**Tin Foil Dinner Recipe**

**Ingredients**

**>Pre-Cooked Meals always better <**

MEAT (1/3# Hamburger Pattie, Chicken, Sausage or Steak-some kind of beef), Potato (1 large per person), Carrot (as much as you like), Onion, Red/Bell Pepper,
Butter, Salt & Pepper or favorite seasoning

BBQ sauce or other

**Equipment**

Tin Foil (preferably heavy duty)
Heavy leather gloves
Shovel
Large bed of hot coals

**Instructions**

Wash and peel potatoes (or leave skin on), carrots. Slice potatoes, carrots, onion and pepper thinly & evenly. Tear off large piece of tin foil (around 2 foot) Shiny side in, place layer of potatoes to cover bottom of meat. Put meat on top, salt and pepper, onion and pepper then add layer of carrots and more potatoes. Add two large pats of butter; pour on your favorite sauce……“BBQ”

Fold sides of foil to make large envelope, Fold edges twice to seal top seam, then roll ends right up to the contents. Use shovel to clear a little area in hot coals leaving a few, with gloves place food package in space, cover with hot coals all over. In about 10 minutes turn your dinner over & cook for an additional 20 minutes, turning-flipping over a few times.

Use shovel or tongs to carefully remove from fire. Use gloves to shake ash from package and open. Steam from package could burn w/out gloves. Shape tin foil into plate or pour contents on to separate plate.

* **Always double wrap your FOIL dinner!!!!!! Flip / turn often…**
* **Raw dinners will be done in 30-40 minutes**
* **Pre cooked meals/ingredients only take 15 minutes**
* **Season accordingly**