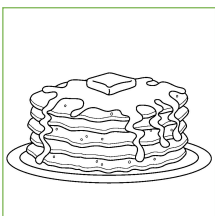
You can cook anything on a Kelly Kettle that you would in a pot or pan at home. However, you can only put one pot on the stove at a time. Additionally, if you are using the chimney adaptor the Kettle needs to be full to keep the stove stable, limiting the cooking time. Below you will find some one pot camping foods and recipes.



**Tinned Foods:** Some tinned foods can easily be cooked in one pot. E.g. Soup, baked beans, tinned spaghetti, all day breakfasts, etc.



**Dried Foods:** Some dried foods can make a quick one pot meal, e.g. noodles, pasta, rice. It is possible to boil vegetables at the same time as the dried product.



**Pancakes:** 100g plain flour, two large eggs, 300ml milk. Mix thoroughly and add to a hot oiled pan. Add fruit to mix whilst cooking or after. Bring along your favourite topping.



**Hot Sandwiches:** Sticking bacon, sausages, steak, etc in a pan and serve on bread. You could cook onions at the same time.