

## Camp Oven Corner



### Goulash

- Zip-loc bag #1: 12 oz. noodles
- Zip-loc bag #2: 1 pkg. sour cream mix
- 1/4 tsp. salt
- 1/4 tsp. garlic powder and a dash of pepper
- 4 tbsp. bell pepper flakes
- 2 tbsp. celery flakes
- 1 tbsp. paprika

Cut up beef stick, hot dogs, ham, or small can of roast beef is a good addition but the flavours are good without any extra meat. In camp: Plunge noodles into 2 qts. boiling water. Cook until done. Pour off most of the water and add the meat, simmer covered 5-10 minutes, until thoroughly heated. Stir often to prevent sticking.

### Campfire Hobos

- 1 lb. hamburger
- Carrots
- Cubed potatoes
- Onion
- Seasonings
- Butter

Spray aluminium foil with non-stick spray then layer the ingredients above in any order. Cut the onion in quarters so they can be removed before eating if you do not like cooked onions. Wrap up the aluminium foil, throw on the camp fire and cook until the potatoes are tender.