

## Camp Oven Corner



### Foil Breakfast

- Hash brown potatoes
- Eggs
- Sausage
- Spices
- Aluminum foil

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.

### Foil Dinner

- 1/4 lbs Ground beef\*
- 1 Carrot, sliced\*
- 1 Potatoes, sliced\*
- Small onion, diced\*
- Seasonings
- Butter
- Heavy duty aluminum foil

Layer all ingredients in the center of a piece of aluminum foil. Season to taste. Top with butter. Fold foil and secure tightly. Leave room for expansion. Place packet on hot coals for approx. 20-30 minutes. Turn and rotate often.

Be Creative – Use various meats, vegetables, seasonings and sauces etc.

### **Foil Wrapped Potatoes**

- 1 potato (skins left on)
- 1 small onion
- Butter
- Seasonings
- Heavy duty aluminum foil

Cut potatoes and onions into 1/4" slices. Break the onions up into rings. On a piece of aluminum foil, layer potatoes and onions. Top with butter. Season to your taste. Fold foil and secure tightly. Punch several **small** holes for steam to escape. Cook on hot coals approximately 25-35 minutes. Turn and rotate often. Try adding some cheese to packet once fully cooked. Cook for just a few more minutes until cheese is melted.