



THE OTHER DAY THINGS GOT A LITTLE OUT OF HAND:



Ken, Ben and Ale's Pit Cooking Adventures



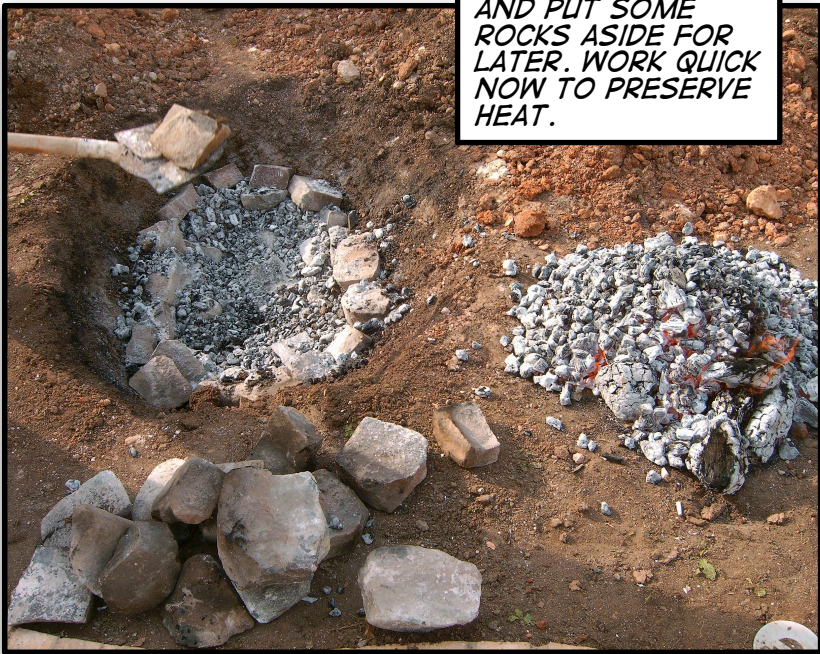


THIS PIT IS HOT!

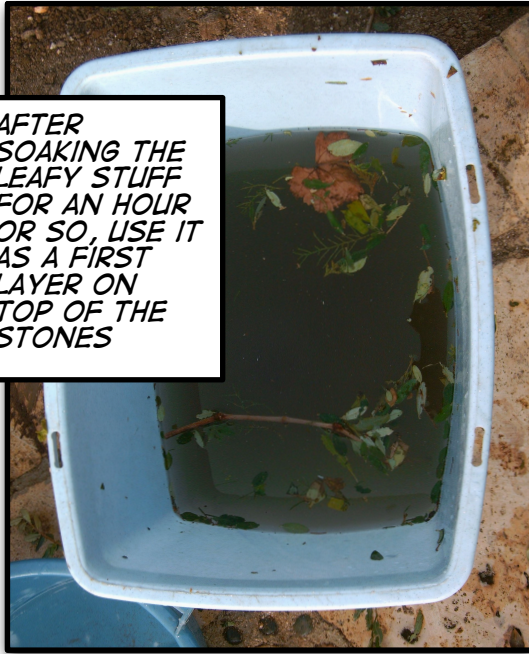


DUDE, THIS IS ROASTING MY HANDS!

NOW, GET OUT THE EMBERS



AND PUT SOME ROCKS ASIDE FOR LATER. WORK QUICK NOW TO PRESERVE HEAT.



AFTER SOAKING THE LEAFY STUFF FOR AN HOUR OR SO, USE IT AS A FIRST LAYER ON TOP OF THE STONES



SPREAD A WET TOWEL OVER THE LEAVES AND PUT YOUR FOOD IN THE PIT, MAKE SURE ITS WELL PACKED



COVER THE FOOD PACKS WITH ANOTHER WET TOWEL.



THEN PUT A SECOND LAYER OF LEAFY STUFF ON TOP



PUT THE REMAINING HOT ROCKS ON TOP,



AND COVER IT ALL WITH DIRT. IT NEEDS TO SEAL WELL SO NO STEAM CAN ESCAPE. OTHERWISE YOUR FOOD WILL GET DRY OR BURN.





NOW LEAVE THE PIT ALONE AND GO HAVE A PINT. ALLOW FOR 15-20 MINUTES COOKING TIME FOR EVERY POUND OF MEAT.

WE CAME BACK AFTER 6 HOURS TO DIG UP THE FOOD. PLENTY OF TIME.

I HOPE IT'S DONE, I HOPE IT'S DONE, I HOPE IT'S DONE



CAREFULLY PULL BACK THE STEAMING TOWEL, MAKING SURE AS LITTLE DIRT AS POSSIBLE FALLS ON THE FOOD BAGS.

YUMMIE!



UNPACK THE BAGS...

...AND ARRANGE THE FOOD



ENJOY!