

BOOMbox at Home

Backyard Glamping Recipes

Backyard glamping means not only eating outside, but cooking outside as well. You'll be surprised at how easy it can be to construct a [solar oven \(https://go.nasa.gov/33G4TGK\)](https://go.nasa.gov/33G4TGK) or even a [terracotta pot grill \(https://bit.ly/2GNUeA1\)](https://bit.ly/2GNUeA1).



Sunshine Eggs

For each egg you will need a thin black sock (cotton or nylon) or black nylons/tights and a glass container.

- Set up your solar oven in a sunny area.
- Carefully wrap each egg in a sock. If you're using the foot of a pair of nylons, wrap the egg several times, until you can't see any white.
- Put the egg in the center of a preheated solar oven, and cover with a small glass dish. If it is a bright day, your egg will take about 2 hours to cook, or longer on a less sunny day.
- Remove the egg using a potholder. Peel off the shell, to reveal a solar-cooked egg.

Sun Tea

Make flavorful tea using the sun's heat! All it takes is a glass jar with a lid. No lid? Just use plastic wrap and a rubber band.

- Wrap a strip of black paper around the jar, and use clear tape to hold in place.
- Fill the jar with water.
- Add 2 tea bags (mint, black, or green teas work well), and put the lid on the jar, making sure not to screw it too tightly. If your jar doesn't have a lid, put a piece of plastic wrap over the top and secure it with a rubber band.
- Set the jar out in the morning, and bring it inside in the evening.
- Serve tea with ice, sweetener, or lemon to taste. Any leftover tea can be stored in your refrigerator for several days.

S'more Cones

For a safer alternative to traditional s'mores, make s'mores in a waffle cone. Cones can be assembled and wrapped in foil for later. You can use traditional ingredients like chocolate chips, mini marshmallows, graham cracker pieces, or you can mix things up with M&Ms, mini peanut butter cups, or any candies you like. Chunks of banana, strawberry slices, peanut butter, M&Ms, butterscotch chips...the fillings are only limited by your imagination!

Peanut Butter Cookies

To make these easy (and yummy!) cookies you will need a small oven-proof plate, or a mini muffin tin.

- Combine 1 egg, 1 cup of smooth peanut butter, and 2/3 cup sugar in a bowl, and stir until just mixed.
- Put heaping teaspoons of dough onto the plate or tin. If you use a plate, press down gently on the dough with a fork, making a criss cross pattern.
- Put the cookies into the solar oven.
- Check on the cookies every half hour. The dough will not brown, but the cookies will become done after approximately 45 minutes in full sun.