

Recipe for "Off-Road Shakshuka"

Basic ingredients:

- 1.5 Tomatoes per person
- One medium-sized onion (Or a substantial one for Land Rover owners)
- One hot red pepper per person (make that two for Jeep owners)
- 3 cloves of garlic (those with 34" tyres or bigger, feel free to double that)
- 2 Eggs (or one, depending on your cholesterol/spouse nagging level)
- Olive oil-roughly a quarter of a cup (no, 10W-40 is not a suitable replacement)
- Salt and Pepper (add, relative to your engine size)

Depending on where you're from, you may want to flavor it up even more by adding any or all of the following upgrades:

- Thyme, Oregano, Spring Onions, Coriander or Parsley. You could also add Tabasco if you must.

We also recommend upgrading the meal with some fresh bread buns and cold beers.

Instructions:

1. First, cut the onion into medium-sized pieces.
2. Chop the peppers and garlic. Note that the pepper seeds give it extra spiciness
3. Chuck everything into the pan with the oil (Land Rover Drivers can just leave a pan under their vehicle for a while if they're short of oil ☺)
4. Add Salt and black pepper
5. Fry while stirring till the onion gets golden and transparent, careful not to burn !
6. While the onions are frying, cut up the tomatoes into medium-sized pieces. If you are using tinned tomatoes, now's the time to open the tin. Don't forgot to stir the onions occasionally.
7. Add the tomatoes to the pan and mix.
8. If you are into heavy flavoring - this is the time to add your extra spices
9. Cook everything for 20-30 minutes, depending on how big your camping stove is. Stir it occasionally so it doesn't stick to the pan and burn.
10. Now comes the hard part which requires steady hands (if you own a hi-lift maybe you should ask someone else to do this for you). With one hand, make a space in the Shakshuka and break an egg into it. If you have a pick-up you can ignore any eggshell that may have fallen in....
11. Now cover the pan for about ten minutes till the eggs are cooked. You can keep the yolks runny if you prefer).
12. Sprinkle chopped coriander or parsley on top if you like



Shakshuka is usually eaten with pita bread but any fresh bread will do.

Very Important: Good shakshuka is not eaten with a knife and fork or even a plate-it's eaten with good bread scooped straight from the pan-perfect for when you are out and about

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