

Campfire Calas

These savory New Orleans-style breakfast fritters are the perfect snack to start a frosty morning.

- 1 pouch precooked rice, 8.8 oz. *
- (try Rice-A-Roni Express or Uncle Ben's Ready Rice)
- ¾ cup water
- ¾ cup all-purpose flour
- ¼ cup sun-dried tomatoes (plain or smoked), finely chopped
- 2 tablespoons dried eggs
- 2 tablespoons chopped dried chives
- 1 teaspoon chopped fresh garlic (or ½ teaspoon dried minced garlic)
- 2 teaspoons onion powder
- 1 teaspoon sea salt
- 1 teaspoon baking powder
- 3 to 4 tablespoons olive oil for frying

At home Combine flour, tomatoes, dried eggs, chives, garlic, onion powder, salt, and baking powder in a zipper-lock bag. Shake to blend.

In camp Knead rice pouch to separate grains, then empty its contents into a bowl and blend in the dry-ingredients mix. Gradually add water while beating. Coat bottom of a frying pan with olive oil; place over high heat. Working in batches, drop spoonfuls of batter into hot oil, flattening each slightly. Cook 1 to 1½ minutes, until bottoms are golden and crispy. Flip and cook about 1 minute (add more oil as needed). Makes about 16 fritters (for 3 to 4 people).

* These pouches contain moist, re-hydrated rice. Alternatively, use 1 cup of dry instant rice and add 1 cup of hot water. Let stand for 15 minutes, then proceed with the recipe.