

Fabulous Pork Tenderloin

1 pork tenderloin roast (boneless chicken breasts can be substituted)

5 small red potatoes 3 carrots

1 medium onion (sweet if possible) 2 zucchini

1 tomato 1/4 lb. of

fresh green beans

4 half-ears of corn (cobbettes) garlic

salt

olive oil ground pepper

Spread 2 layers of heavy duty foil side by side, with middle overlapping. Drizzle olive oil onto foil. Place tenderloin in the center (lengthwise) of the foil. Cut potatoes into 1/4 inch slices and place on and around the meat. Cut other vegetables into large pieces and place on and around the meat. Sprinkle with garlic salt and pepper. Cover food with another piece of foil and fold the top & bottom foil together to seal the packet. Place on hot coals for 60 to 90 minutes. As a variation, leave out the olive oil, garlic salt & pepper, and cover the meat & veggies with Italian salad dressing instead.

Foiled Fish

1 lb fish fillets 2 tbsp margarine

1/4 cup lemon juice 1 tbsp chopped

parsley

1/4 tsp paprika 1 sliced onion

salt pepper

heavy duty aluminum foil

Place each piece of fish onto a piece of heavy duty aluminum foil. In a saucepan, melt margarine. Add lemon juice, parsley, salt and pepper. Stir well. Pour this mixture over the fish. Sprinkle with paprika and top with onion slices. Fold foil loosely and seal tightly. Grill for 5-7 minutes per side. Fish should flake easily when done.

Campfire-Pot Roast

2 lbs beef cubes 1 pkg Lipton Onion
Soup Mix

8 carrots 8 potatoes

4 sm Onions 1 can mushrooms

1 c Hot Water

Arrange beef cubes, carrots, potatoes, onion in heavy duty tin foil. Mix Onion soup mix and water together. Pour over beef and vegetables, place mushrooms on top. Close foil and wrap with 3 more layers of foil. Place on fire or grill. Turn every 15 minutes. Cook for 45 minutes.

Campfire Pizzas

1 pkg. English muffins Pizza Sauce

Cheese & meat, your choice Foil

Fold Foil to form a tent over 1/2 a muffin. Spread sauce on a sliced muffin. Add cheese and meats and whatever you wish on your pizza. Cook over hot coals 10-15 minutes or until cheese melts.

Easy and fun for kids.

Campfire Pocket Stew Makes 1 serving

1 potato, sliced thinly 1 carrot, sliced thinly

1 onion, sliced thinly Sm. Handful fresh green beans

1/4 green pepper Several 1/2 in thick

chucks of cheese

Salt and pepper to taste 2 lg cabbage leaves

Wrap all ingredients in cabbage leaves. Wrap cabbage pocket in aluminum foil shiny side in and cook on coals 15 minutes on each side.

Apple Surprise Prep Time: 15 minutes 4 servings

3-4 Apples

Shelled Walnuts

Butter or maple syrup

Preparation: Cut apples into slices and take out core. Place apples on aluminum foil. Add walnuts and butter or maple syrup. Fold foil leaving an opening for ventilation. Place on campfire and cook at least 45 min, or until apples are soft, not mushy.

Banana Boats Prep Time: 20 minutes 4

Servings

4 bananas

mini-marshmallows

mini-chocolate chips

mini-marshmallows

Slice the bananas from end to end. Leave the peel on. Open the banana a little. Place mini-marshmallows and mini-chocolate chips in the banana. Wrap the banana in foil and place around the outside of the fire. Cook for 10 minutes. Let cool and then unwrap. Banana should be soft and chips and marshmallows should be melted.

Campfire Chicken Prep Time: 1 hours

15-20 chicken wings

Mrs. Dash Garlic and Herb Seasoning

Heavy duty aluminum foil

Preparation: Fold aluminum foil to make a large pocket for the grill. Place chicken wings on foil and sprinkle Mrs. Dash on chicken. Cover with foil and cook at least one hour, or until chicken is lightly crispy. When done, unfold aluminum foil and enjoy the chicken at the campfire.

Chicken Dinner In a bag (You can add any vegetables that your family likes. We've used fresh green beans and mushrooms with great results, but broccoli didn't go over as well.) Prep

Time: 45 minutes 5-6 Servings

chicken breasts, boneless, skinless red

potatoes corn on the cob

1

medium onion 1 package dry onion soup mix
1 tablespoon flour 4 tbl butter or
margarine lg size Reynolds Hot Bag Preparation:
Dice onion and cut potatoes into bite size pieces.
Shuck corn and cut into halves, if desired. Put
everything into the Reynolds Hot Bag and fold the
opened end twice to seal. Put it on top of the grill
or on the tri-pod grill surface about five inches
above the fire. Turn the bag carefully after about
15 minutes and cook another 15 minutes on the
second side. Open the bag carefully so the steam
doesn't burn you! Enjoy your meal and the easy
clean up!

Cowboys and Indians Pow Wow Prep Time: 30
min 6 servings

3 pounds hamburger
1 can ranch style beans
1 can corn, drained

Preparation: Mix all ingredients together.
Separate into six servings. Place into foil squares
and seal tightly. Grill over hot coals about 30
minutes or until done.

Foil Fajtas Prep Time: 10 minutes 10
servings

3 pounds of grilled chicken
2 bell peppers, 1 red and 1 green, sliced
2 onions sliced

1 package fajita seasoning mix
12 fajitia size tortillas
aluminum foil

Preparation: Make desired amount of foil
pouches, 1 per person. Inside each pouch place
a handful of peppers, chicken and onion. Make
fajita mix in a bowl, and when dissolved pour
equally into the foil packs. Seal the foil so it will
not leak. Place on warm coals until hot. Serve
with tortillas.