

Hobo Sausage Foil Pack Meal



Make it traditional with Kielbasa and peppers, or spice it up by adding Andouille and Zucchini. This camping recipe is easy to modify to suit your camping diners – from adventurous adults that will appreciate the Andouille, to more picky younger campers that will pass on the Zucchini and Peppers. This recipe can really be made “your way.”

Serves: 4

Prep Instructions:

1. Slice sausage(s) into 1/2 inch slices, peppers into 1/4 inch strips, onions into 1/2 inch wedges, potatoes, (skin-on), into 1/4 inch slices, and the Zucchini into slightly thinner than 1/4 inch slices.
2. Place 1/4 of sausage slices on oiled center of foil. (*Andouille on bottom if used) Then add layers of; potatoes, sweet peppers, onions, and Zucchini/>
3. Top with a drizzle, (1 tsp. each), of lemon juice and olive oil, then a liberal sprinkle of garlic salt, (garlic powder can be substituted), and cracked black pepper.
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)

Hobo Sausage Ingredients:

- 1 lb each, Kielbasa and Andouille Sausage (or 2 lbs. Kielbasa)
- 1 each, Sm. Red and Yellow Sweet Peppers
- 1 lg. Red Onion
- 1 lg. or 2 med. Zucchini
- 3 lg. Russet Potatoes
- 4 tsp. Lemon Juice
- 4 tsp. Olive Oil
- Garlic Salt or Garlic Powder – to taste
- Cracked Black Pepper – to taste

Notes:

1. Andouille sausage is not precooked like Kielbasa, so it should go on bottom if used.
2. All Sweet peppers and Zucchini may not be needed. Balance proportions with tastes.
3. Plan approx. 1/2 tsp. Garlic salt, (or powder), and Cracked Black Pepper per foil pack meal.
4. **Crunchy Tip:** Slice Zucchini into thicker slices and add as last layer to add a little crunch to the mix.

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