



Campfire Cooking

BILLY CAN BEER AND BACON DAMPER

INGREDIENTS

- 2 tablespoons olive oil
- 1 small red onion, halved, thinly sliced
- 2 middle bacon rashers, trimmed, cut into matchsticks
- 1 tablespoon Always Fresh Relish Chilli Jam
- 450g (3 cups) self-raising flour
- 2 teaspoons chopped fresh rosemary
- 1/2 teaspoon sea salt
- 280ml beer, at room temperature

DIRECTIONS

1. Grease and line the base only of a 1.5L billy can with baking paper. Heat 1 tbs of oil in a frying pan over medium-low heat. Add onion and cook, stirring, for 7 minutes or until soft. Stir in bacon for 6 minutes or until golden. Stir in the jam for 2 minutes or until lightly caramelised. Season. Transfer to a bowl to cool for 10 minutes.
2. Meanwhile, combine flour, rosemary and salt in a large bowl. Season with pepper. Make a well in the centre. Add beer and remaining oil. Stir to form a soft, sticky dough. Turn onto a lightly floured surface. Knead for 5 minutes or until smooth and elastic. Roll out dough to a 20 x 35cm rectangle. Spread with onion mixture. Roll up lengthways to form a sausage shape. Holding each end, twist dough to expose some onion mixture. Shape into a coil and place in prepared billy can. Set aside in a warm place for 30 minutes to rest.
3. Preheat enclosed barbecue on low. Place billy can on tray. Cook with hood down for 40 minutes or until golden and dough sounds hollow when tapped. Stand for 5 minutes. Remove from billy can and serve warm.

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