

Classic Hamburger and Veggies Foil Pack Meal



This is the traditional Boy Scout favorite tin-foil meal that was their introduction to campfire cooking. Really simple, and really delicious. Using hamburger and frozen veggies and potatoes, each Scout could modify it for personal tastes.

Prep Instructions:

1. Thoroughly mix 1 pkg. Lipton onion soup mix per one pound of hamburger meat
2. Starting in oiled center of top sheet; add a layer of sliced carrots, then add the hamburger chunks, (or hamburger patty). Add hashbrown potatoes, corn, peas, and top with a couple pats of butter. Salt & pepper to taste.
3. 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)

Classic Hobo Hamburger Ingredients: (per meal)

Notes:

- 6oz – 8oz, hamburger per camper
 - 1/2 cup sliced carrots
 - 1/2 cup hashbrown potatoes
 - 1/2 cup corn
 - 1/2 cup peas
 - 1 tbsp. butter/margarine
 - *1 pkg. Lipton Onion soup mix per one pound of hamburger
this is a batch mix – not per meal
 - *Salt & Pepper to taste*
1. Lean hamburger, (85/15 or 93/7) should be used, and it can be a patty or chunks.
 2. Fresh can be used, but frozen veggies work great for this recipe, and other veggies, (onions, cut beans, etc.), can be substituted or added – as desired.
 3. Diced – not shredded, hashbrown potatoes should be used.
 4. *A pinch of Monterrey Steak Seasoning really enhances the burger flavor, but do not add salt if used.