

Foil Packet Cooking:

Tuna Salad Conies (serves 12)

- 6 hard boiled eggs
- 2 cups American cheese, cubed
- 2 (7 oz) cans tuna, drained and flaked
- 4 tbsp green pepper, chopped
- 2 tbsp onion, chopped
- 2 tbsp stuffed olives, chopped
- 4 tbsp pickle relish
- 1 cup mayonnaise
- 12 hot dog buns

Combine all ingredients except buns. Mix lightly, split buns, and fill. Wrap each bun securely using drug-store fold.

Place 4" - 6" from medium coals with seam side up. Cook 10 - 15 minutes, turning packets occasionally.

Tin Foil Pizza (serves 12)

- 12 pita pocket bread
- 1 jar spaghetti or pizza sauce
- 2-3 cups pizza blend grated cheese
- Sliced pepperoni, veggie sausage, or other pizza condiment (olives, mushrooms, etc.)

Slice top off pita bread. Spoon in some spaghetti or pizza sauce. Stuff in some cheese. Add some pepperoni or other pizza condiment (if desired).

Cut twelve pieces of heavy-duty foil measuring about 18" x 12" each. Put one pita in each foil and wrap each package securely using a drug-store fold.

Place 4" - 6" from medium coals with seam side up. Cook for about 10 - 15 minutes, turning occasionally.

Barbecue Chicken Dinner Packets (serves 12)

- 12 chicken legs (for 1 per person, increase as appetites dictate)
- 1 bottle barbecue sauce (Honey Hickory flavor is preferred)
- 36 small red potatoes (halved or quartered depending on size - should be about 1" cube size)
- 1 bag baby carrots (halved lengthwise for large carrots)

Cut twelve pieces of heavy-duty foil measuring about 18" x 12" each. Place one portion of chicken, potatoes, and carrots in the middle of each foil. Pour barbecue sauce (about 2 tbsp) on top of each serving. Wrap each portion securely using drug-store fold.

Place 4" - 6" from medium coals and cook 30-40 minutes, turning packets occasionally. Can be placed directly on coals but cook less time (about 20-30 minutes, then check) and turn more frequently to prevent burning contents.

Minty Banana Boats (serves 12)

- 12 bananas
- 12 Andes mints
- miniature marshmallows

Slit banana lengthwise only down to the bottom peel. Peel open banana carefully leaving all intact. Alternate Andes mints and marshmallows in the slit and also between the peel and the banana on each side. Wrap in heavy-duty foil and place in coals until chocolate and marshmallows are melted (about 5 minutes).

Vegetarian Foil Pack (serves 4)

- 1 can Loma Linda Swiss Steak
- 1 can cream of mushroom soup
- 4 fresh corn on the cob, husked and cleaned
- 1 bunch asparagus
- 3 medium white potatoes, pared and quartered
- 2 tsp water

On each of (4) 24" x 18" heavy duty foils, layer 1/8 can cream of mushroom soup, 1 Swiss steak, 1/8 can cream of mushroom soup, 1/4 of vegetables. Sprinkle 1/2 tbsp water over each foil and seal all four packs. Cook 4"-6" from medium high coals for about 1 hour or until done, turning frequently. (Alternatively, cook in box oven at 450 degrees for 1-1/2 hours).

Golf Ball Meatloaf (serves 4)

- 1 lb ground beef
- 1 egg
- 1/2 tsp salt

- Dash of pepper
- Other spices if desired
- ½ cup bread or cracker crumbs
- 2 tsp milk
- 4 large onions

Combine all ingredients except onions. Cut onions in half horizontally; remove centers. Fill each half with hamburger mixture; refit onion halves together. Wrap in heavy-duty aluminum foil bringing four corners together and twisting them. Make sure the sides of the foil are closed. Cook on coals 15 to 20 minutes turning once.

Camping French Toast (serves 6)

- ¼ cup margarine melted
- ½ cup firmly packed dark brown sugar
- ¾ tsp cinnamon
- 2 eggs
- ¼ cup milk
- 6 one-inch slices French bread
- 1 to 2 tsp powdered sugar

Mix brown sugar and cinnamon. Combine eggs and milk. Dip bread slices into egg mixture to coat both sides. Sprinkle with cinnamon mixture. Wrap in buttered heavy-duty foil and cook on grill for approximately 10 minutes on each side. Sprinkle with powdered sugar if desired.

Cupcakes in Orange Peels

- 1 orange per person
- White cake or gingerbread mix, prepared
- Foil

Slice orange open not too far from the top and have the owner eat the contents with a spoon leaving the peel intact. Pour in cake batter until cup is about 1/3 full. Wrap bottom and sides of orange in foil and place gently in the coals. It will cook in a few minutes but may not look done on top. Eat contents with spoon. (Hint: Omit eggs from cake recipe so you do not have to worry about doneness. It still works and tastes good.)

Peach Delight (serves 1)

Place one peach half in center square of foil. Fill center of peach with 1/2 tsp brown sugar and one marshmallow. Fold foil over peach and seal so that juice does not escape. Place on coals and heat until marshmallows and sugar are melted (about 5 minutes).