

## Barbecue Chicken Packets

### Ingredients:

- 4 skinless, boneless chicken breast halves (1 to 1 ¼ lb.)
- 1 cup barbecue sauce
- 1 can (15 ¼ oz.) whole kernel corn, drained OR
- 1 package (10 oz.) frozen whole kernel corn
- ½ cup chopped green bell pepper

### Instructions:

Center one chicken breast half on each sheet of Heavy Duty Aluminum Foil. Spoon barbecue sauce over chicken. Top with vegetables. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 12 to 15 minutes.

## Complete Meal

### Ingredients:

- Meat, seasoned to taste
- Potatoes
- Other vegetables

### Instructions:

Cut meat, potatoes, and other vegetables into bite-size pieces. Divide the ingredients into individual portions on pieces of foil. Wrap each portion carefully. Cook in hot ashes about 1 to 2 hours. Serve, in foil.

## Foil Baked Fish

### Ingredients:

- filleted fish
- onion
- salt & pepper
- lemon
- tomato

### Instructions:

Lay out a strip of heavy doubled foil and butter generously. Lay out a filleted fish on the foil. Sprinkle with salt and pepper. Cover with onion rings, lemon slices, tomato slices. Seal tightly with foil and place on a grill over the coals. When steam balloons the foil prick it once. A large filleted fish is ready to eat in 20-30 minutes.

HINT: If your fish tend to be dry, add a can of tomato sauce.

## Girl Scout Goulash

### Ingredients:

- 1/2 cup of Minute Rice
- canned chicken, beef, or chopped ham
- dried onion flakes
- dry seasoning, or gravy ingredients

### Instructions:

Form three (3) sheets of foil into a bowl shape. Put in the bottom, sprinkle and mix dried onion flakes, dry seasoning, or gray ingredients. Add some canned chicken, beef, or chopped ham. Pour in 1/2 cup water. Seal and place on coals for 15 minutes.

## Greek Chicken and Vegetables

### Ingredients:

- 4 skinless, boneless chicken breast halves (1 to 1 ¼ pounds)
- 2 cups fresh, frozen or 1 can (15 oz.) cut green beans, drained
- 1 can (14 ½ oz.) diced tomatoes with garlic and onion
- 2 teaspoons dried oregano
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 package (4 oz.) crumbled feta cheese

### Instructions:

Cut chicken in strips. Combine chicken, green beans, tomatoes, oregano, salt and pepper. Center one-fourth of chicken mixture on each sheet of Heavy Duty Aluminum Foil. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 10 to 14 minutes. Sprinkle with cheese before serving.

## Grilled Bean and Rice Burritos

### Ingredients:

- 4 (10 to 12 inch) flour tortillas
- 1 can (16 oz.) refried beans
- 1 1/3 cups cooked rice
- 1 1/3 cups shredded Cheddar cheese
- 1 1/3 cups salsa
- 1/2 cup chopped green onion
- 2 tablespoons fresh cilantro leaves

### Instructions:

Tear off four 12-inch sheets of Heavy Duty Aluminum Foil; set aside. Warm tortillas. Spread 1/4 of beans in center of each tortilla. Top each with remaining ingredients. Wrap filling in tortillas burrito-style. Center burritos, seam-side-down on foil sheets. Bring 2 edges of foil together over burrito. Fold foil down, allowing space for heat circulation and expansion. Fold in ends to seal. Place foil packets on 4 to 6 inches from medium-hot coals. Grill, turning once half way through cooking, until heated through and cheese is melted, 12 to 16 minutes.

## Ham 'N Green Bean Bake

### Ingredients:

- Combine 1 1/3 cups minute rice
- 1 cup diced ham or SPAM
- 1 can (8 oz) drained green beans
- 1/3 cup mayonnaise
- 2 tsp. dry onion flakes

### Instructions:

Stir in 1 1/3 cups hot chicken bouillon or chicken soup. Sprinkle with grated Parmesan cheese. Shape a triple thickness of heavy foil into a bowl. Add mixture and seal. Leave over hot coals for 30 minutes.(serves 3-4)

## Home Style Chicken Packets

### Ingredients:

- 4 skinless, boneless chicken breast halves (1 to 1 ¼ lb.)
- Dijon mustard
- Dried basil leaves
- Paprika
- 2 medium carrots, sliced
- 2 cups sliced fresh mushrooms
- 2 medium zucchini, sliced
- 2 tablespoons margarine or butter

### Instructions:

Place one chicken breast half on each sheet of Heavy Duty Aluminum Foil. Spread mustard over chicken; sprinkle with basil and paprika. Top with vegetables; dot with margarine. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 14 to 16 minutes.

## Hot Chicken Sandwiches

### Ingredients:

- 1 can boned chicken
- 1 cup chopped celery
- 1/4 cup sliced ripe olives
- 1/4 cup shredded jack cheese,
- 1/4 cup mayonnaise
- 1 tsp. dry onion flakes
- hamburger buns

### Instructions:

Combine 1 can boned chicken, 1 cup chopped celery, 1/4 cup sliced ripe olives, 1/4 cup shredded jack cheese, 1/4 cup mayonnaise, 1 tsp. dry onion flakes, and spread on hamburger buns. Wrap in double heavy foil and heat over coals 15-20 min.(serves 3-4)

# Mountain Melts

## Ingredients:

- Rolls (any kind)
- Meat (thinly sliced)
- Cheese (sliced)
- Mustard

## Instructions:

Cut and butter rolls. Fill to taste with cheese, meat, and mustard. Wrap each roll in foil. Place rolls on the edge of the coals or on grill above the coals for about 1/2 to 1 hour.

## Oriental Pork Tenderloin Packets

### Ingredients:

- 1 pound pork tenderloin, sliced
- 2 cups broccoli florets
- 2 cups thinly sliced carrots
- 1 can (8 oz.) sliced water chestnuts, drained
- 1 medium red bell pepper, cut in strips
- 2 green onions, sliced
- ¼ cup soy sauce
- 4 teaspoons sesame oil
- 1 teaspoon minced fresh ginger
- Hot cooked rice

### Instructions:

Center one-fourth of pork slices, broccoli, carrots, water chestnuts, red pepper and onions on each sheet Heavy Duty Aluminum Foil. Combine soy sauce, sesame oil and ginger; spoon over pork and vegetables. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 14 to 16 minutes. Serve with rice and soy sauce.

# Parmigiana Chicken Packets

## Ingredients:

- 4 skinless, boneless chicken breast halves
- 1 cup spaghetti sauce
- 2 medium zucchini, sliced
- 1 cup shredded Mozzarella cheese
- ¼ cup grated Parmesan cheese

## Instructions:

Center one chicken breast half on each sheet of Heavy Duty Aluminum Foil. Spoon spaghetti sauce over chicken. Top with zucchini. Sprinkle with cheese. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packets. Repeat to make four packets. Grill 14 to 16 minutes on medium-high in covered grill.

## Sauced Dogs

### Ingredients:

- 1/2 LB hot dogs
- 1/2 cup cheddar cheese
- 1 hard boiled egg
- 2 Tbs. chili sauce
- 1 Tbs. pickle relish
- 1/2 tsp. mustard
- 1/2 tsp. garlic salt

### Instructions:

At home, grind together: 1/2 lb. hot dogs, 1/2 cup mild cheddar cheese. Add 1 chopped hard boiled egg, 2 T. chili sauce, 1 T. pickle relish, 1/2 tsp. mustard, 1/2 tsp. garlic salt. At camp spread this mess, I mean mixture, on buns. Wrap in double heavy foil. Heat on coals 10 min. (serves 3-4)

## Shrimp Jambalaya Packets

### Ingredients:

- 1 pound peeled and deveined medium uncooked shrimp
- 4 cups cooked rice
- ½ pound smoked sausage, sliced
- 1 can (14 ½ oz.) diced tomatoes with garlic and onions
- 1 medium green bell pepper, chopped
- 4 teaspoons dried Cajun seasoning
- 1 teaspoon hot sauce

### Instructions:

Center one-fourth of mixture on each sheet of Heavy Duty Aluminum Foil. Combine shrimp, rice, sausage, tomatoes, green pepper, Cajun seasoning and hot sauce. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 8 to 10 minutes in medium-high coals.

## Spicy Pork Chops and Beans

### Ingredients:

- 4 bone-in pork chops, ½ inch thick
- 1 can (15 oz.) Great Northern or cannellini beans, rinsed and drained
- 1 cup barbecue sauce
- 1 medium green bell pepper, cubed
- 1 teaspoon chili powder
- ½ teaspoon ground cumin

### Instructions:

Center one pork chop on each sheet of Heavy Duty Aluminum Foil. Combine beans, barbecue sauce, green pepper, chili powder and cumin; spoon over pork chops. Bring up sides of foil and double fold. Double fold ends to form a packet, leaving room for heat circulation inside packet. Repeat to make four packets. Grill 10 to 12 minutes.

# Turkey Burritos

## Ingredients:

- Nonstick cooking spray
- 4 (8-inch) flour tortillas
- ½ pound ground turkey
- 1 can (9 oz.) bean dip
- 1 cup shredded Cheddar cheese
- ¼ cup chopped onion
- ¼ cup chunky salsa
- Sour cream
- Chopped cilantro

## Instructions:

Center one tortilla on each sheet of Heavy Duty Aluminum Foil. Combine turkey, bean dip, cheese, onion and salsa. Spoon mixture onto tortillas. Wrap filling in each tortilla, burrito-style; place seam-side down. Grill 18 to 20 minutes. For indirect heat, place the foil packets on the opposite side of grill with no coals or flame underneath. Serve with sour cream and cilantro.

## Wieners In Foil

### Ingredients:

- wieners
- mustard
- onion
- cheese
- pickle relish

### Instructions:

Place wieners in double heavy foil and spread with one or more of the following: Mustard, fine chopped onion, cheese strips, pickle relish. Wrap tightly and cook over coals for 10 min., turning once.