

The International Eggonator

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How does a worldly boy scout cook his breakfast ingeniously!
What egg dishes would an international scout eat?

Object of the game: answer international egg dish questions to be allowed to enter the fire building arena and obtain matches to cook an egg till it is not runny, when the pan is tilted sideways!

You must name (four) **4 international egg dishes** correctly before the patrol can cross the line to start the patrol's becoming an Eggonator! (fire building & cooking the egg)

You will receive one match for each correct answer up to 10 on the international egg dishes.

The patrols time starts once the Eggonator says go!

Rules for egg cooking:






1. Cannot build above the first string!
2. Can only use resources provided
3. Must burn through the second string to release the slammer and slam the egg!
4. Must catch the cracked egg in the tin pan!
5. Must cook the egg till it does not run!
6. Must give patrol yell to end the patrol's time!
7. Best patrol time wins the event!





Supplies



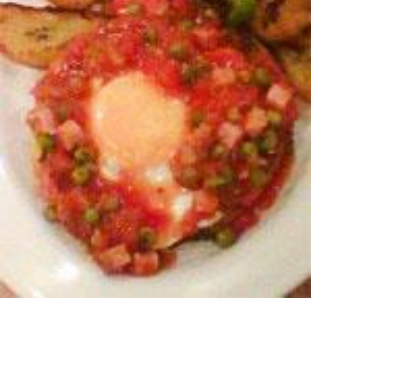

1. A poster of the egg dishes
2. A world map poster
3. Printed copies of the egg dishes
4. Sheets for naming the egg dishes
5. Pencils
6. Setups for fire- setup includes
 - a. wood platform
 - b. tin pan
 - c. egg
 - d. strings
 - e. wire
 - f. catch pan
 - g. water bucket
 - h. wood (bagged)
 - i. starter material
7. Matches



International Boy Scout Egg Dishes

1		<p>This dish is called Eierkuchen. Beaten eggs and bread crumbs combine to form a tender savory breakfast cake."</p> <p>6 eggs, 1 and 1/2 cups milk, 1 teaspoon salt, pepper, 2 and 1/2 cups soft bread crumbs, 2 green onions, 1/4 cup shredded Cheddar cheese</p>
2		<p>2 eggs, 2 cloves of garlic - smashed, 1 Tablespoon butter or margarine, sprinkle of crushed cumin, 1 slice of toast, chopped mint or basil</p>
3		<p>This is an interesting baked variation on the popular fried egg dish known as Birdies In A Nest or Egg In The Hole."</p> <p>4 slices buttered toast, 4 eggs, 1/2 teaspoon salt, 2 Tablespoons butter or margarine</p>
4		<p>"Sharp Cheddar cheese and chopped green chili peppers make this egg dish delicious. Top with your favorite taco sauce for even more south of the border flavor."</p> <p>8 eggs, 2 Tablespoons butter or margarine, 6 Tablespoons milk, 3/4 teaspoon salt, 1/4 teaspoon pepper, 2/3 cup shredded extra-sharp cheddar, 4 ounces can green chiles, tomato sauce or taco sauce, sliced tomatoes for garnish</p>
5		<p>Baked eggs in ramekins with a spinach puree. Recipe submitted by Julie In England."</p> <p>2 eggs, about 100g frozen spinach, 10 cL liquid cream, some butter, a piece of baguette or other type of bread, salt, pepper, nutmeg</p>

6		<p>A detailed description of a traditional Irish Breakfast along with a complete recipe."</p> <p>4 Irish sausages aka bangers, 4 slices of Irish bacon aka rashers, 1 8-ounce tube of black pudding, 1 8-ounce tube of white pudding, 4 eggs, 4 tomatoes - cut into quarters, 4 boiled potatoes - cooled and cut into 1-inch cubes, 1 can of Irish beans, white pepper and salt, Irish butter, grated Dubliner cheese, Irish brown bread aka brown soda bread</p>
7		<p>"Six more reasons to love Spam! These burritos have eggs, 2 kinds of cheese, salsa and plenty of Spam. Enjoy!"</p> <p>1 12-ounce can of Spam luncheon meat - cubed, 6 flour tortillas, 5 eggs, 1 cup shredded Cheddar cheese, 1 cup shredded Monterey Jack cheese, 2 Tablespoons milk, 1 Tablespoon butter, 1/4 teaspoon salt, your favorite salsa</p>
8		<p>"This recipe was featured in the movie "It's Complicated" starring Meryl Streep, Steve Martin and Alec Baldwin."</p> <p>8 slices bread, 4 eggs, 4 slices ham, 1 mozzarella cheese, 2 tomatoes, 4 teaspoons Maille Dijon Originale or Maille Old Style Mustard, fresh basil, olive oil, salt & pepper</p>
9		<p>"An easy, cheesy down-home favorite. Please note that the milk is added after the grits are done. To make the grits, use the liquid requirements from package instructions."</p> <p>1 cup instant grits, 8 ounces shredded sharp Cheddar cheese, 1/2 cup butter, 3 eggs, 1/3 cup milk, 1/4 teaspoon salt, pepper</p>

<p>10</p>		<p>"We usually sprinkle red pepper and a little salt on top. It's an easy dish to make and it has a lot of flavor from the fresh tomato and cilantro." 1 bunch of scallions (about 10 green onions), 1 tomato, 3 or 4 Tablespoons canola oil or olive oil, 6 eggs, salt, a few springs cilantro</p>
<p>11</p>		<p>"An elegant, yet simple way to make your morning eggs. Three herbs, garlic and Parmesan cheese make these very flavorful." 1/4 teaspoon minced fresh thyme leaves, 1/4 teaspoon minced fresh rosemary leaves, 1/4 teaspoon minced fresh garlic, 1 Tablespoon + 1 teaspoon minced fresh parsley, 2 Tablespoon freshly grated Parmesan, 8 eggs, 8 teaspoons heavy cream, 2 Tablespoon unsalted butter, salt and pepper, 2 Tablespoons chopped chives</p>
<p>12</p>		<p>"Huevos Motulenos come from the town of Motul Fried plantains are a traditional side-dish" 8 corn tortillas, 1/4 cup canola oil (approximately), 2 teaspoons butter, 1 cup diced ham, 2 cups cooked black beans - pureed, 1 cup peas - thawed if frozen, 8 eggs, 1/2 cup shredded queso fresco cheese (or Monterey Jack or cheddar if preferred), For Yucatan-Style Salsa: 4 habanero chiles - charred/seeded/mashed, the juice of 4 key limes, 4 cloves garlic -- charred/peeled/mashed, 8 Tablespoons olive oil, 1/8 teaspoon salt</p>
<p>13</p>		<p>-Breakfast Lasagna II "You can replace the bacon with the equivalent of cooked and crumbled sausage if you like. I'll also sometimes add a small chopped green or red pepper in with the onion if I have a nice one handy." 1 pound bacon, 12 lasagna noodles - cooked, 12 hard-boiled eggs, 3 and 1/2 cups milk, 1 cups shredded mozzarella cheese, 1 cups shredded cheddar cheese, 1/3 cup grated parmesan cheese, 1/3 cup flour, 1 onion, 2 Tablespoons chopped fresh parsley, 1 Tablespoon olive oil, 1 teaspoon salt, 1/2 teaspoon pepper</p>

14



Eggs Benedict

The black pudding contrasts beautifully with the sauce while the potato farls are a better match to the dish than English muffins (in my opinion)"

Potato Farls (2 per person), Eggs (2 per person), Irish Black Pudding (1 Packet), hollandaise sauce (1 Packet)

International Egg Dishes Key

- 1. Austrian Egg Cake.....Austria**
- 2. Bagdad EggsIraq**
- 3. Baked Egg NestsOntario, Canada**
- 4. Acapulco Baked EggsMexico**
- 5. Egg & Creamy SpinachUK**
- 6. Full Irish Breakfast.....Ireland**
- 7. Spam Breakfast Burritos..... USA**
- 8. Maille Croque Monsieur.....France**
- 9. Bake Cheesy Grits..... USA**
- 10. Afgani Eggs.....Afganistan**
- 11. Herb Baked Eggs.....France**
- 12. Huevos MotulenosMexico**
- 13. Breakfast LasagnaItaly**
- 14. Eggs BenedictIreland**

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