

Camp Oven Corner



Easy Chili

- 1 lb ground beef
- 1 can large can peeled tomatoes, diced
- 6 small cans tomato sauce
- 1 onion, chopped
- 1/2 green pepper, diced
- 2 cans light red kidney beans, drained
- 1 package McCormick Chili Seasoning

Brown hamburger in a skillet. Drain fat. In a large pot, combine all remaining ingredients. Stir in ground beef. Simmer for 1/2 hour. Stir occasionally.

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.

Haystacks – Submitted by a reader

- Bag of corn or tortilla chips
- 1 can of chili
- Onion – diced
- Lettuce
- Tomato – diced
- Shredded cheese
- Tobasco Sauce or Salsa (optional)

Warm chili in Dutch Oven or skillet. Crush corn chips. Top chips with chili, onion, lettuce, tomato and shredded cheese. Add Tobasco sauce or salsa.