

CAMPFIRE FOIL Dinner/snack ideas

To make simpler, scouts can pre- assemble the meals in foil at home, write their name on the foil with a sharpie, keep in a cooler, and give to the adults heading up the grills or campfires.

Tin-Foil-Hobo-Dinners-Recipe

Ingredients:

ground beef

potatoes, peeled and cubed

carrots, thinly sliced

Salt and pepper, to taste

Worcestershire sauce or BBQ sauce

Use a large square piece of aluminum foil for each tin foil dinner. Spray foil with nonstick cooking spray. Separate ground beef into 4 equal patties and place in the center of each piece of foil. Divide potatoes, carrots evenly between all 4 dinners and place on top of meat. Season to taste. Cook on a grill on medium-high heat or an open fire for 30 minutes, or until vegetables and meat are cooked through. Open foil carefully and top with BBQ sauce

Corn on the Cob

shucked corn on the cob

1 pat of butter or spray butter

Place the ears of corn on a large sheet of foil. Spread the butter on top. Sprinkle with the seasonings. Put the ice cubes (one) by cob. Wrap up into a tent pack. Place on hot coals and cook for 20 minutes.

Campfire Apple Crisp

3-4 apples, chopped

1/3 cup of oats

¾ cup brown sugar

½ cup flour

1 tsp cinnamon

1/3 cup butter

2 Tbsp white sugar

Instructions

1. In a bowl add oats, brown sugar, whole wheat flour and butter, mixing with a fork until pieces of butter are evenly dispersed throughout the mixture.
2. Add in your chopped apples, cinnamon, and white sugar, mixing together.
3. Take three long pieces of aluminum foil (about a foot and a half), fold each side up and pinch the ends together forming a boat-like shape.
4. Place the ingredients in the center of the aluminum foil, folding the sides over and pinching to seal the package.
5. You can also make individual packages.
6. Place on a grate over the fire pit, cooking for about 15-20 minutes.

7. If your fire doesn't have a grate, place the package in the fire pit, on the edge furthest from the flames, rotating once after 10 minutes of cooking.

Campfire Sliced Apples – four at a time

Ingredients

- 4 sliced apples
- 4 tsp. sugar
- 4 tsp. cinnamon (can also buy cinnamon sugar already combined)

Directions

1. Lay out four sheets of foil and arrange one sliced apple on each. Cooking spray first.
2. Sprinkle 1 tsp. sugar and 1 tsp. cinnamon over each apple.
3. Fold the foil around the apple to make a sealed pouch.
4. Bake over coals at the edge of your cooking fire for 5-10 minutes, turning once halfway through. Apples are done when warm and softened.

Campfire Orange Brownies

1 package brownie mix, read the directions to see what other items you may need (egg, oil, vanilla, butter, etc)

8 oranges

1. Build your campfire. (Or preheat your grill to medium high heat or preheat your oven to 350 degrees.)
2. Mix the brownie mix according to package instructions.
3. Slice the top off of each orange and scoop out the inside of each orange.
4. Spoon the brownie mix into the oranges and place the tops back on. Cover tightly with the foil and place in the coals (or grill or oven).
5. Bake until the brownie is cooked through. This will take longer than expected as the batter is very wet, but do not despair it will happen. Expect approximately 35 minutes for campfire, 40 minutes for grill and 45 or more for the oven.
6. Remove, take off the foil and enjoy!

Foil Breakfast

- Hash brown potatoes
- Eggs
- Sausage
- Spices

Place potatoes, scrambled eggs (uncooked), sausage and spices in aluminum foil. Wrap securely. Place on coals for approx. 15 minutes. Turn and rotate as needed.

OTHER STAND-BY IDEAS:

Hot dogs, S'mores, Jiffy Pop popcorn (with handle and foil packet attached)