

Honey BBQ Pork Roast Foil Pack Meal



Deliciously mild and sweet BBQ flavored pork roast chunks with potatoes and green beans make this hobo foil pack a savory treat.

Serves: 4

Prep Instructions:

1. Combine BBQ sauce, Honey, and Cumin. Cut pork into 1 inch chunks and mix with sauce in bowl or Ziploc baggie.
2. Slice Baby Carrots into quarters, lengthwise. Slice potatoes into 1/4 inch slices.
3. Starting in oiled center of top sheet; layer 1/4 of pork chunks, then add 1/4 of veggies. Drizzle with 2 tbsp. sauce mix, and salt & pepper to taste.
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)

Honey BBQ Pork Roast Ingredients: (per meal)

- 2 lbs Sliced Boneless Pork Roast or Boneless Center-cut Pork Chops
- 1 lb Fresh or Frozen Petite Whole Green Beans
- 8 oz Peeled Baby Carrots
- 3 med. Russet Potatoes
- 1 cup BBQ Sauce
- 1/2 cup Honey
- 1 tbsp. Ground Cumin
- Salt & Pepper to taste

Notes:

1. Whole chops can be used, but using approx. 1 inch pork chunks will allow meal to cook quicker and eat easier right in foil pack.
2. Frozen Petite Green Beans also work well.

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