

## “Adult Campers” Hamburger and Veggies Foil Pack Meal



Take the traditional Boy Scout favorite tin-foil meal to the “adult” level with fresh veggies and seasonings.

### Prep Instructions:

1. Thoroughly mix 1 tbsp. Monterrey Steak Seasoning per one pound of ground chuck hamburger meat.
2. Sliced potatoes, onions, and mushrooms 1/4 inch thick.
3. Starting in oiled center of top sheet; add a layer of sliced Red Onions, (about 3 slices), and a couple pats of butter. Then add one 8oz ground chuck patty. Then add sliced Red Skin potatoes, green beans. Top with Roasted Garlic and Onion Diced tomatoes, diced onions, and mushrooms. Pepper to taste. (no salt)
4. Seal foil pack with multiple folds and place on a medium hot bed of campfire coals for approx. 30 minutes – turning once at 15 minutes. (Packs can be slit and checked to make sure they are done)

### “Adult” Hobo Hamburger Ingredients: (per meal)

- 8oz Ground chuck patty per camper
  - 3 Slices Red Onions
  - 1/2 Diced Red Onions
  - 1 cup Sliced Red Skin potatoes
  - 1 cup Petite whole green beans
  - 1/2 cup Diced tomatoes, (seasoned)
  - 1/2 cup Sliced Portabella mushrooms
  - 1 tbsp. butter/margarine
  - \*Monterrey Steak Seasoning
  - Pepper to taste
- Notes:**
1. Lean ground chuck should be used, and it can be a patty or chunks.
  2. Vegetable conversions:
    - 1 med. large Red onion = approx. 10-12 slices or 1.5 cups diced
    - 2 med. Red Skin potatoes = approx. 1 cup sliced potatoes
    - 1 med. Portabella mushroom = approx. 5 slices or 1/2 cup
  3. \*Add 1/2 cup mixed sliced green and red pepper strips for an added flavor