

Sweet and Sour Meatballs Foil Pack Meal



Contrasting sweet and sour flavors will make this one a camper's favorite.

Serves: 4

Prep Instructions:

1. Slice Sweet Peppers into 1/4 inch strips. Dice Red Onions into 1/2 inch chunks. Drain pineapple chunks..
2. Place 4-6 meatballs, (6 sm. or 4 lg.) on oiled center of foil. Add 1/4 of sliced and diced veggies. Add 1/4 pineapple chunks. Top with 3 tbsp. Teriyaki sauce. 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)

Sweet and Sour Meatballs Ingredients:

- 2 lbs. meatballs*
- 1 can (14oz) Pineapple chunks
- 1 each, Lg. Red and Yellow Sweet Peppers
- 2 med. Red Onions
- 12 tbsp. Teriyaki sauce
- Salt & Pepper to taste

**Store-bought meatballs work great – or make your own with recipe at right*

Homemade Meatball Ingredients:

- 1.5 lbs. Lean Hamburger
- 1/2 lb. Ground Pork
- 1 cup Panko Breadcrumbs
- 2 lg. Eggs
- 1/4 cup Milk
- 3 tbsp. Roasted Minced Garlic
- 2 tbsp. Worcestershire sauce
- 1 tsp. Black Pepper
- 1 tsp. Salt

Notes:

- Combine all meatballs ingredients and mix thoroughly. Then roll into 1 inch meatballs.
**This step is easiest if done at home, and frozen meatballs brought to camp*

Camping Recipes from Campingwithgus.com